

Lunch

Appetizers

Soup du Jour	17.00
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

Roasted Beef Striploin Wrap Tomato, Sour Cream with Horseradish Pickled Vegetables	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