

# MENU

**WELCOME TO NATURE! THERE'S  
MORE LIFE HERE THAN YOU  
THINK! DON'T BOTHER THEM -  
THEY DON'T BOTHER US EITHER.**

*SUNDAY floating foodbar  
Laan Nieuwer-Amstel 1B  
1182 JR Amstelveen  
020 350 0403*

## COFFEE SPECIALS

cold

**COCONUT CHAI ICED LATTE** 5<sup>50</sup>  
full-fat Amstel farmer's  
milk with chai spices  
and coconut syrup

**CARAMEL FRAPPUCINO** 6<sup>50</sup>  
soft serve with caramel and  
espresso from the blender

hot

**ALMOND MACADAMIA  
COFFEE** 5<sup>50</sup>  
warm almond milk with  
macadamia syrup and espresso

**VANILLA MINT COFFEE** 5<sup>50</sup>  
espresso with vanilla and mint  
and Boeren van Amstel milk



## VIRGIN *the tastiest non-alcoholic drinks*

**CAVA 0.0** 6<sup>50</sup>

**HUGO 0.0** 9<sup>50</sup>  
Elderflower syrup with  
sparkling water and 0.0 cava

**APEROL SPRITZ 0.0** 10<sup>00</sup>  
Mesamis Sicilian Orange  
with 0.0 cava and  
sparkling water

## PASTRY

**AMSTERDAMSE BOS BOL** 6<sup>00</sup>  
pastry with weekly changing  
fruity cream filling and  
chocolate dip

**CHOCOLATE TRUFFLE** 3<sup>75</sup>  
from Zoet & Peper

**APPLE CRUMBLE TART** 6<sup>00</sup>  
apple crumble tart

**BANANA BREAD** 4<sup>50</sup>  
met walnut

## JUICE

**FRESH JUICE** 5<sup>50</sup>

**MANGO SMOOTHIE** 7<sup>50</sup>  
available until 5:00 PM

## BEERS - on tap

**POEL PILS** 4<sup>00</sup>  
Dutch brew 5.0%

**MAHOU PREMIUM  
IMPORT LAGER** 5<sup>00</sup> 5.6%

**ALHAMBRA RESERVA** 5<sup>50</sup>  
Dark blonde 6.4%

**NAECKTE BROUWERS** 5<sup>25</sup>  
Dirndl Weizen 5,2%

**NAECKTE BROUWERS** 5<sup>25</sup>  
SH(IPA) 6.0%

**NAECKTE BROUWERS** 5<sup>50</sup>  
Feeks blond 5,7%

## bottle

**MAHOU MIXTA RADLER** 6<sup>00</sup>  
0.9%

**MAHOU ROSÉ** 6<sup>00</sup>  
4.8%

**WARSTEINER ISOTONISCH  
PILS** 5<sup>00</sup> 0.0%

**NAECKTE BROUWERS IPA** 5<sup>00</sup>  
0.3%

**NAECKTE BROUWERS WHITE** 5<sup>00</sup>  
0.3%

**PONTUS BEACH BOY** 6<sup>00</sup>  
Tropical lager 4.2%

## COCKTAILS

**FROZEN MARGARITA** 11<sup>00</sup>

**FROZEN STRAWBERRY  
DAIQUIRI** 12<sup>00</sup>

**APEROL SPRITZ** 10<sup>50</sup>

**LIMONCELLO SPRITZ** 10<sup>50</sup>

**DARK & STORMY** 11<sup>00</sup>  
brown rum and ginger beer

**CACACHA CAIPIRINHA** 11<sup>00</sup>  
with brown sugar and lime

## gin & tonic

**BOMBAY SAPPHIRE** 11<sup>00</sup>  
tonic / juniper berries / lime

**HENDRICK'S** 12<sup>00</sup>  
tonic / cucumber

**BEEFEATER PINK** 12<sup>00</sup>  
pink berry tonic / grapefruit

## SPARKLING WINES

### CAVA VIBRACIONS BRUT 6<sup>50</sup>/32<sup>00</sup>

– RESERVA – JOSEP MASACHS – SPAIN  
CAVA / MACABEO,  
XAREL-LO, PARELLADA  
*A fantastic light golden cava. A delicate aroma of citrus fruits and apple with hints of flowers. On the palate, this cava is fresh, elegant, and well-structured. The finish is long, fresh, persistent, and smooth.*

### PROSECCO SPUMANTE 50<sup>00</sup>

– 'FAGHER' BRUT – LE COLTURE – ITALY / VENETO / GLERA  
*This modern-style prosecco is crispy, complex, and has a nice persistent mousse. Citrus notes and the scent of freshly baked bread, both in aroma and flavor. These notes persist through the finish. It also undergoes a secondary fermentation in the bottle.*

### CHAMPAGNE BRUT

#### "LA RENCONTRE" 85<sup>00</sup>/magnum 170<sup>00</sup>

– LEQUIEN & FILS – FRANCE / CHAMPAGNE / PINOT NOIR, CHARDONNAY, PINOT MEUNIER  
*The color is golden yellow with light amber influences. The nose has an intense and fragrant bouquet with aromas of yellow fruits (apricot, mirabelle, and plum) and citrus fruits (orange). Upon opening, you taste dried and candied fruit. The finish reveals a touch of orange peel. The mouth-feel is honest and elegant, with a soft mousse.*

## WHITE WINES

### SAUVIGNON BLANC 5<sup>20</sup>/27<sup>00</sup>

**AMALINDA**  
– BODEGAS ALCENO – SPAIN  
JUMILLA / SAUVIGNON BLANC  
*A modern wine made from a well-known grape that is not commonly found in Spain. Clear Sauvignon signature, easy to drink, and light on the palate.*

### BLANC DE NOIR 40<sup>00</sup>

– WEINGUT RADDECK – GERMANY / RHEINHESSEN / SPÄTBURGUNDER  
*Elegant and fresh, with flavors of red fruits (wild strawberries and raspberries) and a balanced finish with a fine minerality.*

### VERDICCHIO DEI CASTELLI DI JESI 7<sup>00</sup>/35<sup>00</sup>

– PODERE LAILA – ITALY / MARCHE / VERDICCHIO  
*Fermentation in stainless steel at low temperatures gives this wine a lot of energy. A lot of fruit from apple and citrus (lemon, lime), with hints of garden herbs like fennel greens and fresh almonds. A fresh drink with a remarkable minerality and a typical Italian 'zesty' bitterness.*

### CHARDONNAY 5<sup>80</sup>/29<sup>00</sup>

**AUTHENTIQUE**  
– VIGNERONS VICOMTÉ – FRANCE / LANGUEDOC / CHARDONNAY  
*A juicy, full glass of Chardonnay without oak aging, with recognizable notes of tropical fruit. Sparkling golden yellow color in the glass, with rich and ripe notes of white fruit. A Chardonnay with a mature and balanced flavor profile.*

### VIOGNIER EXPRESSION 34<sup>00</sup>

– DOMAINE ST HILAIRE – FRANCE / LANGUEDOC / VIOGNIER  
*The Viognier grapes are harvested at night to preserve freshness and delay fermentation. After the fermentation process, a small portion is aged in new French oak to add extra body to the wine. Typical banana, spiciness, and flavors of apricot, peach, and pear.*

### SANCERRE 49<sup>00</sup>

BLANC – SIMON & DANIEL CHOTARD – FRANCE / LOIRE / SAUVIGNON BLANC  
*An expressive nose with fifty shades of green (from Granny Smith apple to spring grass), citrus, papaya, and even a hint of jasmine. A crisp, lively mouthfeel with the refreshing, zesty acidity typical for Sauvignon Blanc.*

### ABSOLU CHARDONNAY 44<sup>00</sup>

– BOISÉ – FLORES – FRANCE / LANGUEDOC / CHARDONNAY BOISÉ  
*A Chardonnay with clear oak influences. The normally fresh Chardonnay from Flores gets a full boost from 12 months of aging in wooden barrels. Creamy and oaky finish.*

### POUILLY FUISSÉ 79<sup>00</sup>

– DOMAINE DE LA CROIX SENAILLET – FRANCE / BOURGOGNE / CHARDONNAY  
*Prestigious – elegant – ripe white and yellow fruits – vanilla – power – finesse  
A prestigious white Burgundy from the most sought-after appellation of the Mâconnais.*



## ROSE WINES

### PINOT GRIGIO BLUSH 6<sup>00</sup>/32<sup>00</sup>

– BENNATI – ITALY /  
VENETO / PINOT GRIGIO

*A light pink 'blush' rosé made from the white grape Pinot Grigio. The wine has a floral and fresh taste with a broad range of citrus and stone fruits.*

### RIBERA DEL SEGURA ROSADO 5<sup>20</sup>/26<sup>00</sup>

– BODEGA ALCENO – SPAIN /  
JUMILLA / GARNACHA

*Pressed from Monastrell, medium orange with a salmon-colored hue. The nose is subtle with aromas of small red berries. Very fresh, lively, and straightforward on the palate. Best enjoyed well chilled.*

### BLEU BLANC THAU ROSÉ 33<sup>00</sup>

– FLORES – FRANCE /  
LANGUEDOC / CINSULT /  
MERLOT

*Salmon pink with flavors of raspberry, strawberry, and currants. Packed with fresh fruit tones and a high drinkability factor.*

### ROSE PINOT NOIR 40<sup>00</sup>

– GERD STEPP – GERMANY /  
PFALZ / PINOT NOIR

*An off-dry rosé with a touch of spritz, making it a great alternative to Provence and classic French rosé styles. Think raspberries, strawberries, and a hint of herbs in the finish.*

## CLASSIQUE

### PROVENCE ROSÉ 45<sup>00</sup>/magnum 90<sup>00</sup>

– CHATEAU D'OLLIERES –  
FRANCE / PROVENCE  
/ CINSULT, GRENACHE

*A clean, pure, and quintessential Provençal rosé. Naturally light salmon in color, with fine red fruit, soft spiciness, and easy drinking pleasure. No wonder it's served by the glass at top restaurant Nopi by Ottolenghi in London.*

### KARMAN RIOJA ROSADO 33<sup>00</sup>

– BODEGA GOMEZ CRUZADO –  
SPAIN / RIOJA / VIURA,  
GRENACHE

*Kármán refers to the boundary between the atmosphere and space. A fresh and fruity rosé, with a good structure from the Viura and Garnacha grapes. In this case, it's a claret, meaning a blend of white and red grapes.*

### POMPONETTE 47<sup>00</sup>/magnum 94<sup>00</sup>

– DOMAINE DU SULAUZE –  
FRANCE / PROVENCE /  
GRENACHE, SYRAH, CINSULT,  
MOURVÈDRE, VERMENTINO

*A classic Provence rosé made from biodynamic farming. Aromas of red fruit and Mediterranean herbs with a long finish. A summer and highly sought-after rosé!*

## RED WINES

### NERO D'AVOLA 6<sup>00</sup>/32<sup>00</sup>

– SAVERIO – PROGETTI –  
ITALY / SICILY / NERO D'AVOLA

*A very drinkable wine with a pleasant structure. Earthy and robust with flavors of blackberries and ripe plums.*

### CHIANTI 7<sup>20</sup>/36<sup>00</sup>

– MONTALBANO – TENUTA  
DI ARTIMINO – ITALY /  
CHIANTI / SANGIOVESE

*A true Tuscan blend of local grapes with terroir from sand, silt, and clay. After pressing, there is skin maceration in stainless steel tanks for 16–18 days. The juice then ferments on its own yeast for about 2 months, followed by 4 months of rest. No oak aging, but a beautiful expression of the grapes and the region.*

### SPÄTBURGUNDER 40<sup>00</sup>/magnum 80<sup>00</sup>

– TROCKEN – WEINGUT RADDECK  
– GERMANY / RHEINHESSEN /  
SPÄTBURGUNDER

*Seductive, fruity, velvety, naturally soft, aromatic, and light. Fermented in stainless steel tanks and aged in large wooden 'foudres', with a small portion new and the rest no older than 4 years. Generous accessibility and smooth versatility with a wide range of dishes.*

### RIBERA DEL DUERO 45<sup>00</sup>

– MARTA MATÉ – SPAIN /  
RIBERA DEL DUERO / TINTO  
DEL PAÍS (TEMPRANILLO)

*A medium-bodied Ribera del Duero with soft tannins. Lots of red fruit, a hint of citrus, some minerals, and a touch of licorice.*

## CAHORS NUCOTE 42<sup>00</sup>

– DOMAINE DE DAULIAC –  
FRANCE / CAHORS / MALBEC

*The Viognier grapes are harvested at night to preserve freshness and delay fermentation. After fermentation, a small portion is aged in new French oak to give the wine extra body. Typical banana, spiciness, and flavors of apricot, peach, and pear.*

### CHATEAU DE LA GRAVE 46<sup>00</sup>

– FRANCE / BORDEAUX (CÔTE  
DE BOURG) / MERLOT, MALBEC  
AMARONE DELLA VALPOLICELLA –  
DOMINI VENETI – ITALIE / VENETO /  
CORVINA, RONDINELLA, MOLINARA

*A beautiful, full, juicy, and velvety red Côtes de Bourg. The wine offers a fresh bouquet that is as expressive as it is delightful (black currant, blueberry, wild blackberry, delicate wood notes).*

### AMARONE DELLA VALPOLICELLA 82<sup>00</sup>

– DOMINI VENETI – ITALY / VENETO  
/ CORVINA, RONDINELLA, MOLINARA  
*This Amarone is powerful and voluptuous. The grapes are dried on straw mats before being pressed. This creates a very concentrated wine that can age beautifully in the bottle. Naturally, one of the most famous wines from the Veneto region.*

### BAROLO 75<sup>00</sup>

– DOCG – GIACOMO FENOCCIO –  
ITALY / PIEMONTE / NEBBIOLO FLES

*Very typical aromas and structure expected from Barolo. The wine is easy to drink and relatively light. The focus is on spicy notes like mint and chamomile.*

# LUNCH

11<sup>30</sup> - 17<sup>00</sup>



## SOUP OF THE DAY

*always a fresh  
vegetarian soup*

8<sup>50</sup>

## LUNCH PLATTER, THE SUNDAY SPECIAL FOR 2 PEOPLE

19<sup>50</sup> p.p.

*soup, fresh salad, two types of  
sandwiches, and a little snack,  
and yes, everything is a surprise!*

## SANDWICHES

*We serve all sandwiches on multigrain sourdough  
bread as standard. Prefer Italian Pinsa bread? Additional charge. 2<sup>50</sup>*

### CHICKEN

*with guacamole, tomato,  
and Parmesan*

15<sup>50</sup>

### GRILLED OSSENWORST

*with Kesbeke pickles  
and coarse mustard*

16<sup>00</sup>

### BUFFALO MOZZARELLA

*with roasted cherry tomatoes,  
pine nuts, and balsamic*

15<sup>50</sup>

### FALAFEL

*with roasted eggplant, tahini  
mayo, and pomegranate seeds*

14<sup>50</sup>

### ORIENTAL MARINATED SALMON

*with avocado, lemon mayo,  
and pickled cucumber*

16<sup>50</sup>

*Pinsa is a traditional Roman flatbread  
made from wheat and soy flour, which  
has risen for a minimum of 72 hours.*

## SALADES

### TRADITIONAL CAESAR

*romaine lettuce with anchovy  
dressing, egg, and croutons,  
with chicken thighs or shrimp*

19<sup>00</sup>

### BUFFALO MOZZARELLA

*with tomato, almonds,  
olives, and balsamic*

17<sup>50</sup>

### HOOKEED ON GREENS

*tuna, shrimp, salmon,  
cucumber, lime dressing  
on a fresh salad*

19<sup>50</sup>

### SUNNY POKE BOWL

*Rice, carrot, edamame,  
cucumber, sesame, and kewpie  
mayo with salmon, crispy cauli-  
flower, or crispy chicken*

21<sup>50</sup>

# SUNDAY SHARED

TO START WITH  
OR TO SHARE  
ALL DAY LONG



### GROOTMEESTER BITTERBALLEN

*6 pieces with coarse mustard*

9<sup>00</sup>

### TACO TUNA MELT

*2 pieces with red onion,  
capers, and melted cheese*

13<sup>00</sup>

### GYOZA'S

*chicken or spinach  
6 pieces*

8<sup>00</sup>

### SHRIMP SKEWERS

*3 skewers with curry mayo*

12<sup>00</sup>

### PINSA BREAD

*with hummus and guacamole*

8<sup>00</sup>

### SALMON TARTARE

*with avocado, lemon mayo,  
and crispy wasabi chips*

13<sup>50</sup>

### KARE AGE

*crispy chicken chunks  
met sriracha mayo*

8<sup>00</sup>

### BURRATA BUN

*with tomato, fresh basil,  
and balsamic*

13<sup>50</sup>

### DUTCH CHEESE PLATTER

*crispy chicken chunks  
with sriracha mayo*

15<sup>00</sup>

### DUTCH MIX

*Grootmeester bitterballen,  
grilled ossenworst, aged  
cheese with coarse mustard*

12<sup>00</sup>

### CRISPY CAULIFLOWER TACO

*With guacamole and tomato  
2 pieces*

13<sup>00</sup>

### TEMPURA CAULIFLOWER

*with sriracha mayo*

8<sup>00</sup>

### SUNDAY SNACK PLATTER 25<sup>00</sup>

*ideal for drinks or as a starter  
for two, pinsa with dips,  
4 gyozas, fish cups, two types  
of cheese, and olives*

# MAIN

17<sup>00</sup> - CLOSE

## BEEF STEAK

*from the thick flank, grilled with veal jus, fresh seasonal vegetables, and baby potatoes*

28<sup>50</sup>

## TRADITIONAL CAESAR

*romaine lettuce with anchovy dressing, egg, and croutons, with chicken thighs or shrimp*

19<sup>00</sup>

## DORADE

*whole roasted with green herbs, baby potatoes, and fresh seasonal vegetables (filleting for an additional 4<sup>00</sup>)*

26<sup>50</sup>

## SUNNY POKE BOWL

*rice, carrot, edamame, cucumber, sesame, and kewpie mayo with salmon, crispy cauliflower, or crispy chicken*

21<sup>50</sup>

## KOREAN FRIED CHICKEN BUN

*On sesame brioche with red cabbage, Kesbeke pickles, and fresh fries*

18<sup>50</sup>

## HALF BUTTERNUT SQUASH

*Baked with gorgonzola, cauliflower, roasted garlic, and pomegranate seeds*

19<sup>50</sup>



# SIDES

ALL DAY



## FRESH FRIES

*with mayo*

6<sup>00</sup>

## CORN RIBS

*with BBQ sauce*

6<sup>00</sup>



## BABY POTATOES

*with melted garlic butter*

6<sup>00</sup>

## GNOCCHI

*with truffle cream*

8<sup>00</sup>



## GRILLED CAULIFLOWER

*with tahini dressing and sesame*

8<sup>00</sup>

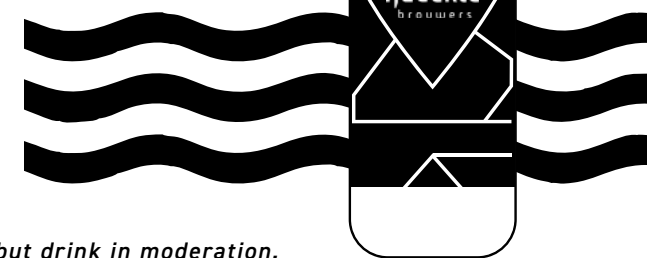


TASTE, SEE, LAUGH,  
HEAR, AND MEET

Amsterdamseweg 22, Amstelveen

TASTE THE PURE, ORGANIC  
BEERS OF NAECKTE BROUWERS  
HERE AT SUNDAY!

*The beers of Naeckte Brouwers are subtle and well-balanced, made with pure natural organic ingredients; modest yet refined, stimulating the full spectrum of the taste palette.*



*Enjoy to the fullest, but drink in moderation.*



## SUP SUP CLUB

*Sup from Sunday, ready to go!  
Want to rent a sup board?*

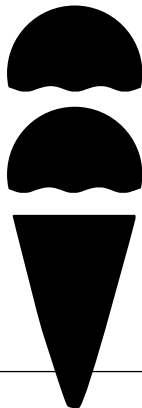


# SUNDAY SWEETS

ALL DAY

<b>AMSTERDAMSE BOS BOL</b> <i>with a weekly changing fruity filling</i>	6 <sup>00</sup>	<b>DUTCH CHEESE PLATTER</b> <i>3 selected types of Dutch cheese</i>	15 <sup>00</sup>
<b>DAME BLANCHE</b> <i>soft ice cream with chocolate in 3 varieties</i>	7 <sup>50</sup>	<b>AFFOGATO 43</b> <i>Soft ice cream with Licor 43 and espresso</i>	10 <sup>00</sup>
<b>CARAMEL SUNDAE</b> <i>soft ice cream with caramel and nuts</i>	7 <sup>50</sup>	<b>ESPRESSO MARTINI</b> <i>shaken espresso with vodka and Kahlua</i>	12 <sup>00</sup>
<b>WHITE CHOCOLATE MOUSSE</b> <i>with crispy chocolate and seasonal fruit</i>	8 <sup>50</sup>	<b>CHOCOLATE TRUFFLE</b> <i>from Zoet &amp; Peper</i>	3 <sup>75</sup>
<b>COUPE LIMONE</b> <i>soft ice cream with limoncello and merengue crumble</i>	9 <sup>50</sup>		

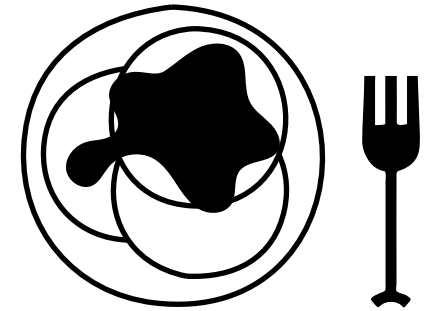
YOU CAN PAY AT THE TABLE  
OR AT THE REGISTER WHEN  
YOU LEAVE!



# KIDS MENU

ALL DAY

<b>CHICKEN SKEWERS</b> <i>with corn ribs and fries</i>	11 <sup>50</sup>
<b>PANCAKES</b> <i>with lots of fruit and maple syrup</i>	10 <sup>00</sup>
<b>GNOCCHI</b> <i>with tomato sauce or truffle cream</i>	10 <sup>00</sup>

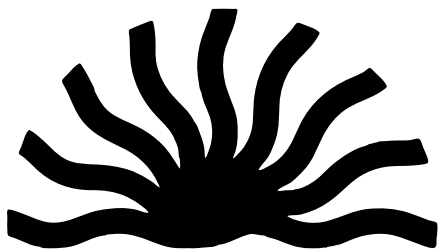


## HAVE A GREAT DAY

**DAY TAPASBAR IS THE MOST DELICIOUS RESTAURANT IN THE STADSHART OF AMSTELVEEN.**  
*With a Mediterranean tapas menu, the best service, a sunny terrace, and a timeless, homely atmosphere, it has all the right ingredients for a delightful coffee, a quick or leisurely lunch, or a fantastic night out. Surrounded by 140 shops and art & culture, it's truly a complete day out. Parking is free for the first hour and a half in the garage, all week long.*

DAY tapasbar, Stadsplein 52, Amstelveen

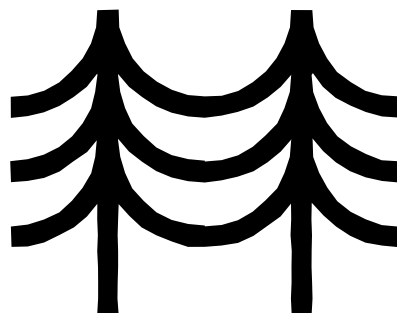




## WHERE AM I ACTUALLY?

You are officially in the Amsterdam Forest. A city forest that was created in the 1930s as part of the municipal employment program of the city of Amsterdam. The entire forest is located in Amstelveen and is managed by the city of Amsterdam.

*The area you're in, with the Poel as its center, will be redeveloped in the coming years, combining sports, recreation, and nature.*



Want to know more?  
Scan the QR code.



Want to surprise  
someone with a visit  
to Sunday? Take a  
gift card with you!

# SUNDAY'S SNIFF MENU

ALL DAY

### FOR HUNGRY DOGS WITH TASTE!

*Let your four-legged friend enjoy a tasty moment at the Poel. All snacks are 100% natural, gluten-free where possible, and carefully selected by DogTalk for happy dogs and relaxed owners.*

#### SUMMER BBQ DRUMSTICKS

*With the scent of real barbecue meat. A summer treat for every BBQ lover on four paws.*

4<sup>50</sup>

#### SNACK MIX - TASTING OF 7 PIECES

*For the true connoisseur! A surprising mix of nibbles and chew snacks in one bag.*

5<sup>23</sup>

#### DUCK FILLET DELUXE

*Gently dried duck – perfect as a reward or just because your dog deserves it.*

4<sup>50</sup>

#### KNOT BONE XL (25 CM)

*Long-lasting chewing pleasure guaranteed! Made from beef, perfect as a reward or a tasty activity during your lunch by the water.*

5<sup>85</sup>



Dog Talk is the  
best dog school  
for your dog in  
Amstelveen!







## EXCLUSIVE FOR REGULAR GUESTS: DE TODAY CLUB



*Join our Today Club now,  
get your first 50 points as a  
gift, and automatically earn  
points with every purchase  
at Sunday & Day Tapas Bar.*

### YOU CAN SAVE UP FOR:

- A drink on the house
- A free dessert
- A surprise dinner
- Fun and exclusive surprises

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### How it works:

1. Scan the QR code below to become a member
2. Earn points for every euro you spend
3. Redeem your points for exclusive rewards
  - Only for Today Club members
  - Valid at both locations



**Scan this  
QR code  
and join in!**

TODAY  
CLUB

