Brunch

Plate-style

Scrambled eggs, bacon
Croissant or pain au chocolat
Toast, butter and jam
Pancakes and fries
Assortment of cheeses

PRICE EXCLUDING DRINKS 18.9

Enjoy our mussels every evening: marinière style or with cream

And to find out about our musical events, visit our Facebook page.

Sunday, continuous service all day

Café de la Poste

Our Set Menus

We inform our kind customers that any current formula will not be modified or cancelled.

MIDI 19.90

[Starter + Main course] or [Main course + Dessert]

STARTERS FORMULA

Starter of the day (see slate) or Vigneronne salad or Egg mayonnaise

FORMULA DISHES 15.90

Daily special (see slate) or ground beef steak with 180g egg and fries

Mini-Chef Menu: Nuggets, fries, cherry tomatoes, green salad	10.9

APPETIZERS



Ricard *2cl*	4.5
Double Ricard *4cl*	8.8
Martini Blanc or Red *4cl*	5.9
Suze, Porto *4cl*	5.9
Campari *4cl*	5.9
Kir au Edelzwiker *12.5cl*	5.5
Blackcurrant, Peach, Violet, Raspberry, Blackberry	
Kir au Crémant *12.5cl*	7.5
Blackcurrant, Peach, Violet, Raspberry, Blackberry	
Coupe de crémant *12.5cl*	7

BOTTLED BEERS



Heineken *33cl* **Heineken**	4.5
0.0% *25cl*	4.2
1664 *33cl*	4.5
Duvel *33cl*	5.5
Bière de saint-louis 33cl	7.5
Blonde, Brune et Rousse	
Desperados *33cl*	6.5

DRAFT BEER

	25CL	50CL
Pelforth Blonde 5.5°	3.7	7.2
IPA Fischer Craft Blonde 6°	5.5	10.8
Heineken Blonde 5°	4	7.8
Bière de Saison		
Panaché	3.7	7.2
Monaco	4	7.8
Bière Sirop	4	7.8
Amer Bière, Cynar Bière, Picon Bière	4.7	8.8

NON-ALCOHOLIC DRINKS

Coca-Cola, Coca Zero,Cherry *33cl*	4.5
Orangina *25cl*	4.2
Fanta *25cl*	4.2
Ice tea *25cl*	4.2
Jus de fruits "Granini" *25cl*	4.2
Apple, Apricot, Orange, Tomato, Pineapple, Grapefruit	
Schweppes tonic / agrumes *25cl*	4.2
Perrier *33cl*	4.5
Limonade *25cl*	3
Diabolo *25cl*	3.5
Sirop à l'eau *25cl*	3
Lemon, Strawberry, Grenadine, Mint, Peach	
Supplément Sirop / Rondelle citron	0.4

Net price in euros, taxes and service included.

COCKTAILS



Mojito 12.9
Lime, brown sugar, Havana rum, cane syrup, sparkling water, mint

Aperol 12.9
Aperol, sparkling water, prosecco

Hugo 12.9
Elderflower liqueur, sparkling water, prosecco, lime, mint

Piña Colada 12.9
Havana rum, coconut puree, pineapple juice

Margarita 12.9
Tequila blanche, cointreau, pulco

Espresso Martini 12.9
Espresso, vodka, coffee liqueur, cane sugar

MOCKTAILS

Fruit Punch 10.9
Orange juice, pineapple juice, pulp, grenadine syrup

Virgin Mojito 10.9
Lime, mint, brown sugar, mojito syrup, sparkling water

Bora Bora 10.9
Pineapple juice, passion fruit juice, grenadine syrup, pulco

Blueberry Colada 10.9
Coconut puree, blueberry puree, pineapple juice

WHISKIES & ALCOOLS

	4cl
J&B *Scotch whisky blended*	6.9
Jack Daniel's *Tennessee whisky*	8.5
Aberlour *Single malt écossais*	8.9
Vodka Smirnoff	8.5
Vodka Poliakov	6.9
Tequila San José /Jose Cuervo	8.5
Rhum Bacardi Anejo Quatro	8.9

	4cl
Irish Whiskey Jameson	8.5
Chivas Regal *Scotch whisky blended 15 ans*	8,9
Gin Gibson's	6.9
Rhum Bacardi Anejo Quatro	8.9
Rhum Diplomatico	8,9
Rhum Havana Club	7.9
Rhum Negrita	6.9
Rhum blanc Saint-James	7.9

FINGER FOOD

THE FINGER FOOD ASSORTMENT 16.5

Breaded mozzarella sticks,
Crispy chicken
Onion rings
French fries

MOZZARELLA STICKS 5.5



CRISPY CHICKEN 5.5
Crispy Chicken (5 pieces), Barbecue Sauce

BASKET OF FRIES 5.5

ONION RINGS 5.5

Net price in euros, taxes and service included.

Red wines – Rosé wines – White wines

	12.50 cl	25cl	50cl	Bouteille	
RED					
Côteaux bourguignons *AOP Caprice* *Red fruits and elegant tannins*	6	11.5	22.5	33.5	(75cl)
Vacqueyras *AOP Marquis de Fonséguille* *Spices, Provençal herbs, woody notes*	7.9	15.5	30	44	(75cl)
Rouge *IGP PAYS D'OC Cayolles* *Flavors of red and black fruits (cherry, raspberry, blackcurrant), spices (pepper, licorice)*	4.5	8.5	16.5	-	
Pinot Noirs *AOC d'Alsace* **Bio** *Notes of dark fruit (blackberry) and spices (pepper, cinnamon)*	6	11.5	22.5	33.5	(75cl)
WHITE					
Edelzwicker *AOC sec d'Alsace* **Bio** *Citrus fruits, white-fleshed fruits (apple, pear) and herbaceous nuances*	4.5	8.5	16.5	26.9	(75cl)
Riesling *AOC sec d'Alsace* **Bio** *Notes of citrus fruits (lemon, grapefruit), stone fruits (peach, apricot)*	5	9.5	18.5	27.5	(75cl)
Pinot Blanc, Gris *AOC sec d'Alsace* **Bio** *Apple, pear, peach, citrus fruits*	5	9.5	18.5	27.5	(75cl)
Muscat *AOC sec d'Alsace* **Bio** *Aromas of exotic fruits and citrus*	6	11.5	22.5	33.5	(75cl)
Gewurztraminer AOC *Moelleux d'Alsace***Bio** *Notes of honey, candied fruit and spices*	6	11.5	22.5	33.5	(75cl)
Crémant d'Alsace *AOP Effervescent d'Alsace* *Freshness and vibrancy, notes of white fruit*	7	-	-	39	(75cl)
Chardonnay *IGP LANGUEDOC* *Elegant and aromatic wine*	5	9.5	18.5	27.5	(75cl)
Champagne *Louis Constant*				59	(75cl)
ROSÉS					
Rosé *IGP Pays d'OC Les Cayolles* *Red fruits (strawberries, raspberries), citrus fruits and floral aromas (rose, hawthorn)*	4.5	8.5	16.5	-	
Côtes de Gascogne *IGP* *Fresh red berries (strawberry, raspberry), fresh and elegant*	6.5	12.5	24.5	36	(75cl)

MINERAL WATERS

Lisbeth plate ou gazeuse — 50cl **4.5** 100cl **5.5**

Net price in euros, taxes and service included.

STARTERS

Starter of the day	5.9
Charcuterie Board	7.5
Tomatoes, mozzarella di Bufala with basil	7.5
Egg mayonnaise	5.9
Greek salad	6.9

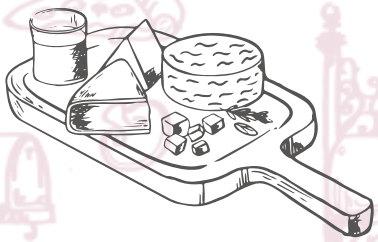
OMELETTES

served with fries and salads

Nature	13.9	**Mixte**	15.9
Ham or Emmental	14.9	**Bacon**	14.9

CHEESES

Small Assortment of cheeses	7.5
Large Assortment of cheeses	17.5



The entire team at Café de la Poste welcomes you and looks forward to welcoming you for a gourmet and friendly moment. Enjoy your meal!

Net price in euros, taxes and service included.

COMPOSED SALADS

LA POSTE 17.9
Salad, Tomato, Sautéed Potatoes, Minced Beef Steak with a Fried Egg on Top, Bacon Bits

CRETAN 17.5
Salad, Tomato, Bell Pepper, Onion, Cucumber, Olive, Feta Cheese

CAESAR 17.5
Salad, Tomato, Chicken, Parmesan Shavings, Croutons, Caesar Dressing

VIGNERONNE 17.5
Salad, Tomato, Cervelat Sausage, Emmental Cheese, Onions, Pickles

NIÇOISE 17.5
Salad, Tomato, Potato, Hard-Boiled Egg, Tuna, Anchovies, Green Beans, Bell Pepper, Olives

SOUTHWEST 17.9
Salad, Tomato, Gizzards, Smoked Duck Breast, Fried Potatoes, Egg, Walnuts, Crouton

BIQUETTE 17.9
Salad, Tomato, Warm Goat Cheese Toast, Smoked Salmon, Pesto Sauce, Croutons



PASTA

Penne with Arrabiata 14.9
Homemade sauce



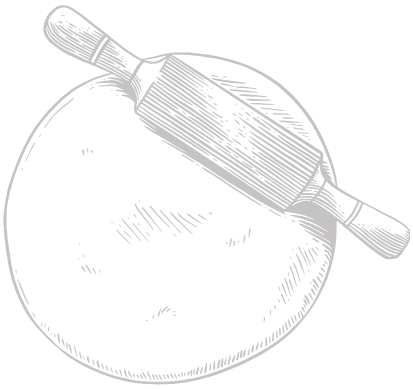
Penne with Pesto 15.9

Penne Carbonara 15.9
Homemade sauce

Penne with Truffles 18

Net price in euros, taxes and service included.

HOME MADE FLAMBÉED TARTS



TRADITIONAL 14.9
Onion, Lardon

VEGETARIAN 14.9
Onion, Mushroom, Vegetable of the day

GRATINATED 15.5
Onion, Lardon, Emmental

FORESTRY 15.9
Onion, Lardon, Mushroom, Emmental

MUNSTER 16.9
Onion, Lardon, Munster

HOMEMADE PIZZA

MARGHERITA 15.5
Tomato Sauce, Mozzarella, Basil, Oregano

REGINA 17.5
Tomato Sauce, Mozzarella, Ham, Mushrooms, Oregano

PIZZA DE LA POSTE 17.9
Tomato sauce, Minced meat, Onion, Pepper, Mushroom, Merguez

BUFALA 19.5
Tomato Sauce, Buffalo Mozzarella, Basil, Cherry Tomatoes, Oregano



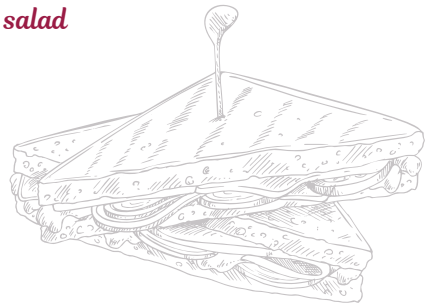
SMOKED SALMON 19.5
Crème Fraîche, Mozzarella, Smoked Salmon

VEGETARIAN 17.5
Tomato sauce, Mozzarella, Peppers, Eggplant, Zucchini, Red onions

Additional ingredient 3
Salmon +3.5

CROQUES

Served with fries and salad



Giant Croque Monsieur 15.5
Ham, Emmental

Giant Croque Madame 15.9
Ham, Egg, Mozzarella Fondue

Giant Croque Mademoiselle 16.5
Tomato, Ham, Emmental, Egg, Mozzarella fondue

Giant Salmon Croque 16.5
Tomato, Emmental, Mozzarella fondue, Salmon

Giant Auvergne Croque 16.5
Bleu d'Auvergne, Emmental, Country ham

Net price in euros, taxes and service included.

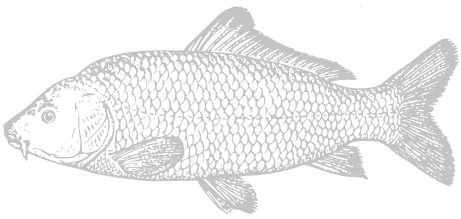
MEAT & FISH

Our meats and fish are served with 2 side dishes of your choice

MEATS

Dish of the day *See the slate*	15.9
Grilled rib steak on hot stone 220g *Maître d'Hôtel Butter*	34.9
Beef fillet on hot stone 220g Selected, tender and tasty	36.9
Prepared tartare 200g *Seasoned with a delicate blend of spices and capers*	27.9
Cheeseburger 150g *Ground beef steak, melted cheese, garnishes and homemade sauce*	18.9
Caesar Burger 150g Breaded escalope, melted cheese, garnishes and homemade sauce	18.9
Veal Escalope Mushroom Cream Sauce	27.9
Cordon-Bleu Emmental or Munster 300g Crispy breading and a soft center Prepared to order (15'- 20')	31.9
Kidneys Wine or Mustard Sauce	26.9

FISH



Fried Carp	22.9
Salmon Steak	22.5
Sole Fillet	23.9

Extra Sauce of Choice **3 €**

Old-fashioned mustard, Pepper, Mushrooms, Shallots, Roquefort, Maître d'hôtel butter, Morel sauce (+5)

Sidedish

Fries / Rice / Pasta / Spätzle (homemade +3)
and
Salads / Green beans / Ratatouilles (homemade +3)

Net price in euros, taxes and service included.

COFFEE & TEA

RICHARD Black Pearl Expresso	2.4
Decaffeinated	2.7
Double expresso	4.8
Coffee cream	3
Coffee with milk or Chocolate with milk	4

Americano	2.6
Cappuccino	5.9
Viennese Coffee or Chocolate	5.5
Irish Coffee *Whisky 4cl* *Coffee, whipped cream, cane sugar syrup*	13.9
Latte Macchiato	6.9

Tisanes *Comptoirs RICHARD* *Verbena* Bio, *Chamomile* Bio	3.5	4.5
Thés Comptoirs RICHARD *Ceylon O.P, Red Fruits,* *Mint Green* Bio, *Sencha Green* Bio	3.5	4.5

Half baguette, butter, jam	5.5
Croissant / chocolate bread	2.2



HOMEMADE DESSERTS

Pastry of the Day	7.9
Chocolate mousse	8.9
Red fruit panna cotta	7.9
Rum baba (not included in the formula)	8.9
Frozen meringue (not included in the formula)	8.9
Chocolate fondant (not included in the formula)	7.9
Caramel cream / Créme brulée	7.9



DIGESTIFS

	4CL
Bailey's	5.8
Limoncello	5.8
Cognac	7.5
Jägermeister	5.8
Eaux de vie	8.9
Poire williams, Framboise, Mirabelle, Vieille prune, Marc de Gewurtzraminer, Kirsch	
Get 27	5.9

ICE CREAM

Flavor

Framboise
Coffeé
Yellow Lemon
Pistachio
Chocolate
Strawberry
Vanilla



Scoops

1 Scoop	**3**
2 Scoops	**6**
3 Scoops	**9**

Supplément chantilly **+1.5**

GOURMET COFFEE 8.9 **GOURMET TEA 9.5**

Net price in euros, taxes and service included.