

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 18.90

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

STARTERS FORMULA

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

FORMULA DISHES 14.90

**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	3.5
Double Ricard 4cl	6.8
Martini Blanc or Red 4cl	4.5
Suze, Porto 4cl	4.5
Campari 4cl	4.5
Kir au Edelzwiker 12.5cl	4
<i>Blackcurrant, Peach, Violet, Raspberry, Blackberry</i>	
Kir au Crémant 12.5cl	6.5
<i>Blackcurrant, Peach, Violet, Raspberry, Blackberry</i>	
Coupe de crémant 12.5cl	6



BOTTLED BEERS



Heineken 33cl	4.5
Heineken 0.0% 25cl	4.2
1664 33cl	4.5
Duvel 33cl	5.5
Pelfort brune 33cl	4.9
Desperados 33cl	5.5



DRAFT BEER

	25CL	50CL
Pelforth Blonde 5.5°	3.7	7.2
IPA Lagunitas Craft Blonde 6.2°	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 33cl	4.2
Ice tea 25cl	4.2
Jus de fruits "Granini" 25cl	4.2
<i>Apple, Apricot, Orange, Tomato, Pineapple, Grapefruit</i>	
Schweppes tonic / agrumes 25cl	4.2
Perrier 33cl	4.5
Limonade 25cl	3
Diabolo 25cl	3.5
Sirop à l'eau 25cl	3
<i>Lemon, Strawberry, Grenadine, Mint, Peach</i>	
Supplément Sirop / Rondelle citron	0.4

Net price in euros, taxes and service included.

COCKTAILS

Mojito	10,9
Lime, brown sugar, Havana rum, cane syrup, sparkling water, mint	
Aperol	10,9
Aperol, sparkling water, prosecco	
Hugo	10,9
Elderflower liqueur, sparkling water, prosecco, lime, mint	
Piña Colada	10,9
Havana rum, coconut puree, pineapple juice	
Margarita	10,9
Tequila blanche, cointreau, pulco	
Espresso Martini	10,9
Espresso, vodka, coffee liqueur, cane sugar	



MOCKTAILS

Fruit Punch	8,9
Orange juice, pineapple juice, pulp, grenadine syrup	
Virgin Mojito	8,9
Lime, mint, brown sugar, mojito syrup, sparkling water	
Bora Bora	8,9
Pineapple juice, passion fruit juice, grenadine syrup, pulco	
Blueberry Colada	8,9
Coconut puree, blueberry puree, pineapple juice	

WHISKIES & ALCOOLS

	4cl		4cl
J&B Scotch whisky blended	6,9	Irish Whiskey Jameson	8,5
Jack Daniel's	8,5	Chivas Regal	8,9
<i>Tennessee whisky</i>		<i>Scotch whisky blended</i>	
Aberlour	8,9	<i>15 ans</i>	
<i>Single malt écossais</i>		Gin Gibson's	6,9
Vodka Smirnoff	8,5	Rhum Bacardi Anejo Quatro	8,9
Vodka Poliakov	6,9	Rhum Diplomatico	8,9
Tequila San José /Jose Cuervo	8,5	Rhum Havana Club	7,9
Rhum Bacardi Anejo Quatro	8,9	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

Breaded mozzarella sticks (5 pieces), Barbecue sauce

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 <i>Red fruits and elegant tannins</i>	4.5	8.5	16	24	(75cl)
Vacqueyras AOP Marquis de Fonséguille <i>Spices, Provençal herbs, woody notes</i>	6.9	13.5	25	36	(75cl)
Rouge IGP PAYS D'OC Cayolles <i>Flavors of red and black fruits (cherry, raspberry, blackcurrant), spices (pepper, licorice)</i>	4	7.5	14.5	-	
Pinot Noirs AOC d'Alsace Bio <i>Notes of dark fruit (blackberry) and spices (pepper, cinnamon)</i>	4.9	9.5	18	26	(75cl)
					
WHITE					
Edelzwicker AOC sec d'Alsace Bio <i>Citrus fruits, white-fleshed fruits (apple, pear) and herbaceous nuances</i>	3.8	7.2	14	21.5	(75cl)
Riesling AOC sec d'Alsace Bio <i>Notes of citrus fruits (lemon, grapefruit), stone fruits (peach, apricot)</i>	4	7.5	14.5	22	(75cl)
Pinot Blanc, Gris AOC sec d'Alsace Bio <i>Apple, pear, peach, citrus fruits</i>	4.5	8.5	16	24	(75cl)
Muscat AOC sec d'Alsace Bio <i>Aromas of exotic fruits and citrus</i>	4.7	8.9	17	26	(75cl)
Gewurztraminer AOC Moelleux d'Alsace Bio <i>Notes of honey, candied fruit and spices</i>	4.5	8.5	16	24	(75cl)
Crémant d'Alsace AOP Effervescent d'Alsace <i>Freshness and vibrancy, notes of white fruit</i>	6	-	-	32.9	(75cl)
Chardonnay IGP LANGUEDOC <i>Elegant and aromatic wine</i>	4.5	8.5	16	24	(75cl)
Champagne Louis Constant				59	(75cl)
ROSÉS					
Rosé IGP Pays d'OC Les Cayolles <i>Red fruits (strawberries, raspberries), citrus fruits and floral aromas (rose, hawthorn)</i>	4	7.5	14.5	-	
Côtes de Gascogne IGP <i>Fresh red berries (strawberry, raspberry), fresh and elegant</i>	5.5	10.5	20	28	(75cl)

MINERAL WATERS

Lisbeth plate ou gazeuse

50cl 4.2 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	12.8	Mixte	14.8
Ham or Emmental	13.8	Bacon	14.8

CHEESES

Camembert or Emmental or Goat or	5.5
Small Assortment of cheeses	7.5



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!

COMPOSED SALADS

LA POSTE 16.9

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

CRETAN 16.5

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

CAESAR 16.5

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

VIGNERONNE 16.5

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

NIÇOISE 16.5

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

SOUTHWEST 16.9

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

BIQUETTE 16.9

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



PASTA

Penne with Arrabiata

Homemade sauce

Penne with Pesto

Penne Carbonara

Homemade sauce

Penne with Truffles



13.5

14.5

14.5

18

Net price in euros, taxes and service included.

FLAMBÉED TARTS

TRADITIONAL

Onion, Lardon

VEGETARIAN

Onion, Mushroom, Vegetable of the day

GRATINATED

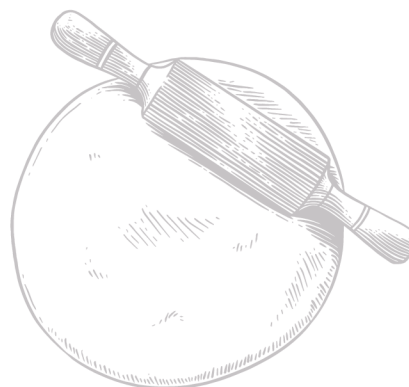
Onion, Lardon, Emmental

FORESTRY

Onion, Lardon, Mushroom, Emmental

MUNSTER

Onion, Lardon, Munster



13.9

13.9

14.5

14.9

15.9

HOMEMADE PIZZA

MARGHERITA

Tomato Sauce, Mozzarella, Basil, Oregano

REGINA

Tomato Sauce, Mozzarella, Ham, Mushrooms, Oregano

PIZZA DE LA POSTE

Tomato sauce, Minced meat, Onion, Pepper, Mushroom, Merguez

BUFALA

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

SMOKED SALMON

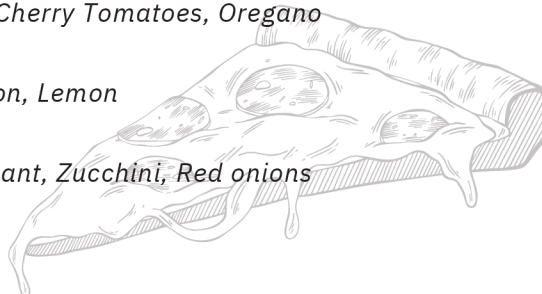
Crème Fraîche, Mozzarella, Smoked Salmon, Lemon

VEGETARIAN

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

Additional ingredient

Salmon +3



14.5

16.5

16.9

18.5

18.5

15.5

2.5

CROQUES

Served with fries and salad

Giant Croque Monsieur

Ham, Emmental

Giant Croque Madame

Ham, Egg, Mozzarella Fondue

Giant Croque Mademoiselle

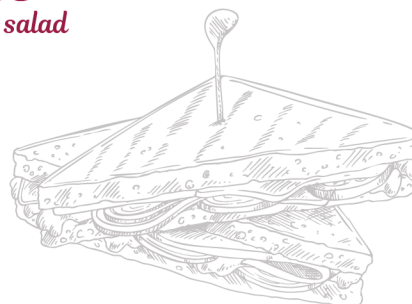
Tomato, Ham, Emmental, Egg, Mozzarella fondue

Giant Salmon Croque

Tomato, Emmental, Mozzarella fondue, Salmon

Giant Auvergne Croque

Bleu d'Auvergne, Emmental, Country ham



14.5

14.9

15.5

15.5

15.5

Net price in euros, taxes and service included.

MEAT & FISH

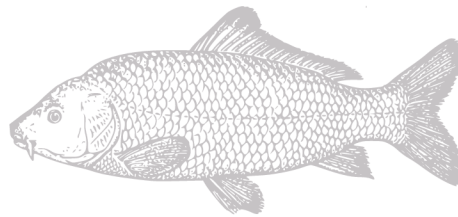
Our meats and fish are served with 2 side dishes of your choice

MEATS

Dish of the day	14.9
<i>See the slate</i>	
Grilled rib steak on hot stone 220g	34.9
<i>Maître d'Hôtel Butter</i>	
Beef fillet on hot stone 220g	36.9
<i>Selected, tender and tasty</i>	
Prepared tartare 200g	27.9
<i>Seasoned with a delicate blend of spices and capers</i>	
Cheeseburger 180g	17.9
<i>Ground beef steak, melted cheese, garnishes and homemade sauce</i>	
Caesar Burger 150g	17.9
<i>Breaded escalope, melted cheese, garnishes and homemade sauce</i>	
Veal Escalope	24.9
<i>Mushroom Cream Sauce</i>	
Cordon-Bleu Emmental or Munster 300g	31.9
<i>Crispy breading and a soft center Prepared to order (15'- 20')</i>	
Kidneys	24.9
<i>Wine or Mustard Sauce</i>	

FISH

Fried Carp	22.9
Salmon Steak	20.5
Sole Fillet	21.9



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 +1.5) and Salads / Green beans / Ratatouilles (homemade +1.5)

COFFEE & TEA

RICHARD Black Pearl Espresso	2.4	Elongate	2.6
Decaffeinated	2.7	Cappuccino	5.5
Double espresso	4.8	Viennese Coffee or Chocolate	4.9
Coffee cream	3	Irish Coffee Whisky 4cl	12.9
Coffee with milk or Chocolate with milk	4	Coffee, whipped cream, cane sugar syrup	
		Latte Macchiato	5.9



Tisanes Comptoirs RICHARD 3.5 4.5
Verbena Bio, Chamomile Bio

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

Half baguette, butter, jam 5.5
Croissant / chocolate bread 1.9



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	7.9



DIGESTIFS

Bailey's	4CL
Limoncello	5.8
Cognac	5.8
Jägermeister	7.5
Eaux de vie	5.8
<i>Poire williams, Framboise, Mirabelle, Vieille prune, Marc de Gewurtzraminer, Kirsch</i>	7.9
Get 27	5.9

ICE CREAM

Flavor		Scoops	
Framboise	Pistachio		
Coffeé	Chocolate	2 Scoops	6
Yellow Lemon	Strawberry	3 Scoops	9
Supplément chantilly		+1.5	



GOURMET COFFEE 8.9

GOURMET TEA 9.5

COCKTAILS

Mojito <i>Citron vert, cassonade, rhum havana, sirop de canne, eau gazeuse, menthe</i>	10,9
Aperol <i>Aperol, eau gazeuse, prosecco</i>	10,9
Hugo <i>Liqueur de sureau, eau gazeuse, prosecco, citron vert, menthe</i>	10,9
Piña Colada <i>Rhum havana, purée de coco, jus ananas</i>	10,9
Margarita <i>Tequila blanche, cointreau, pulco</i>	10,9
Espresso Martini <i>Espresso, vodka, liqueur de café, sucre de canne</i>	10,9



MOCKTAILS

Fruit Punch <i>Jus d'orange, jus d'ananas, pulco, sirop de grenadine</i>	8,9
Virgin Mojito <i>Citron vert, menthe, cassonade, sirop mojito, eau gazeuse</i>	8,9
Bora Bora <i>Jus d'ananas, jus passion, sirop grenadine, pulco</i>	8,9
Blueberry Colada <i>Purée de coco, purée de myrtille, jus d'ananas</i>	8,9

WHISKIES & ALCOOLS

	4cl		4cl
J&B Scotch whisky blended	6,9	Irish Whiskey Jameson	8,5
Jack Daniel's <i>Tennessee whisky</i>	8,5	Chivas Regal <i>Scotch whisky blended 15 ans</i>	8,9
Aberlour <i>Single malt écossais</i>	8,9	Gin Gibson's	6,9
Vodka Smirnoff	8,5	Rhum Bacardi Anejo Quatro	8,9
Vodka Poliakov	6,9	Rhum Diplomatico	8,9
Tequila San José /Jose Cuervo	8,5	Rhum Havana Club	7,9
Rhum Bacardi Anejo Quatro	8,9	Rhum Negrita	6,9
		Rhum blanc Saint-James	7,9

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BASKET OF FRIES 5.5

ONION RINGS 5.5



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