Café de la Poste

GOOD FOOD
DRINKS / COFFEE
ALL DAY

7/7 OPEN ALL DAY
9:00 - 22:30
Sundays: 9:30 - 16:00

Breakfast 12€ — Fresh fruit juice + hot drink + croissant

DISH OF THE DAY 17€
Created by our chef
Dish of the day + coffee
Until 3pm on weekdays

BRUNCH & EGGS

CROISSANT OR PAIN AU CHOCOLAT (V) 3.5

TRADITIONAL BAGUETTE TARTINES (V) 4
Butter and jam. *Gluten-free bread +1€.*

HOMEMADE GRANOLA (V) 12
Farmhouse skyr and seasonal fruit: kiwi, apple, banana, red berries...

HOMEMADE PANCAKES (V) 14
Banana, blueberries and maple syrup *or* chocolate *or* caramel.

SAVOURY PANCAKES (V) 16
Fried egg, maple syrup. Choice of: bacon, smoked salmon or mushrooms.

SOFT-BOILED EGG (V) 5
Butter and toast soldiers. *Gluten-free bread: +1€.*

ORGANIC HARD-BOILED EGGS (V) 7
Homemade mayonnaise.

FRIED EGGS (V) 10
Served with a green salad.

EGGS BENEDICT OR SCRAMBLED (V) 17
Pavé des Prés bread, avocado purée, salad, Benedict sauce. Choice of: bacon, smoked salmon, halloumi. *Gluten-free bread +1€.*

HAM & EMMENTAL OMELETTE 16
Prince de Paris ham.

GREEN OMELETTE (V) 16
Baby spinach, broccoli and feta.

Signature dish

TARTINE DE LA POSTE (V) 16
Avocado purée, fresh herbs, pink radishes. Choice of: bacon, smoked salmon or mushrooms. *Gluten-free bread +1€. Poached egg +2€.*

SALADS & SOUPS

CAESAR SALAD 19
Romaine, baby spinach, avocado, croutons, parmesan. Choice of: marinated or breaded chicken, or halloumi. *Bacon +2€.*

Signature dish

BOWL DE LA POSTE (V) 21
Broccoli, cauliflower, sweet potato, edamame, grated vegetables, quinoa, avocado, poached egg. Choice of: salmon, halloumi or breaded chicken.

TUNA BOWL 21
Tuna tataki, Japanese rice, salad, avocado, crushed peas, grated vegetables, yakitori sauce.

BUTTERNUT SOUP (V) 11
Coconut and curry.

FRENCH ONION SOUP 10
Gratinée.

TO SHARE

BREADED CHICKEN BITES 14
Honey mustard sauce.

BURRATA (V) 15
200g, olive oil, fleur de sel and pistachios.

CORSICAN CHARCUTERIE BOARD 19

CHEESE BOARD 19

MIXED BOARD 20

HOMEMADE FRIES (V) 7

TRUFFLE FRIES (V) 9

MAINS

CROQUE DE LA POSTE 16
Prince de Paris ham and Emmental. *Fried egg +2€.*

GRILLED CHEESE (V) 16
Country bread, Comté, caramelised apples and onions, salad, pesto sauce.

CHEESEBURGER 20
Beef, cheddar, tomato, pickles, caramelised onions, homemade fries. *Bacon +2€.*

CAESAR WRAP 19
Chicken, romaine, parmesan, avocado, tomatoes, cheddar, Caesar sauce. Homemade fries.

VEGGIE WRAP (V) 19
Sweet potato, romaine, parmesan, avocado, tomatoes, Caesar sauce, cheddar. Homemade fries.

CHICKEN CLUB SANDWICH 23
Marinated chicken, tomato, cheddar, Philadelphia, crispy mayo, coriander, green chilli. Fries and salad.

Signature dish

TRUFFLE COQUILLETTES 24
Summer truffle carpaccio, Prince de Paris ham, parmesan.

STIR-FRIED NOODLES, CHICKEN OR PRAWNS 22
Broccoli, leek, red onion, cashews, sesame, homemade sweet & sour sauce.

HOMEMADE PESTO GNOCCHI (V) 18
Rocket, cherry tomatoes, pine nuts.

RED LENTIL DAHL (V) 19
Fried egg, mushrooms, carrots, pickled onions, brown rice, Greek yoghurt, coconut.

SPICED MARINATED PULLED PORK 22
Grilled seasonal vegetables and the chef's homemade mash.

DESSERTS

COOKIE OF THE DAY 6

CHOCOLATE FONDANT 9

CRUMBLE 9
With vanilla ice cream and seasonal fruit.

FARMHOUSE SKYR 5
Plain *or* +2€: maple syrup, honey or jam.

BRIOCHE FRENCH TOAST, VANILLA ICE CREAM 9

LEMON CHEESECAKE 9
Red berry coulis.

COFFEE OR TEA GOURMAND 10
Vanilla ice cream, cheesecake, brioche French toast, crumble.

(V) Vegetarian

Prices in euros incl. VAT, service included. Cheques not accepted. Card minimum 6€.
Allergen information available on request. *Meat origin: France (beef), Germany, United Kingdom. Free tap water. Alcohol is not sold to minors.*

Café de la Poste

DRINKS SERVED ALL DAY **8:00 - 00:00**
Sundays 8:00 - 17:00

HOT DRINKS

ESPRESSO 2.8
Decaf or lungo.

NOISETTE (MACCHIATO) 2.9

DOUBLE ESPRESSO 5.1

CAFFÈ LATTE 5.6

CAPPUCCINO 6.1

HOT CHOCOLATE 5.6

VIENNESE COFFEE OR CHOCOLATE 6.6

ORGANIC TEA 5.6
Earl Grey, Sencha or Rooibos.

ORGANIC HERBAL TEA 5.6
Choice of: lemon-ginger or verbena-mint.

MOCHA 6.5

DIRTY CHAI 6.5

FLAT WHITE 6.5

ORGANIC CHAI LATTE 7
Made with oat milk.

MATCHA LATTE 6.5

UBE LATTE 6.5
Oat milk +0.5€.

COLD DRINKS

ICED COFFEE 25cl 6.5

ICED LATTE 25cl 6.5

ORGANIC ICED CHAI 25cl 6.5
Made with oat milk.

ICED MATCHA 25cl 6.5

ICED UBE 25cl 6.5

BEERS

25cl / 50cl

MARGUERITE BLONDE ..... 5.5 / 8

MARGUERITE ABBEY (TRIPLE) ..... 5.5 / 9.5

MARGUERITE WHITE (BOTTLE) 33cl 5

PANAME IPA ..... 5.5 / 9.5

PERONI NASTRO AZZURRO 0% 33cl 7
Alcohol-free.

Café de la Poste
124 rue de Turenne, 75003 Paris
@le_cafe_de_la_poste

MOCKTAILS

IL FRIZZANTE 8.5
Alcohol-free Italian spritz, orange, gentian root, ginger, blackberry, rhubarb.

BITTER BLOOM 8.5
Aperitivo, mint leaves, lime, chilli syrup, ginger ale.

ROMANE 9.5
Apple juice, pineapple juice, blueberry purée, mint leaves.

FRIZZY 9.5
Lemon, yuzu purée, frizzante.

VIRGIN MOJITO 9.5
Apple juice, cane sugar, lime, sparkling water, mint leaves.

LE POSTIER 9.5
Violet syrup, lemon, natural alcohol-free sparkling wine, mint leaves.

LE BÛCHER 9.5
Chilli syrup, ginger ale, lime.

L'ÉTINCELLE 9.5
Orange juice, ginger ale, lime, grenadine syrup.

COLD BREW TONIC & SPICE 9.5
Coffee, vanilla or cinnamon syrup, lemon, tonic.

ICONIX 9.5
Orgeat syrup, pineapple juice, lime, sparkling water, nutmeg.

SOFT DRINKS

COCA-COLA / ZERO 33cl 6

ABATILLES SPARKLING WATER ..... 5 / 6.5
33cl / 50cl

ABATILLES STILL WATER 50cl 6

FEVER-TREE GINGER ALE/TONIC 20cl 5

UMA LEMONADE 25cl 6

ORGANIC UMA VERT 25cl 6
Iced green tea, basil, Sicilian lemon and honey.

ORGANIC UMA ROUGE 25cl 6
Iced kombucha, cinnamon, vine peach and lemon.

UMA ORANGEADE 33cl 6.5
Orange and mandarin peel, agave syrup, lemon juice.

KOMBUCHA VIVANT 27.5cl 7

HOMEMADE LEMONADE 27.5cl 6

ORGANIC MARCEL JUICES & NECTARS 25cl 6
Apple, tomato, apricot or pineapple.

FRESHLY SQUEEZED JUICE 25cl 7
Orange, lemon or grapefruit.

COCKTAILS 4cl.

KIR 7
White wine. Choice of: blackcurrant, blackberry or peach.

KIR ROYAL 13
Champagne. Choice of: blackcurrant, blackberry or peach.

GLASS OF CHAMPAGNE 12

SPRITZ 12
Aperol, Campari, elderflower or violet liqueur, prosecco, sparkling water.

MOSCOW/LONDON/JAMAICAN MULE 12
Vodka, gin or aged rum, lime, ginger ale.

NEGRONI 13
Gin, red vermouth and Campari.

CLASSIC MARGARITA 13
Tequila, Cointreau, lime and cane sugar.

ESPRESSO MARTINI 13
Vodka, Kahlúa, espresso, orgeat syrup.

BLOODY MARY 13
Vodka, tomato juice, Tabasco, Worcestershire sauce, celery salt, pepper.

SOUR 13
Bourbon or amaretto, egg white and lemon.

IZONI 13
Vodka, mezcal, chilli syrup, blueberry purée, lime.

YUZIR 13
Tequila, yuzu liqueur, Campari, lime and yuzu purée.

DRY MARTINI 13
Vodka, white vermouth.

TI-PUNCH 9
Aged rum, lime, cane sugar or honey.

IRISH COFFEE 12
Coffee, whiskey, whipped cream and sugar.

GROG 12
Hot water, aged rum, honey and lemon.

SPIRITS 4cl. Mixer +1€.

VODKA ZUBROWKA BIALA 11

DIPLOMATICO RUM 12

TEQUILA JOSÉ CUERVO 11

BOURBON FOUR ROSES 11

WHISKY ROZELIEURES 12

SCOTCH WHISKY KNOCKANDO 14

HENDRICK'S GIN 12

AMARETTO DISARONNO 12

COGNAC HENNESSY 14

MEZCAL UNION 12

RICARD / PASTIS 3cl 5

RED OR WHITE DOLIN VERMOUTH 6

Café de la Poste

Wine List

WHITE WINES

	12cl	75cl
ORCHYS CHARDONNAY	7	29
IGP PAYS D'OC - *Soft and fresh, with great finesse.*		
CHENIN POSTEUR ORGANIC	8	34
ANJOU AOC · CHENIN GRAPE - *Lively and well balanced.*		
DOMAINE GUEGUEN	9	38
PETIT CHABLIS AOC - *Fresh, supple and fruit-forward.*		

ROSÉ WINES

	12cl	75cl
DEMOISELLES SANS GÊNE ORGANIC	7	29
IGP MÉDITERRANÉE - *Crisp, fresh and juicy.*		
MINUTY, CÔTE PRESQU'ÎLE	8	34
CÔTES DE PROVENCE AOP - *An icon: clean and zesty.*		

RED WINES

	12cl	75cl
HAMEAU DES OLLIEUX, CUVÉE ALICE ORGANIC	6	29
CORBIÈRES AOC - *Round, fleshy and full-bodied.*		
LES PAS PERDUS · NO SO2	8	34
BROUILLY AOP - *Crisp and supple.*		
MILLEBUIS PINOT NOIR	8	34
BOURGOGNE CÔTE CHALONNAISE AOP - *A generous, juicy expression of Pinot Noir.*		
PIERRE LAURENT	9	38
BOURGOGNE HAUTES CÔTES DE NUITS AOC - *Intense nose, fleshy palate with lovely freshness.*		

SWEET WINES

	12cl	75cl
DOMAINE DE MAOURIES, LES FRUITS ORGANIC	7	29
IGP CÔTES DE GASCOGNE - *Fruity, its sweetness balanced by citrus notes.*		

SPARKLING

	12cl	75cl
THIERRY MASSIN, CONTRÉES BRUT	12	75
CHAMPAGNE - *Mirabelle plum, fresh almond and white fruit.*		
DEI FORTI	8	40
PROSECCO SPUMANTE DOC - *Fresh, subtle and balanced.*		
FRENCH BLOOM ORGANIC	11	40
FRENCH ALCOHOL-FREE SPARKLING - *Mineral, lively and balanced.*		

Prices in euros, VAT and service included. Alcohol is not sold to anyone under 18.

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