

## LUNCH

We serve these dishes between 12 and 4 pm,  
in addition to our à la carte menu

### HOLTKAMP CROQUETTES • 14

with brioche bread, cabbage, cornichons  
and vadouvan mayonnaise

### VEGETARIAN CROQUETTES • 14

with brioche bread, cabbage, cornichons  
and vadouvan mayonnaise

*Also available as vegan*

### POST-PLAZA HOT DOG • 15

with herb ketchup, ginger cream and crispy chickpeas

### HAMBURGERS FROM SPIJKERMAN • 19

with cumin cheese, rettich, kimchi mayonnaise  
and French fries from Zuyd

## SOUP

*with the soup, we serve bread and salted butter*

### LENTIL SOUP • 9

with Molkerij goat cheese, harissa oil and parsley

### SWEET PEPPER TOMATO SOUP • 9

with capers and smoked paprika oil

## EGGS

### FRIED EGGS • 12

with roasted vegetables, eggplant compote,  
piment d'espette, sesame seeds and grilled bread

### EGGS BENEDICT • 15

served on a brioche with Livar farmer's ham, spinach,  
chives and Hollandaise

### EGGS FLORENTINE • 15

served on a brioche with smoked salmon, spinach,  
chives and Hollandaise



### POSTMAN LUNCH • 16,50

Sweet pepper tomato soup with capers and smoked paprika oil,  
brioche bread with a Holtkamp croquette and sourdough bread  
with a fried egg and Livar farmer's ham

Also vegetarian possible, lentil soup with goat's cheese,  
a vegetarian croquette and sourdough bread with fried egg  
and cheese

## SALADS

*All salads are served with bread and butter*

### CAESAR SALAD • 17

with bacon, garlic croutons, Parmesan Reggiano,  
poached egg, Hollandaise and Caesar dressing

### SALAD TWEERBAKSMARKT • 18

with Akkrummer plate ham, Oudwijker Lazuli  
and garlic croutons

### SALAD BLACK RICE • 16

with young leafy vegetables, summer greens,  
cashews and citrus dressing

## WAD'N FLAMMKUCHEN

*Since opening in 2015, we've had these flammkuchen on the menu. Because we're putting an extra spotlight on these this summer we are making them extra large. We improved the recipe and use mostly products from the Wadden area. Order it, share and let us know what you think.*

### TEXEL • 16

with smoked bacon, leeks and aged sheep's cheese

### TERSCHELLING • 17

with potato, reade jutter, red onion and lamb's lettuce

### HARLINGEN • 17

with smoked salmon, beet, apple, mustard and corn salad

### SINT ANNA • 16

with caramelized fennel, goat cheese and roasted mustard

### AMELAND • 15

with apple, sea buckthorn, walnuts and dark chocolate

## SWEETS

### FRENCH TOAST FRIES SUGAR BREAD • 11

with yogurt basil ice cream and Fryske strawberries

*We made a summer variation of our "well known" Grand Café dish. The batter is buttermilk and lemon based, a deliciously fresh combination with the basil ice cream and strawberries.*

*In addition to these lunch dishes, we also serve all our dishes from the à la carte menu during lunch.*

# LEKKER ITE!

*If you have any allergies, please let us know.*