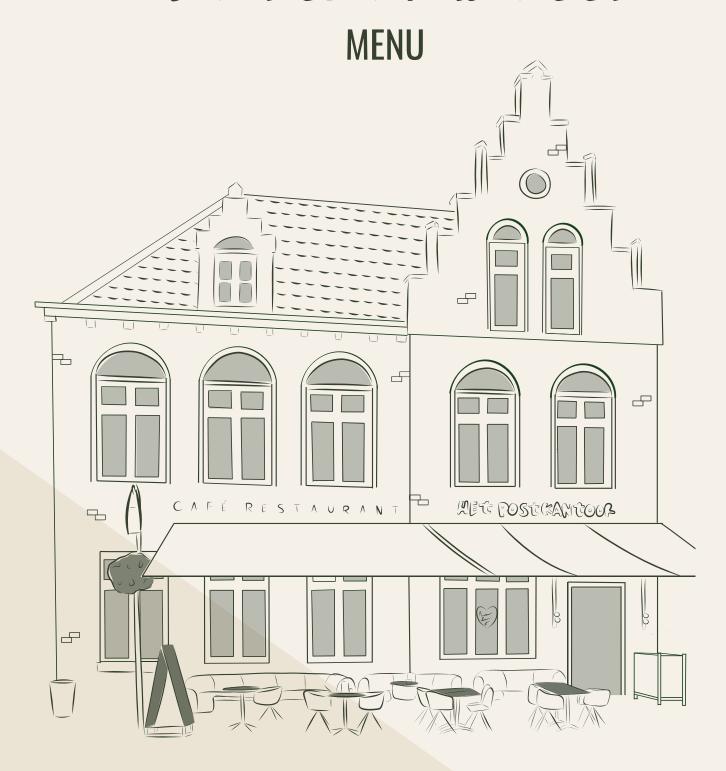
HET POSTKANTOOR





JEU DE BOULES, INDOOR BARBECUE, BEERTABLES AND ITALIAN KITCHEN.

CONTENT

LUNCH	
APPETIZERS	4
PASTAS	4
SALADS	
PIZZA	
BBQ & GRILL	
BURGERS	
MAIN COURSES FISH	7
CHILDREN'S DISHES	8
DESSERTS	8
FINGERFOOD	
DRINKS	12

Any allergies? Ask one of our staff members for more information!

Sesame seed

Celery

Allergens

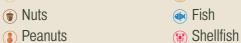




\$)	Gluter
	Milk

Ø	Soy





Sulphite

Mustard

LUNCH

TILL 5 PM

ROLLS

*Choice of an Italian bun or a multigrain bun

SANDWICH OF THE MONTH

Ask our staff for the sandwich of the month | 12,5

CARPACCIO*

Carpaccio, mixed lettuce, truffle mayonnaise, Parmesan cheese, pine nuts, capers and rocket lettuce | 14,5

SALMON* (*) (*)

Smoked salmon, mixed lettuce red onion and avocado | 14,5

TUNA* \$ 6 1 4 4

Homemade tuna salad, mixed lettuce and egg | 13,5

HEALTHY* (*) (*) (*) (*)

Ham, cheese, tomato, mixed lettuce, egg and mayonnaise | 11,5

CROQUETTES

Choice of white or brown bread

BEEF CROQUETTES

(2 pcs) (0 1 P 1 0 1 Served with mustard | 14,5

SHRIMP CROQUETTES

(2 pcs) (0) (2 pcs)

Served with cocktail sauce | 16,5

CHEESE CROQUETTES

(2 pcs) (2 pcs)

Served with chilli mayonnaise | 12,5

'UITSMIJTERS'

Choice of white or brown bread

CLASSIC 9010

3 fried eggs, ham and cheese | 11,5

AMADORE () ()

3 fried eggs, ham, cheese and bacon | 12,5

FOCACCIA

FOCACCIA CAPRESE

Tomato, pesto and mozzarella | 9,5

FOCACCIA ITALIA

Parma ham, pesto and mozzarella | 10,5

FOCACCIA PULLED CHICKEN

\$\(\bar{1}\)\(\bar{1}\)\(\bar{1}\)

Pulled chicken, cheese and barbecue sauce | 9,5

TOSTI'S

Choice of white or brown bread

DUTCH TOSTI 4000

Ham, cheese and ketchup | 7,5

TOSTI HAWAÏ

Ham, cheese, pineapple and curry | 8,5

NOON SPECIAL

Choice of white or brown bread

NOON MEAT

Tomato soup, beef croquette and a carpaccio sandwich | 15,5

NOON FISH

Fish soup, shrimp croquette and a salmon sandwich | 16,5

NOON VEGETABLES

Tomato soup, cheese croquette and

a tomato-cream cheese sandwich | 14,5

STARTERS

FOCACCIA 🔑 🔞 🗎 🖜 🌲

Rosemary, garlic and sea salt | 7,5

CREAMY TOMATO SOUP

Served with bread | 7,5

With croutons and cheese, served with bread | 8,5

BEEF CARPACCIO () ()

Truffle mayonnaise, Parmesan cheese, pine nuts, capers, rocket and served with bread | 14,5

GAMBA AL AGLIO

Garlic, chilli, ginger and served with bread | 16,5

BRUSCHETTA ASSORTITE

A tasting of bruschetta's with a selection of meat, fish and veg | 14,5

ANTIPASTI DEL POSTKANTOOR

A selection of meat, fish and vegetables (price for 2 persons) | **27,5**

INSALATA CAPRESE

Mozzarella, tomato, basil, balsamic vinegar, served with bread | 12,5

PASTA

Choice of penne, spaghetti or tagliatelle

CARBONARA () ()

Pancetta, cream and Parmesan cheese | 17,5

BOLOGNESE

Minced beef, onion, carrot, tomato sauce and Parmesan cheese | 17,5

POLLO () ()

Chicken, green pesto, cream, cherry tomatoes and Parmesan cheese | 18,5

AGLIO OLIO CON GAMBERI

(\$)(6)(\$)(\$)

Prawns, garlic, olive oil and chilli pepper | 19,5



Salmon, spinach and lemon-cream sauce | 12,5

RAVIOLI FUNGHI

Stuffing of truffle and forest mushrooms with butter and parsley | 17,5

ALL'ARRABBIATA

Cherry tomatoes, red pepper garlic and onion | 16,5



SALADS

All salads are served with bread

CAESAR O O O O O O

Mixed salad, chicken, cherry tomatoes, egg, Parmesan cheese, croutons and Caesar dressing | 17,5

Mixed salad, goat cheese, balsamic vinegar, walnuts and honey mustard dressing | 16,5

SALMON AND GAMBA

Mixed salad, smoked salmon, marinated prawns, capers and cherry tomatoes | 17,5

SALAD POSTKANTOOR

Mixed salad, olives, cherry tomatoes, feta cheese, red onion and herb vinaigrette | 15,5

PIZZA

MARGHERITA () () () ()

Tomato sauce and mozzarella | 11,5

CAPRESE () () () ()

Tomato sauce, mozzarella, green pesto and cherry tomatoes | 12,5

Tomato sauce, mozzarella and mushrooms | 13,5

BORROMEA () ()

Tomato sauce, mozzarella and ham | 13,5

HAWAÏ 🕸 📵 🗎 🚳

Tomato sauce, mozzarella, ham and pineapple | 14,5

SALAMI O DO

Tomato sauce, mozzarella and salami | 13,5

PEPPERONI () ()

Tomato sauce, mozzarella, pepperoni and peppers | 14,5

DIAVOLO DO DO DE LA COLOR DIAVOLO DE LA COLOR DE LA CO

Tomato sauce, mozzarella, salami and red peppers | 14,5

OUATTRO FORMAGGI

Tomato sauce, mozzarella, Gorgonzola, Gruyère and Parmesan cheese | 15,5

Tomato sauce, mozzarella, ham, salami, mushrooms and peppers | 16,5

BBQ CHICKEN IO

Tomato sauce, mozzarella, chicken, pepper and barbecue sauce | 17,5

PROSCIUTTO () ()

Tomato sauce, mozzarella, Parma ham, rocket and parmesan cheese | 16,5

TONNO () ()

Tomato sauce, mozzarella, tuna, onion and capers | 16,5

SALMONE () () ()

Tomato sauce, mozzarella, salmon, onion and capers | 18,5



vegetarian

BBQ & GRILL

Our barbecues are served with coleslaw @ 1 6 9 0 and potato salad @ 1 6 0 1.

KIDS BBQ 🐠

(400 grams) (400 grams)

Hamburger and chicken satay | 14,5

POSTKANTOOR FISH BBQ

Salmon, cod and prawn skewer | 32,5

MIXED GRILL (400 grams)

Barbecue sausage, chicken satay, hamburger and beef skewer | 27,5

MIXED GRILL DELUXE (500 grams)

Beef bavette, pork tomahawk and smokey chicken skewer | 35,5

VEGA BBO

(350 grams) (360 (350 grams)

Vega sausage, veggie burger and vegetable skewer with corn, aubergine, courgette, pepper and mushrooms | 24,5

Sides: fries or baguette

Choice of 2 sauces: barbecue, cocktail, garlic, aioli, mayonnaise, remoulade, curry, satay or chilli.







BURGERS

AMADORE BURGER

(\$)(6)(\$)

Beef burger, cheddar, bacon, mixed salad, hamburger sauce and fries 18,5

BEYOND BURGER

Vegetarian burger, cheddar, mixed salad, burger sauce and fries 16,5

CRISPY CHICKEN BURGER

Chicken burger, cheddar, mixed salad, burger sauce and fries 16,5



MAIN COURSE MEAT

Served with fries and salad

COTOLETTA DI POLLO (10)

With gypsy or mushroom sauce | 21,5

STEAK ON STONE () ()

Beef skewer served on a 400-degree hot stone with 3 sauces and vegetables | 28,5

CHICKEN SATAY () () ()



Marinated chicken skewer, satay sauce, fried onions and prawn crackers | 19,5

BONELESS RIBS () ()



Marinated with piri piri and served with garlic sauce | 24,5



MAIN COURSE FISH

Served with fries and salad

SALMON () () () ()



Fried salmon fillet with herb butter and vegetables | 23,5



In oven cooked sea bass fillet with semi-dried tomatoes, olives and capers | 26,5

FISH CASSEROLE PUTTANESCA WITH RISOTTO () () () ()

Cod, salmon, olives and capers | 24,5

DOVER SOLE O DOVE



2 fried sole with vegetables | 27,5

CHILDREN'S MENU

SPAGHETTI BOLOGNESE

Minced beef, onion, carrot, tomato sauce and Parmesan cheese | 9,5

PIZZA MARGHERITA

Tomato sauce and mozzarella | 9,5

PIZZA HAWAÏ (*) (*) (*)

Tomato sauce, mozzarella, ham

and pineapple | 10,5

COMPOSE YOUR OWN PIZZA!

Choice of: Pepper, mushroom, onion, pineapple, salami, ham or chicken | 11,5

BEEF CROQUETTE

With fries and apple sauce | 9,5

CHICKEN SATAY () ()

With fries and apple sauce | 11,5

CHICKEN BURGER () ()

With fries and apple sauce | 10,5

KID'S ICE CREAM

○ 1 3 3 4 1 7,5

DESSERTS

CHOCOLATE BROWNIE

Raspberry coulis, vanilla ice cream and whipped cream | 8,5

CRÈME BRÛLÉE () () () ()

Vanilla ice cream and whipped cream | 9,5

TIRAMISU (*) (*)

Mascarpone, amaretto and boudoir biscuits | 9,5

Red fruit and whipped cream | 8,5

AFFOGATO () ()

Vanilla ice cream in espresso and whipped cream | 7,5

AMADORE DAME BLANCHE

Vanilla ice cream, toffee sauce, biscuit crumbs and whipped cream | 8,5

DESSERT DEL POSTKANTOOR

A selection of desserts (for 2 persons) | **22,5**



FINGERFOOD

BITTERBALLS IN PARTIES IN THE PARTIE

(until 00:00 am on weekends)

Served with mustard

8 pcs | **10**

12 pcs | 14

16 pcs | **18**

NACHO'S **P (a) (b) (b)**

(until 00:00 am on weekends)

Cheddar, guacamole, salsa, spring onion and red peppers | 12,5

BITTER GARNISH () () () ()

(until 00:00 am on weekends)

12 pcs | **12,5**

24 pcs | 23,5

36 pcs | **34,5**

CHEESE STICKS 9 9 0 1 3

(until 00:00 am on weekends)

Aged cheese and chilli sauce

8 pcs | 9

12 pcs | **13**

16 pcs | 17

CHEESE PLATE () () ()

Brie, feta, young Gouda, mustard-dill cheese walnuts, crackers, olives and mango chutney | 17,5

POSTKANTOOR FINGERFOOD DELUXE

Fuet sausages, nachos, cheese cubes, olives, tempura shrimps, toasts, charcuterie and a small appetiser

2 persons | **23,5**

4 persons | **39,5**









INDOOR BBQ

Always wanted to have an indoor BBQ? Het Postkantoor is the right address! At Het Postkantoor, you can enjoy your barbecue table and everyone prepares their own meat, fish and vegetables.







Besides indoor BBQ at Het Postkantoor also take a seat at our unique beer tables. Here you tap your own beers. At the bar, choose the credit for your pass. No credit left? Then you can easily top it up at the bar.



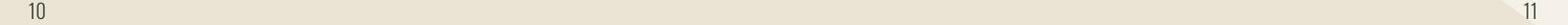








team outing or family day in Goes - but also for a cosy evening with friends. Want to make a reservation or have a question? Mail sales@amadore.nl for a tailor-made quote!



HOT DRINKS



Coffee	3	Irish coffee	
Espresso	3	With Jameson Whiskey	
Latte	3,25	French coffee	
Latte macchiato	3,75	With Grand Marnier	
Doppio	3,75	Italian coffee	
Cappuccino	3,5	With amaretto	
Espresso macchiato	3,25	Spanish coffee	
Caffe con panna	3,5	With Tia Maria	
With whipped cream		Baileys coffee	
		With Baileys	

Iced coffee + flavour	4,75 0,5
Tea Green tea - forest fruit -	2,75
rooibos - herbal mint - English breakfas	t-
three ginger - earl grey Fresh mint tea	3,75

Fresh ginger tea

Sausage bread roll

Hot chocolate	3,25
Hot chocolate	4
With whipped cream	
Hot chocolate	8,25
With whipped cream and spirits	
choice of: Amaretto. Malibu or rum	

PASTRY / SAVOURY

4,25

Amadore apple pie	3,5
Amadore apple pie with whipped	4,25
Red velvet cake	4,25
Monchou	4,25
Pastry of the day	4,25
Take a look at our pastry showcase!	
Sausage puff pastry roll	4,25





SOFT DRINKS FRUIT JUICES

Pepsi Cola / Pepsi Max	3
7-Up	3
Sisi	3
Lipton Ice Tea	3,5
Lipton Ice Tea Green	3,5
Royal Club	3,5
Cassis / Tonic / Bitter Lemon / Gin	ger Ale
Rivella	4
Red Bull	4,9
Sourcy Red / Blue	3
Sourcy 0.75L Red / Blue	7,5
Apfelschorle	4

3	Appelaere		4
3	Perelaere		4
3	Jus d'orange	Small	3,85
5		Large	5,25
5			
5			
	MIIKKAK		

Milk	3
Chocomel	3,5
Fristi	3,5



SPIRITS

Vieux	4,5	Cava	E
Jenever young / old	4,5	Kir Royal Cava	
Bols vodka	5,5	With crème de co	เรรเ
Tequila	5,5	Bellini - Cava	
Bacardi Blanca / Oakheart	5,5	With peach lique	ur
Brugal rum	5,5	Aperol Spritz	
Courvoisier VS	7,5	Martini Bianco /	Ros
Calvados	7,5	Ricard	
Hennessy	7	Campari	
Grey Goose	7	Koremans Limor	псе
		Port white / red	

WHISK(E)Y'S

Jack Daniel's	6,5
Ballantine's	6,5
Jameson Irish	6,5
Johnnie Walker Red Label	6,5
Johnnie Walker Black Label	8,5
Glenfiddich	8,5

LIQUEURS

14

Cointreau	5,5
Amaretto	5,5
Drambuie	5,5
Grand Marnier	5,5
Tia Maria	5,5
Baileys	5,5
Licor 43	5,5
Sambuca	5,5
Koremans Limoncello	5,5
Malibu	5,5

APERITIFS

Cava	Bottle 32,5	Glass	6.25
Kir Royal Cava	-, -		8,25
With crème de cas	sis		
Bellini - Cava			8,25
With peach liqueur			
Aperol Spritz			8,5
Martini Bianco / Ro	OSSO		5,25
Ricard			5,25
Campari			5,25
Koremans Limono	ello		5,25
Port white / red			5,25
Sherry medium / d	ry		5,25



BEERS ON TAP

Heineken	0,25L 3,5	0,5L 7
Brugse Zot Blond		5,75
Leffe Bruin		5,75
Leffe Blond		5,75
Vedett Extra Whit	е	5,75
Tripel Karmeliet		6
Season beer		5,25

BEERS BOTTLE

Heineken	4
Birra Moretti	4
Duvel	5,75
Affligem Belgisch Wit	5,75
Desperados	5
Liefmans Fruitesse	5
Mort Subite Kriek Lambic	5
Amstel Radler	4
Erdinger (50cl)	6
Westmalle Dubbel	6
Westmalle Tripel	6
Leffe Tripel	5
La Chouffe	5,75
Vedett IPA	5,75
Kasteel Donker	5,75

0.0%

Heineken	4,25
Amstel Radler	4,25
Liefmans	4,25
Affligem Blond	4,5
Erdinger	5,75

GIN&TONIC

HENDRICK'S GIN With Fever Tree Indian/E Mediterranean Tonic Garnish: cucumber	11 derflower/
MONKEY 47 GIN With Fever Tree Indian To Garnish: blackberry, lemo	
SLOANES GIN With Fever Tree Elderflow Garnish: slice orange, slice	
BOBBY'S GIN With Fever Tree Mediterra Garnish: orange and clove	
BOMBAY SAPPHIRE GI With Fever Tree Elderflow Garnish: lime	
BEEFEATER PINK STRA With Fever Tree Raspber Garnish: red fruit	
MEDITERRANEAN G& With Fever-Tree Mediterr	

Rutte Gin

Garnish: red fruit

15

þ

POSTKANTOOR

WHITE WINES

ROQUENDE SAUVIGNON BLANC

4,75

Crispy Sauvignon Blanc from the south of France. An exuberant wine with aromas of grapefruit, gooseberries and freshly cut grass.

ROQUENDE CHARDONNAY

4,75

14,75

Juicy, fruity Chardonnay. The southern French sun ensures ripe grapes and exotic character of the wine.

ROOUENDE MEDIUM SWEET

1 4,75



Fresh, semi-sweet white wine from France with notes of grapefruit and ripe pineapple. Soft and juicy in flavour.

EIKESTAD CHENIN BLANC





Lively and bright wine in which notes of lemon flowers and citrus fruits dominate. Straight from South Africa, Beautifully fresh and flavorful.

THAT'S WHY ORIGINAL VINO BIANCO PREMIUM



Floral and fresh with fruity notes. The wine is well balanced, juicy, gently dry and perfect in flavour. This wine goes well with fish dishes, tapas, appetizers, cheeses and aperitifs.

VILLA SAN MARTINO 'LE RIVE' PINOT GRIGIO



This Pinot Grigio is gorgeous pale yellow and very bright in color. Deliciously perfumed with impressions of conference pears and pineapple. Round, soft and fresh on the palate, with juicy pears, nectarines and white plum, and an attractive bitterness on the finish. Delicious with seafood, light fish dishes and pizza di mare and a super aperitif.

OROPASSO IGT VENETO CHARDONNAY / GARGANEGA



The wine has a straw yellow color with green reflections. Delicate aromas of floral notes and hints of citrus and yellow fruits. On the palette fresh, mineral with a good balance. This wine is delicious with pasta, risotto, soup, fish, seafood, white meat and aged cheeses.

PRADIO FRIULI SAUVIGNON BLANC



The color of this wine is straw yellow with light green highlights. The aroma, intense with clean aromas of tomato leaf and a light scent of spices that fade to sweeter sensations of ripe fruit. The taste is slightly citrusy, fresh and with mineral sensations. This wine goes well with cooked and raw fish appetizers, fresh cheeses and goat's cheese.



RED WINES

ROOUENDE MERLOT





Full-bodied, silky smooth, with juicy aromas of ripe red and black fruit. A versatile wine that can be drunk every day and goes with many different dishes.

ROQUENDE CABERNET SAUVIGNON





Beautiful, fruity Cabernet Sauvignon, made from grapes from sunny southern France. The special soil provides pure fruit aromas and soft tannins. Great with meat from the grill or with cassoulet.

EIKESTAD RED BLEND





Bright in aroma and flavour with attractive aromas of strawberry and raspberry and red fruit. The finish is smooth and slightly creamy.

THAT'S WHY ORIGINAL VINO ROSSO PREMIUM



On the palate ripe red fruit, herbs, raspberries and cherries. That's Why is a red wine that is well balanced and juicy on the palate. This wine goes well with appetizers, cheese, pizza & pasta, tapas and aperitifs.

VILLA SAN MARTINO 'LE RIVE' ROSSO



A blend of the Bordeaux varieties Cabernet Sauvignon and Merlot. No wood has been used to give the fruit plenty of room. Its northern exposure gives it an exceptionally fresh and elegant character. A cherry-red colour with bold tears. Charming bouquet of red berries, black cherry and green pepper. Fine and elegant with high fruit factor, a real drinker! Enjoy it with a pasta bolognese or just a piece of Parmesan cheese.

MASSERIA COLLEONE | SANGIOVESE



Bright intense red color, lots of red fruits on the nose with a flavour explosion of strawberries, plums, Italian spices, tobacco, new leather, chestnuts and a good hint of vanilla oak. Ideal with pasta, homemade pizza, beef steak with grilled tomatoes and chicken from oven in tomato sauce.

NEROPASSO ROSSO IGT VENETO



The Neropasso is made from Corvinone, Corvina and Cabernet grapes, with the typical "appassimento" method. This wine has an intense ruby red color. In the bouquet spicy with hints of cherry, black cherry and plum compote. Fine and velvety on the palette, with soft tannins on the finish. This wine is delicious with pasta, white and red meat, fresh and mature cheeses.

16

ANTOORGOES.NL

ROSÉ

ROQUENDE GRENACHE ROSÉ

This Grenache Rosé comes from the sunny south of France. Warm days and cool nights make this wine of complex aromas, juicy fruit and uplifting acidity.

CALALENTA MERLOT ROSATO FARNESE

31

Delicious as an aperitif or as an accompaniment to various fish dishes, fresh salads and grilled meats.

SPARKLING

PROSECCO SPUMANTE 1908 CIELO

29.5

Soft straw yellow in color. The bouquet is fresh, floral and slightly aromatic. The palette is fruity and elegant. Great to drink as an aperitif and delicious with light meals.

CHAMPAGNE

MOËT BRUT 0,75L | 90

MOËT NECTAR 0.75L|**95**

DOM PERIGNON 0.75L | **275**

MOËT ROSÉ 0,75L | **95**

MOËT ICE IMPÉRIAL 0,75L | **100**





COCKTAILS

CLASSIC MOJITO Lime - mint - cane sugar - Bacardi sparkling water **MOJITO LICOR 43** Lime - mint - sugar - Licor 43 - sparkling water **APPLE PIE MOJITO** Caramel vodka - mint - apple juice - cinnamon **PORNSTAR MARTINI** Vanilla vodka - vanilla syrup - Bols Passionfruit - egg white - lime juice - passion fruit **ESPRESSO MARTINI** Vodka - crème de café - espresso **SEX ON THE BEACH** Vodka - Bols Peach - grenadine orange juice **LONG ISLAND ICED TEA** Bacardi - tequila - gin - vodka -Triple Sec - lime juice - Pepsi

9,5 AMARETTO SOUR 10,5 Disaronno amaretto - lemon juice - egg white

SALTED CARAMEL 10,5 WHITE RUSSIAN

11,5

9,5

9,5

11.5 Vodka - salted caramel - Tia Maria - cream

LEMON DROPMARTINI 10,5 Vodka - Cointreau - Iemon juice

BATIDA DE MARACUJA 11.5 Cachaça - coconut - passion fruit - cream

BLUE LAGOON 11,5 Blue Curação - lemon juice - lemonade

ORANGE OLD FASHIONED 10,5 Whiskey - orange juice - Angostura bitters

PALOMA 10,5 Fever-Tree Sparkling Pink Grapefruit tequila - lime juice

9,5 MOSCOW MULE 11,5 Fever-Tree Ginger Beer -Grey Goose Vodka - lime - mint

MOCKTAILS

White rum - coconut milk - pineapple juice

PINA COLADA

VIRGIN MOJITO 8,5 Lime - mint - cane sugar - apple juice **VIRGIN ON THE BEACH** 8,5 Peach syrup - grenadine - orange juice **CARRIBEAN SWIRL** 8,5 Passion fruit - lime - cane sugar - mint **PASSION MULE** 8,5 Fever-Tree Ginger beer N'Sane Passionfruit Vanilla - lime



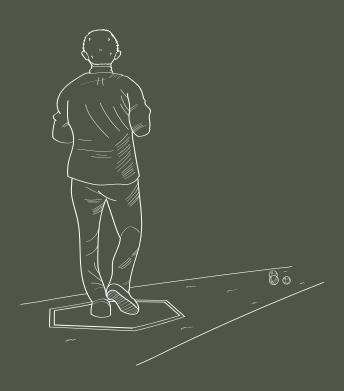
19

18

HET POSTKANTOOR

JEU DE BOULES, INDOOR BARBECUE, BEERTABLES AND ITALIAN KITCHEN

SEE YOU NEXT TIME!





POSTKANTOORGOES.NL f

