

Appetizers

Soup du Jour 16.50

Organic Butterleaf Lettuce Salad
Mustard-Chive Dressing 19.50

Classic Whole-Leaf Caesar Salad
Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Anchovies, Lemon
on a creamy Caesar Dressing 20.00

Add Pan-Seared Chicken Breast 30.00

Add Sautéed Black Tiger Prawns 32.00

Ahi Niçoise Salad
seared Ahi Tuna (rare), Green Beans, Tomatoes, Olives,
hard boiled Eggs and Potatoes in Olive Oil and Balsamic Vinaigrette 29.00

Burgers

Grilled Post Burger
Fresh ground Alberta Beef, Gruyère Cheese, Mushrooms, Dijon Aioli,
Iceberg Lettuce, Tomato, Dill Pickles, Fennel Ketchup on Brioche Bun
Served with Home-made French Fries or House Salad 26.00

Crispy Chicken Burger
Breaded Chicken Thigh, Yuzu pickled Cucumbers,
Butterleaf Salad, Japanese Kewpie Mayonnaise on Brioche Bun
Served with Home-made French Fries or House Salad 24.50

Quinoa Veggie Burger
Open-face in Lettuce Wraps, Cucumber-Mint Raita,
Cherry Tomatoes, served with Frisée Salad 23.00

Main Dishes

| | |
|--|-------|
| Pasta of the Day | 29.00 |
| Post Club Sandwich toasted Sourdough Bread, grilled Chicken Breast, Bacon, Avocado, Black Bean Mayonnaise and served with Home-made French Fries | 27.00 |
| Alsatian Style Flammekueche Thin-crust Flatbread with Onions, Crème Fraîche and Bacon served with Frisée Salad | 26.00 |
| Veal Bratwurst with Onion Sauce, Seasonal Vegetables and Rösti Potato | 29.00 |

Desserts

| | |
|---|-------|
| Coupe Danemark, home-made vanilla Ice Cream with Whipped Cream and Chocolate Sauce | 17.00 |
| Pastry Chef's Seasonal Fruit Crumble topped with Home-made vanilla Ice Cream | 17.50 |
| Home-made Ice Cream: Vanilla, Chocolate or Strawberry Per Scoop | 5.00 |
| Home-made from the Pastry Cart | |
| Selection of Daily Fruit Pies | 11.00 |
| Selection of Daily Cakes | 13.50 |