

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
<i>Blackcurrant, Peach, Violet, Raspberry, Blackberry</i>	
Kir au Crémant 12.5cl	7.5
<i>Blackcurrant, Peach, Violet, Raspberry, Blackberry</i>	
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
<i>Blonde, Brune et Rousse</i>	
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
<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	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		4cl
J&B <i>Scotch whisky blended</i>	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

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

RED

Côteaux bourguignons AOP Caprice

Red fruits and elegant tannins

Vacqueyras AOP Marquis de Fonséguille

Spices, Provençal herbs, woody notes

Rouge IGP PAYS D'OC Cayolles

Flavors of red and black fruits (cherry, raspberry, blackcurrant), spices (pepper, licorice)

Pinot Noirs AOC d'Alsace Bio

Notes of dark fruit (blackberry) and spices (pepper, cinnamon)

WHITE

Edelzwicker AOC sec d'Alsace Bio

Citrus fruits, white-fleshed fruits (apple, pear) and herbaceous nuances

Riesling AOC sec d'Alsace Bio

Notes of citrus fruits (lemon, grapefruit), stone fruits (peach, apricot)

Pinot Blanc, Gris AOC sec d'Alsace Bio

Apple, pear, peach, citrus fruits

Muscat AOC sec d'Alsace Bio

Aromas of exotic fruits and citrus

Gewurztraminer AOC Moelleux d'Alsace Bio

Notes of honey, candied fruit and spices

Crémant d'Alsace AOP Effervescent d'Alsace

Freshness and vibrancy, notes of white fruit

Chardonnay IGP LANGUEDOC

Elegant and aromatic wine

Champagne Louis Constant

ROSÉS

Rosé IGP Pays d'OC Les Cayolles

Red fruits (strawberries, raspberries), citrus fruits and floral aromas (rose, hawthorn)

Côtes de Gascogne IGP

Fresh red berries (strawberry, raspberry), fresh and elegant

	 12.50 cl	 25cl	 50cl	 Bouteille	
Côteaux bourguignons AOP Caprice	6	11.5	22.5	33.5	(75cl)
Vacqueyras AOP Marquis de Fonséguille	7.9	15.5	30	44	(75cl)
Rouge IGP PAYS D'OC Cayolles	4.5	8.5	16.5	-	
Pinot Noirs AOC d'Alsace Bio	6	11.5	22.5	33.5	(75cl)
					
Edelzwicker AOC sec d'Alsace Bio	4.5	8.5	16.5	26.9	(75cl)
Riesling AOC sec d'Alsace Bio	5	9.5	18.5	27.5	(75cl)
Pinot Blanc, Gris AOC sec d'Alsace Bio	5	9.5	18.5	27.5	(75cl)
Muscat AOC sec d'Alsace Bio	6	11.5	22.5	33.5	(75cl)
Gewurztraminer AOC Moelleux d'Alsace Bio	6	11.5	22.5	33.5	(75cl)
Crémant d'Alsace AOP Effervescent d'Alsace	7	-	-	39	(75cl)
Chardonnay IGP LANGUEDOC	5	9.5	18.5	27.5	(75cl)
Champagne Louis Constant				59	(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

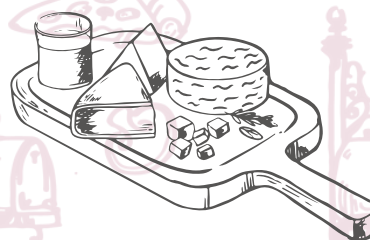
OMELETTES

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!

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

Homemade sauce

Penne with Pesto

Penne Carbonara

Homemade sauce

Penne with Truffles



14.9

15.9

15.9

18

HOME MADE FLAMBÉED TARTS

TRADITIONAL

Onion, Lardon

VEGETARIAN

Onion, Mushroom, Vegetable of the day

GRATINATED

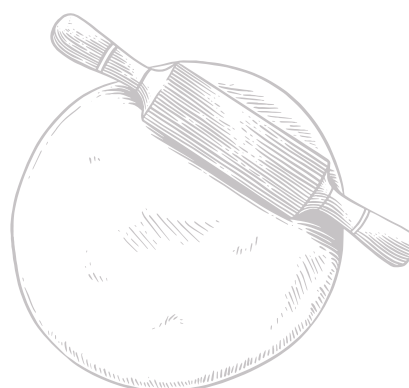
Onion, Lardon, Emmental

FORESTRY

Onion, Lardon, Mushroom, Emmental

MUNSTER

Onion, Lardon, Munster



14.9

14.9

15.5

15.9

16.9

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

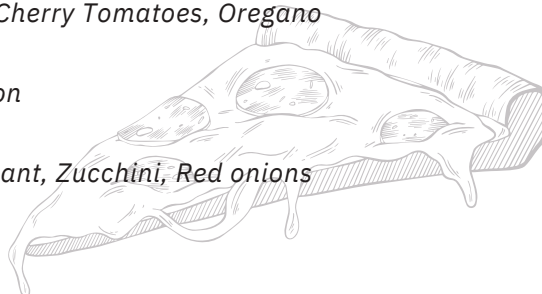
Crème Fraîche, Mozzarella, Smoked Salmon

VEGETARIAN

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

Additional ingredient

Salmon +3.5



15.5

17.5

17.9

19.5

19.5

17.5

3

CROQUES

Served with fries and salad

Giant Croque Monsieur

Ham, Emmental

Giant Croque Madame

Ham, Egg, Mozzarella Fondue

Giant Croque Mademoiselle

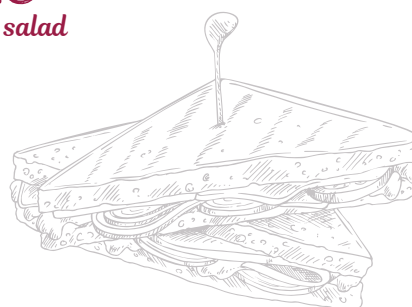
Tomato, Ham, Emmental, Egg, Mozzarella fondue

Giant Salmon Croque

Tomato, Emmental, Mozzarella fondue, Salmon

Giant Auvergne Croque

Bleu d'Auvergne, Emmental, Country ham



15.5

15.9

16.5

16.5

16.5

Net price in euros, taxes and service included.

MEAT & FISH

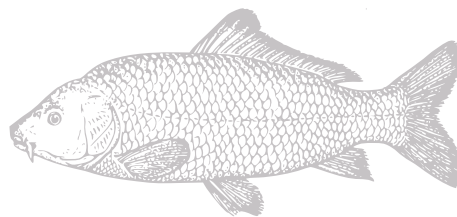
Our meats and fish are served with 2 side dishes of your choice

MEATS

Dish of the day	15.9
<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 150g	18.9
<i>Ground beef steak, melted cheese, garnishes and homemade sauce</i>	
Caesar Burger 150g	18.9
<i>Breaded escalope, melted cheese, garnishes and homemade sauce</i>	
Veal Escalope	27.9
<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	26.9
<i>Wine or Mustard Sauce</i>	

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)

COFFEE & TEA

RICHARD Black Pearl Espresso	2.4	Americano	2.6
Decaffeinated	2.7	Cappuccino	5.9
Double espresso	4.8	Viennese Coffee or Chocolate	5.5
Coffee cream	3	Irish Coffee Whisky 4cl	13.9
Coffee with milk or Chocolate	4	Coffee, whipped cream, cane sugar syrup	
with milk		Latte Macchiato	6.9



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 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 / Crème brûlée	7.9



DIGESTIFS

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

ICE CREAM

Flavor	Scoops
Framboise	1 Scoop 3
Pistachio	2 Scoops 6
Cofféé	3 Scoops 9
Chocolate	
Yellow Lemon	
Strawberry	
Vanilla	
Supplément chantilly	+1.5



GOURMET COFFEE 8.9

GOURMET TEA 9.5