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

EGGS

FRIED EGGS • 12 with roasted vegetables, eggplant compote, piment d'esplette, 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

Lentil 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 TWEEBAKSMARKT • 18 with Akkrummer plate ham, roasted vegetables, Oudwijker Lazuli and garlic croutons

SALAD BLACK RICE • 16 with sautéed oyster mushrooms, roasted root vegetables, Brussels sprouts, 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 raw fennel

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 • 10 with vanilla ice cream, almond cookie dough and apricot

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