

MENU



Dear guest - welcome to Restaurant & Cafe Posten. We are pleased that you have chosen to enjoy what we have to offer here in Esbjerg's old post office. We hope you will be pleased with Posten's selection and friendly service. We also believe that you will appreciate the very special atmosphere and cozy feel that Esbjerg's over 100-year-old post office provides.



Posthuset

- A GEM ON ESBJERG SQUARE



The old post office on the square in Esbjerg is one of the city's most striking buildings - with its unique architectural style - also compared to post offices of the time elsewhere in the country. The post office was designed by architect Ulrik Plesner, who received help from another well-known architect and designer - Thorvald Bindsbøll - for the interior decoration. For Thorvald Bindsbøll - who is included in the Danish Cultural Canon - the post office was one of his last works before he died in 1908. Some of his details inside the Post Office were removed during various renovations, but were re-established during later restorations.

When the Post Office was built in 1907 and 1908, Esbjerg was still a young pioneer town, without architectural distinctiveness and without historical buildings. It is perhaps for the same reason that architect Ulrik Plesner used features from medieval buildings, castles and churches when he was to lay the foundations for the Post Office.



Regardless of the architect's original intention, the Post Office helps to give the Square in Esbjerg a fantastic atmosphere and patina. When you look at the Post Office, the building gives a Gothic impression: a gable roof and ridged gables and a dramatic facade facing the Square. Two staircase gables characterize the main facade, while the stylish, curved window sections with small panes and strong, white frames help to complete the impression.

Despite its aging appearance, the Post Office featured innovative interior solutions when it was completed at the turn of the last century. It was - as far as is known - the first Danish post office with an open counter connection between postal customers and staff.

The post office, which is one of Esbjerg's most valued and distinctive buildings, has been listed since 1983.



LACTOSE-FREE



GLUTEN-FREE BUT PREPARED WITH GLUTEN-CONTAINING PRODUCTS

FOR OTHER ALLERGENS, PLEASE CONTACT THE STAFF.



VEGAN



MORNINGMENU 09-11:30



SOURDOUGH BUN WITH BUTTER & SLICED CHEESE ♦ 35,-

PAIN AU CHOCOLATE “CHOCOLATE CROISSANT” ♦ 25,-

WARM LIVER PÂTÉ & SOURDOUGH BUN ♦ 50,-

YOGHURT-SMOOTHIE BOWL ♦ 65,-

Berries · fruit · toasted coconut flakes · chocolate crunch · granola

SMALL CHOCOLATE CAKE WITH CRUNCH ♦ 25,-

Suitable for coffee

OVEN BAKED OMELETTE WITH SPINACH, CHEESE, BACON & 2 PIECES OF RYE BREAD ♦ 95,-

4 PCS. FLUFFY PANCAKES ♦ 75,-

With berry compote · whipped cream · chocolate sauce





BRUNCH 09-13:00

BRUNCH ♦ 175,-

Our brunch is with a refill of your favorites. Refills are offered for 1.5 hours after serving.

Oven Baked omelette with cheese & spinach · bacon & brunch sausage · sliced cheese · chicken salad · warm liver pâté · yogurt with granola · fruit · pain au chocolat "chocolate croissant" · hot smoked salmon mousse · jam · butter · sourdough roll · rye bread. **(DKK 109 per child under 12.)**

AD LIBITUM BEVERAGE ♦ +90,-

♦ Tap water · filtered coffee · organic Chaplon tea · organic apple & orange juice from Rynkeby.

WITH EVERYTHING ♦ +115,-

- ♦ A glass of sparkling wine.
- ♦ A glass of smoothie with strawberries or mango.
- ♦ Ad libitum tap water · filtered coffee · organic Chaplon tea · organic apple & orange juice from Rynkeby.



(OFFERED 09-16:00)

LUNCH STEAK ♦ 210,-

Approx. 250 g. fillet of grain-fed South American beef with fat edge, fried medium · fries · whiskey sauce

PAN-FRIED PLAICE FILLET ♦ 160,-









2 pieces of butter-fried fish fillets · rye bread · remoulade · lemon





ALL DAY MENU



IT BEGINS WITH SNACKS

SALTED & SMOKED ALMONDS & ROOT VEGETABLE CHIPS ♦ 35,-   
GREEN OLIVES WITH STONES, IN LEMON OIL ♦ 35,-   
BEER SAUSAGES · SMOKEY MAYO ♦ 45,-  


ONION RINGS, 8 PCS. · SMOKEY MAYO ♦ 45,-  
CHILI CHEESE TOPS, 5 PCS. · CHILI MAYO ♦ 45,-
CHICKEN TENDER, 3 PCS. · AIOLI ♦ 55,-

FRESHLY BAKED BREAD & BUTTER FOR 2 PEOPLE ♦ 15,-
SNACK BASKET · 2 PCS. CHICKEN TENDER · 4 pcs. CHILI CHEESE TOPS · 6 PCS. ONION RINGS · AIOLI ♦ 80,-

THE LIGHT DISHES - WITH FRESHLY BAKED BREAD & BUTTER GREAT AS A STARTER

SLICES OF DRY AGED IBERICO HAM ♦ 155,- 
Smokey mayo · herbs · slices of Iberico ham · pickled red onions · reduced balsamic · burrata · smoked almonds

HOT SMOKED SALMON RILLETTE ♦ 145,- 
Potato chips · herbs · lightly pickled red onions · lemon coulis · hot-smoked salmon mousse

SHRIMP & ROE ♦ 145,- 
Hand-peeled cold-water shrimps · shellfish salad · roe · herbs · red dressing · jerusalem artichoke chips

CARPACCIO ♦ 145,- 
Cheese mayo · reduced balsamico · parmesan · cashew nuts · herbs





ALL DAY MENU



THE GREASY ONES

NACHOS WITH CHICKEN ♦ 155,-

Tortilla chips · cheese · chicken · chunky salsa · avocado cream · creme fraiche · jalapeños

FISH & FRIES ♦ 185,-

Breaded & fried cod · lemon · pea tartar sauce · fries

GRILLED BARBEQUE RIBS

1 row ♦ 175,- / 2 rows ♦ 230,- · Coleslaw · aioli · fries

OUR OPEN FACED SANDWICHES

POSTHUSET'S STJERNESKUD ♦ 200,-

Butter grilled bread · breaded & fried fishfilet · hand-peeled cold-water shrimp · hot-smoked salmon mousse · roe · red dressing · cherry tomato · lemon · salad mayo

36 MONTHS LONG-AGED IBERICO HAM ON BREAD ♦ 180,-

Butter grilled bread · crispy salad · smokey mayo · Iberian ham · pickled red onions · reduced balsamic · burrata · smoked almonds

SALMON ON GRILLED BREAD ♦ 175,-

Butter grilled bread · crispy salad · hot smoked salmon mousse · pickled red onions · chives · lemon · smoked almonds · red dressing

CHICKEN SALAD ON GRILLED BREAD ♦ 175,-

Butter grilled bread · chicken · asparagus · salad · gherkins · mustard · pickled mushrooms · crispy chips · bacon

LUNCHMENU ♦ 230,-

From 09-16:00

Consists of one
selected sandwiches & dessert.

See or ask the staff about our
daily selection.

Cannot be combined with other offers
or discounts.



ALL DAY MENU



THE BIG ONES - WITH SEASONAL VEGETABLES AND POTATOES

DANISH BEEF TENDERLOIN ♦ 339,-

Approx. 200 g. grilled medium high-quality welfare beef · whiskey sauce

SEASONAL OVEN BAKED WHITE FISH ♦ 289,-

Approx. 180 g. fish with grilled lemon · cream sauce with herb oil

PLUMA DE CERDO BLANCO, SPANISH WHITE PIG ♦ 299,-

Approx. 225 g. fried pink and with heavy fat marbling · sauce bordelaise

NEW YORK STRIP, WITH FAT EDGE ♦ 319,-

Approx. 250 g. grilled medium fillet of grain-fed South American beef · bearnaise

BURGERS - IN BRIOCHE BUN - OR GLUTENFREE BUN +15,-

THE POSTEN BURGER ♦ 175,-

Grilled ground beef from Himmerland · cheddar · bacon · cheese mayo · pickled cucumbers · salad · cherry tomato relish · aioli & fries

CRISPY CHICKEN BURGER ♦ 175,-

Crispy chicken · cheese mayo · pickles · salad · cherry tomato relish · aioli & fries

VEGAN BURGER ♦ 185,-

Fried mushroom steak · onion rings · BBQ · lettuce · tomato · lightly pickled red onions · smokey mayo & fries

THE SEASONAL BURGER ♦ ASK THE STAFF FOR DETAILS

– Our seasonal burger changes continuously and is created with inspiration from seasonal ingredients

3-COURSE MENU ♦ 470,-

You are free to choose a dish from the “light”, “big” and “sweet” dishes in the all-day menu, however, without changes in the content of the dishes.

MENU WITH 3 COURSES & 2 GLASSES OF WINE, FILTERED COFFEE ♦ 575,-

Similar to the above offer, plus 2 selected glasses of wine and a cup of filter coffee.

(For tables of more than 7 people, the entire menu must be the same.)

(Not offered on selected days and cannot be combined with other offers or discounts)



ALL DAY MENU

PASTA - WITH FRESHLY BAKED BREAD & BUTTER

PASTA WITH CREAMY BELL PEPPER PESTO ♦ 170,-

Spinach · bell pepper pesto · cashews · garlic · parmesan · cooked & plucked chicken
- Also without chicken

PASTA BOLOGNESE ♦ 170,-

Slow-cooked bolognese sauce · tenderloin · carrot · celery · onion · herbs · parmesan

SALADS - WITH FRESHLY BAKED BREAD & BUTTER

POSTHUSET'S CAESAR SALAD WITH CRISPY CHICKEN ♦ 175,-

Parmesan · caesar dressing · butter grilled bread · kale · heart lettuce · fried chicken fillet

SHELLFISH SALAD ♦ 175,-

Salad · sun-dried tomatoes · shellfish mousse · shrimps · smoked almonds · pickled red onions · red dressing

FALAFEL SALAD ♦ 170,-

Salad · cranberries · cauliflower · pickled red onions · sun-dried tomatoes · parsley pesto · peanuts · falafels

CHILDREN'S DISHES - UP TO 10 YEARS

PASTA BOLOGNESE ♦ 95,-

BREADED FISH FILLET WITH FRIES, KETCHUP ♦ 95,-



ADDITIONAL

FRIES WITH AIOLI ♦ 45,- 

STEAK, TENDERLOIN 200 gr. ♦ 140,-  

BEEF PATTY, SHRIMP, CHICKEN ♦ 35,-

CHEESE, BACON ♦ 10,-

GLUTEN-FREE BREAD ♦ 15,-   

DIP ♦ 12,- Aioli · salad mayo · chili mayo · avocado creme · salsa · ketchup · smokey mayo · remoulade · creme fraiche

SAUCE ♦ 35,- Bordelaise · whiskey sauce · béarnaise · cream sauce with herb oil

THE SWEET DISHES

SCOOP OF RASPBERRY SORBET ♦ 70,-   

Berry coulis · coconut crunch · fruit

CHOCOLATE MOUSSE WITH CRUNCH ♦ 80,- 

Chocolate & nut crumble · berry coulis

SCOOP OF VANILLA ICE CREAM ♦ 80,- 

Berry coulis · chocolate & nut crumble

4 PCS. FLUFFY PANCAKES ♦ 75,-

Berry compote · whipped cream · chocolate sauce

SMALL CHOCOLATE CAKE WITH CRUNCH ♦ 25,- 

Suitable for coffee or a port wine





BEER & COLD DRINKS

DRAFT BEER

CARLSBERG PILSNER

Pine & hazelnut. 4.6%
Small ♦ 60,- / Large ♦ 70,-

TUBORG CLASSIC

Grain & caramel. 4.6%
Small ♦ 65,- / Large ♦ 75,-

KRONENBOURG ROSÉ

Berries & refreshing. 4.5%
Small ♦ 68,- / Large ♦ 80,-

KRONENBOURG BLANC

Citrus & sweet. 5%
Small ♦ 68,- / Large ♦ 80,-

GRIMBERGEN DOUBLE AMBRÉE

Caramel & spicy. 6.5%
Small ♦ 75,- / Large ♦ 85,-

BROOKLYN PULP ART HAZY IPA

Citrus & mango 6%
Small ♦ 75,- / Large ♦ 85,-

BROOKLYN STONEWALL INN IPA

Hops, citrus & pineapple 4.6%
Small ♦ 75,- / Large ♦ 85,-

SOMERSBY APPLE

Sun-ripened apples. 4.5%
Small ♦ 65,- / Large ♦ 75,-

MIKKELLER ICH BIN RASPBERRY

Juicy, sour raspberries. 3.7%
Small ♦ 75,- / Large ♦ 85,-

DRAFT BEER OF THE SEASON ♦ ASK THE STAFF FOR DETAILS

– changes continuously and is chosen according to the season.

SODA

Coca Cola · Coca Cola Zero · Sprite Zero · Fanta · Lemon ·
Sparkling water · Sparkling water with citrus ·
Apple juice 🍷 · Orange juice 🍷
Small ♦ 50,- / Large ♦ 60,-

CRAFT LEMONADE , 33CL ♦ 50,- 🍷

Elderflower · Rhubarb · Lemon · Passion

SMOOTHIE , 25CL ♦ 50,-

Mango & Orange · Strawberry & Blackberry

BOTTLES

Redbull ♦ 45,-
Mineral water ♦ 35,-

ALCOHOL-FREE BY THE BOTTLE

Kronenbourg Blanc ♦ 50,-
Carlsberg Nordic ♦ 50,-

JUG OF TAP WATER ♦ 30,-

SPARKLING WINE & ROSÉ



FRANCE

DOMAINE DU PETIT CÔTEAU, "VOUVRAY BRUT"

Lovely and fresh with distinct notes of green apples and citrus. Perfect for spring and summer.

100% Chenin Blanc

Glass ♦ 78,- / Bottle ♦ 375,-

ROSÉ FRANCE

DOMAINE DE LA DOURBIE, "OSCAR ROSÉ"

Notes of strawberry, raspberry and peach. Pleasant, dry finish. 50% Cinsault, 50% Syrah 

Glass ♦ 78,- / Bottle ♦ 375,-

ITALY

BRACHETTO D'ACQUI


A lovely scent of red berries and a touch of rose. Beautiful red cherry color in the glass.

100% Brachetto

Glass ♦ 75,- / Bottle ♦ 355,-


CHAMPAGNE

PASCAL DOQUET, "HORIZON", BLANC DE BLANCS

A champagne with a depth and structure rarely seen. Notes of citrus, toast and nuts. Fresh and elegant with a creamy finish. 100% Chardonnay. 

Bottle ♦ 795,-

PASCAL DOQUET, "ANTHOCYANINS" PREMIER CRU ROSÉ

A rosé champagne with notes of cherry complemented by fine red berries with a slightly spicy and sweet finish. 67% Pinot noir, 33% Chardonnay 

Bottle ♦ 795,-

Sediment may occur more often in organic wines because the winemaker has deliberately chosen not to filter the wine during production.

Filtration not only removes the small remnants of grape skins that end up in sediment, but also reduces the wine's flavours, colors and texture.

Therefore, many quality-conscious wine makers choose to bypass filtration, which increases the chances of sediment. Therefore, wines with sediment are often a sign of quality and are a completely normal part of the wine's aging process.

We therefore recommend that the wine be poured gently.



WHITE WINE

FRANCE

DOMAINE DE LA DOURBIE, "OSCAR BLANC"

Notes of apples, pears and citrus. Fresh and dry.

100% Terret Blanc 

Glass ♦ 78,- / Bottle ♦ 375,-

DOMAINE DU NOZAY, "SANCERRE"

Notes of citrus and elderflower. Fresh, with a slight dryness at the end. 100% Sauvignon Blanc 

Glass ♦ 95,- / Bottle ♦ 475,-

DOMAINE BERSAN, "CHABLIS"

Good, fruity and mineral Chablis from Burgundy.

100% Chardonnay 

Glass ♦ 95,- / Bottle ♦ 475,-

DOMAINE RÉMY GRESSER, "DUTTENBERG RIESLING"

Fruity and dry, with good body and complexity. 100%

Riesling 

Bottle ♦ 425,-

DUPLESSIS "MONTMAINS", CHABLIS PREMIER CRU.

A wine with a good body. Round and soft in taste with light barrel aging. 100% Chardonnay 

Bottle ♦ 625,-

SPAIN

GREEN & SOCIAL VERDEJO

Notes of apple, pear, pineapple and lots of freshness.

The aftertaste is slightly spicy notes with a good minerality. 100% Verdejo 

Glass ♦ 78,- / Bottle ♦ 355,-

GERMANY

PETERSHOF SAAR, RIESLING "FEINHERB"


Aromas of peach, white rose petals and citrus without being overwhelming. The taste is fresh with good acidity and light sweetness.

Glass ♦ 85,- / Bottle ♦ 395,-

RED WINE

FRANCE


DOMAINE DE LA DOURBIE, "OSCAR ROUGE"

Notes of dark berries. Light dryness and strong finish. 50% Carignan 20% Cinsault, 20% Syrah, 10% Grenache 
Glass ♦ 78,- / Bottle ♦ 375,-


DOMAINE DE LA DOURBIE, "LOVE ALWAYS WINS"

Notes of dark berries and spices. Long finish. 50% Cinsault, 25% Grenache, 20% Syrah, 5% Mourvèdre 
Glass ♦ 85,- / Bottle ♦ 395,-


DOMAINE BERSAN, "CÔTES D'AUXERRE ROUGE"

Light and fruity, with notes of strawberry and raspberry. 100% Pinot Noir 
Glass ♦ 95,- / Bottle ♦ 425,-


CHÂTEAU GIGOGNAN, CHÂTEAUNEUF DU PAPE "CLOS DU ROI"

A wine with lots of fruit and a strong aftertaste. 60% Grenache, 30% Syrah, 10% Mourvèdre 
Bottle ♦ 695,-

CHÂTEAU GIGOGNAN, CHÂTEAUNEUF DU PAPE, "CARDINALICE"


A wine from the famous area with lots of dark berries, tobacco, leather, forest floor. Good power and dryness. 80% Grenache, 20% Syrah 
Bottle ♦ 995,-

DOMAINE BERSAN, "IRANCY" BOURGOGNE

A dark Pinot Noir with good power, fruit and acidity. The classic dark cherries are prominent. The balance in this wine is exceptional. 100% Pinot noir 
Bottle ♦ 445,-

ITALY


FATTORIA LAVACCHIO, "CEDRO" CHIANTI RUFINA D.O.C.G.

Notes of dark fruits. Powerful and spicy with a dry finish. 90% Sangiovese, 5% Canaiolo 5% Cilieggiolo 
Glass ♦ 78,- / Bottle ♦ 345,-

MARCHISIO, "FRANCESCA" ROERO D.O.C.G RISERVA

Aromas of dried fruits, vanilla and green pepper. Powerful with a long aftertaste. 100% Nebbiolo 
Glass ♦ 105,- / Bottle ♦ 475,-

MARCHISIO, "CASTELLINALDO" BARBERA D'ALBA D.O.C

Lightly perfumed with ripe raspberries and blackcurrants. The aftertaste is spicy with licorice and tobacco. 100% Barbera 
Glass ♦ 85,- / Bottle ♦ 425,-





RED & DESSERT WINE

MONTI BUSSIA BAROLO

The aroma is of blueberries and dark cherries. The taste is deliciously fresh and elegant with light tannins on the finish.

100% Nebbiolo
Bottle ♦ 995,-


FATTORIA LAVACCHIO, "FONTEGALLI" ROSSO I.G.T. TOSCANA

A super Tuscan with lots of blackberries and blueberries. Light vanilla from barrel aging, with a long and persistent aftertaste. 60% Merlot, 40% Syrah 


Bottle ♦ 565,-

MARCHISIO, "MUNGALAT" LANGHE NEBBIOLO D.O.C

Lots of fruit, flowers and spices. Long aftertaste where the red berries and spices are most prominent.


100% Nebbiolo 
Bottle ♦ 375,-

FATTORIA LAVACCHIO, "LUDIÈ" CHIANTI RUFINA D.O.C.G. CRU

Dark, ruby red color, dark cherries, chocolate, tobacco and spices. A finish with good acidity. Very few bottles produced. 100% Sangiovese 
Bottle ♦ 845,-

TERRA REMOTA, "URSTED"


One of the great wines. Dark, ripe berries, truffle and slightly smoky notes in this northern Spanish gem.

65% Grenache, 35% Syrah. 
Bottle ♦ 1695,-

DESSERT WINE

DOMAINE POUDEROUX, "MAURY", VIN DOUX NATUREL

Dark color, powerful nose with smoky, woody notes, candied fruits, mouth with aromas of nuts and vanilla.

100% Grenache noir. 
Bottle ♦ 375,-

OTIMA PORTVIN, 10 YEAR TAWNY

Well-balanced port wine with notes of dried fruit, caramel, nuts, and a smooth finish.

Glass ♦ 89,- / Bottle ♦ 375,-