

LUNCH

11:30 - 17:00

CLASSICS

Italian grilled cheese sandwich

Old cheese, salami Milano on *Waalander organic bread* with whole grain mustard

11.25

Croquettes (optional: vegetarian)

2 pieces (beef or veggie) on *Waalander organic bread* with fine mustard

12.50

Twelve o'clock special (optional: vegetarian)

Croquette (beef or veggie) on *Waalander organic bread*, soup of the day and a fried egg

13.50

Fried eggs (optional: vegetarian)

Three fried *organic eggs* on *Waalander organic bread* with ham and/or cheese

13.50

Add bacon +€1.-

Quinoa Salad

Roasted Pumpkin, lukewarm goat cheese, hazelnut and spinach

14.50

Pulled Chicken

Curry mayonnaise, Surinamese relish on focaccia

14.75

Ask our staff about our vegetarian option

Black Angus Burger

Emmentaler, bacon, burger relish and fries

21.50

Chicken Satay

Satay sauce, serundeng, atjar, prawn crackers, fried onions and fries

21.50

We choose to use as much dutch ingredients as possible.



Vegetarian



Organic

If you have any allergies, please let us know.

SOUPS

Soup of the Day

With bread and butter

6.75



Creamy Carrot

Caraway, bread and butter

6.75

Waalander organic bread 

SANDWICHES 14.75

SALADS 15.25



Vitello

Slowly roasted veal, tarragon mayonnaise, fried capers with pickled onions from Amsterdam

Tartar of Smoked Salmon

Sepia prawn cracker, mango-chili mayonnaise and wakame



Fried Mushrooms

Toast, thyme, red onion, compote and blue cheese

Vegan option also available 



POSTILLION
HOTEL ARNHEM

D I N N E R

17:00 - 21:30

STARTERS

Bread

Herb butter, olive oil and sea salt

7.50



Vitello

Slowly roasted veal, tarragon mayonnaise, fried capers, pickled onions from Amsterdam

14.50

Oyster Mushroom

Carpaccio

Vegan truffelmayonnaise, garlic croutons and mesclun

14.50

Circulair

Tartar of

Smoked Salmon

Sepia prawn cracker, mango-chili mayonnaise and wakame

14.50

Quinoa

Roasted pumpkin, lukewarm goat cheese, hazelnuts and spinach

14.50

Also available as a main course +€6.25

Our head chef composes an appealing menu each day, with as many regional and organic ingredients as possible. Our waiting staff will be happy to tell you all about today's menu.

2 COURSES 28.50 P.P.

3 COURSES 34.50 P.P.



MAIN COURSES

Crispy Aubergine

Matbucha, puree of peas and mint

23.25

Rump Steak

Café de Paris sauce, mushrooms and puree of celeriac

23.25

Adana Kebab

Lamb skewer, tzatziki, rice and roasted peppers

23.25

Halibut

Fried on the skin, saffron beurre-blanc and spinach

23.25

Sustainable fishing

Chicken Satay

Satay sauce, serundeng, atjar, prawn crackers, fried onions and fries

21.50

Black Angus Burger

Emmentaler, bacon, burger relish and fries

21.50

Ask our staff about our vegetarian option



SOUPS - 6.75

Soup of the Day

Bread and butter

Creamy Carrot

Caraway, bread and butter

We choose to use as much Dutch ingredients as possible.

DESSERT - 10.25

Blueberry cheesecake

Coulis of forest fruit and raspberry snaps



Churros

Cinnamon sugar, chocolate sauce and cinnamon ice cream

Dutch Rice Pudding

Mango compote, white chocolate ice cream and coconut

Vegan option also available 



SIDE DISHES - 3.75

All main dishes served with well-suited garnishings on the plate. In order to prevent food waste, you may choose one or more side dishes as extra garnishing:

- > French fries with mayonnaise
- > Fresh salad



 Vegan  Vegetarian  Organic

If you have any allergies, please let us know.

POSTILLION
HOTEL ARNHEM