

*english
menu*



MENU

WELCOME TO NATURE!
THERE'S MORE LIFE HERE THAN
YOU THINK! Please don't disturb
the wildlife—they won't disturb us.

SUNDAY floating foodbar
Laan Nieuwer-Amstel 1B
1182 JR Amstelveen
+31 (0)20 350 0403

HOT DRINKS

Coffee	3 ²⁵
Espresso (single/double)	3 ⁰⁰ /4 ⁵⁰
Espresso Macchiato (single/double)	3 ²⁵ /4 ⁷⁵
Flat white	4 ⁷⁵
Cappuccino	3 ⁷⁵
Latte Macchiato	3 ⁹⁵
Café Latte	3 ⁹⁵
Chai latte (make it dirty with an espresso shot)	4 ⁵⁰ /6 ⁵⁰

extra shot of espresso	2 ⁰⁰
oat milk	0 ⁵⁰
Flavoured syrup	0 ⁵⁰
Vanilla, Hazelnut, Caramel, Mint or Coconut	

ICED COFFEE

Iced latte	4 ⁷⁵
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Frappuccino	6 ⁵⁰
iced coffee with caramel syrup and whipped cream	

TEA

Fresh Mint Tea	3 ²⁵
Fresh Mint Tea	3 ⁷⁵
Fresh Ginger Tea	4 ⁰⁰
Fresh Ginger & Mint Tea	4 ⁰⁰
Fresh Ginger, Orange & Mint Tea	4 ²⁵

BREAKFAST-BOWL

Available until 11³⁰ AM

Smoothie Bowl	14 ⁵⁰
Served with banana, strawberries and granola	

FRESH PASTRIES

Amsterdam Forest Bun	6 ⁰⁰
filled with our weekly changing fruity pastry cream	
Apple Crumble	6 ⁵⁰
served with whipped cream	
Date Bar	5 ⁰⁰
finished with a coconut topping	

JUICES

Red Poel	6 ⁵⁰
strawberry, raspberry and blackberry	
Green Bay	6 ⁵⁰
broccoli, celery, spinach, pineapple and banana	

Freshly Squeezed Orange Juice	5 ⁵⁰
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LEMONADES

Citrus Smash	6 ⁵⁰
lime, basil and sparkling water	
Tropic Glow	6 ⁵⁰
mango, passion fruit, coconut and sparkling water	



LUNCH

Served from 11³⁰ AM – 5⁰⁰ PM

Lunch platter, (for 2 people)

19⁵⁰ p.p.

*sunday's signature lunch.
includes:*

- soup of the day
- fresh salad
- two different sandwiches
- a savoury snack
- everything is a surprise!*

Soup of the day

8⁵⁰

*freshly prepared
vegetarian soup*

SANDWICHES

*All sandwiches are served on multigrain
sourdough bread. Prefer traditional Italian Pinsa bread? Add 2⁵⁰*

Chicken

16⁵⁰

*guacamole, tomato and
Parmesan cheese*

Smoked Rib-eye

17⁵⁰

*wasabi mayonnaise, pine
nuts, sun-dried tomatoes
and Parmesan cheese*

Mozzarella

16⁰⁰

*mozzarella cream,
salsa verde, tomato
and pistachio crumble*

Wild Mushrooms

15⁵⁰

*roasted parsnip, balsamic
glaze, pomegranate seeds
and chimichurri*

Marinated Salmon

16⁵⁰

*avocado, lime mayonnaise,
sesame seeds and pickled
cucumber*

*Pinsa is a traditional Roman flatbread
made from wheat and soy flour, slowly
fermented for at least 72 hours.*

SALADES *all day*

Caesar Salad Chicken or prawns

21⁰⁰

*anchovies, egg, Parmesan
cheese and fried capers*

Hooked on Greens

21⁵⁰

*tuna salad, prawns, salmon,
cucumber and lime dressing*

Poké Bowl

22⁵⁰

*rice, carrot, edamame beans,
cucumber, sesame seeds
and wasabi mayonnaise.*

choice of: salmon, crispy
cauliflower, crispy chicken,
fresh tuna + 5⁰⁰

Caprese Salad

19⁵⁰

*fresh tomatoes with
whipped mozzarella,
olives and smoked almonds*



BEERS

draft

Poel pils dutch brew, 5.0%	4 ⁰⁰
Mahou Premium lager 5.6%	5 ⁰⁰
Alhambra Reserva 6.4%	6 ⁰⁰
Dirndl Weizen Naeckte Brouwers 5,2%	5 ²⁵
SH(IPA) Naeckte Brouwers 6.0%	5 ²⁵
Feeks blond Naeckte Brouwers 5,7%	5 ⁵⁰

bottled

Mahou mixta radler 0.9%	6 ⁰⁰
Liefmans Fruitesse Fruitesse on the rocks 3.8%	6 ⁰⁰
Warsteiner Alcohol Free 0.0%	5 ⁰⁰
Naeckte Brouwers White 0.3%	5 ⁰⁰
Corona with lime 4.6%	6 ⁰⁰
Liefmans Fruitesse 0.0 0.0%	6 ⁰⁰



GIN & TONIC

Bombay Sapphire & Tonic orange garnish	12 ⁰⁰
Hendrick's & Tonic cucumber garnish	12 ⁰⁰
Beefeater Pink & Pinkberry Tonic grapefruit garnish	12 ⁰⁰

COCKTAILS

Pornstar Martini vodka, passion fruit and vanilla	13 ⁰⁰
Espresso Martini vodka, Kahlúa and espresso	12 ⁵⁰
Mojito rum, lime, sugar syrup and fresh mint	13 ⁰⁰
Moscow mule vodka, ginger beer and Angostura bitters	11 ⁰⁰

SPRITZERS

Limoncello Spritz limoncello, cava, and sparkling water	10 ⁵⁰
Aperol Spritz Aperol, cava, and sparkling water	10 ⁵⁰

VIRGIN DRINKS *the tastiest alcohol-free drinks!*

Cava Maset Hugo elderflower, cava, and sparkling water	6 ⁵⁰ 9 ⁵⁰	<u>Mesamis Cocktails</u> Gin & Tonic Mesamis gin, tonic, and lime	10 ⁰⁰
Pornstar Martini passion fruit and vanilla	11 ⁰⁰	Bright & Stormy Mesamis dark rum, ginger beer, and lime	10 ⁰⁰
		Sicilian Orange Spritz Sicilian Orange, alcohol-free cava, and sparkling water	10 ⁰⁰

SUNDAY SHARED

*To start with
or to share
all day long*

snacks

Grootmeester bitterballen (vegetarian option available) 6 pieces, served with mustard	9 ⁰⁰
Pinsa brood served with tzatziki and guacamole	8 ⁰⁰



Karaage Chicken Japanese fried chicken with sesame sauce	8 ⁰⁰
Gyoza Dumplings 6 pieces, choice of chicken, spinach or mixed	8 ⁰⁰



Tempura Cauliflower served with sriracha mayonnaise	9 ⁰⁰
Crispy Prawn Balls served with wasabi mayonnaise	9 ⁰⁰

small bites

Wild Mushroom Tacos two tacos with blue cheese, mango salsa and pickled radish	14 ⁰⁰
Tuna Tacos two tacos with pickled red onion and fresh coriander	14 ⁰⁰
Grilled Watermelon Salad feta cheese, balsamic glaze, mint, lime and sesame seeds	11 ⁵⁰
Argentine Grilled Prawns three prawns with salsa verde	13 ⁵⁰
Cheese Selection a selection of three cheeses served with fig chutney	14 ⁵⁰



WINES

SPARKLING WINES

Cava Vibracions Brut 6⁵⁰/32⁰⁰
RESERVA – JOSEP MASACHS –
SPAIN / MACABEO · XAREL-LO ·
PARELLADA
*Light golden Cava with fresh
aromas of citrus fruit and apple.*

Cava Brut Rosé 7⁰⁰/34⁰⁰
CYGNUS GIENNAH – SPAIN
GARNACHA – PINOT NOIR
*A refreshing and approachable
rosé Cava with vibrant aromas of
flowers, red berries and peach.*

Cava Maset zero 0.0 6⁵⁰/32⁰⁰
*Alcohol-free Cava with aromas
of ripe grapes and roses. Fresh,
lively bubbles with balanced
acidity and a long fruity finish.*

Prosecco Spumante Brut 50⁰⁰
LE CULTURE – VENETO, ITALY
GLERA
*Elegant Prosecco with persistent
bubbles, citrus notes and hints of
freshly baked bread.*

Champagne brut
“La Rencontre” 85⁰⁰/magnum 170⁰⁰
LEQUIN & FILS – CHAMPAGNE,
FRANCE / PINOT NOIR /
CHARDONNAY / PINOT MEUNIER
*Golden Champagne with subtle
amber reflections and aromas of
apricot, plum and orange.*

WHITE WINES

Sauvignon Blanc Amalinda 6⁰⁰/30⁰⁰
BODEGAS ALCENO – JUMILLA,
SPAIN
*A fresh and approachable
Sauvignon Blanc with lively
citrus aromas.*

Chardonnay Autentique 6²⁰/31⁰⁰
VIGNERONS VICOMTÉ –
LANGUEDOC, FRANCE
*Unoaked Chardonnay with
generous tropical fruit flavours.*

Rueda Montesol 7⁰⁰/35⁰⁰
VINOS SANZ – RUEDA, SPAIN
VERDEJO / VIURA
*A beautifully balanced blend
with aromas of kiwi, green
apple, citrus and fresh herbs.*

Vermentino Expression 7⁴⁰/37⁰⁰
DOMAINE ST. HILAIRE –
LANGUEDOC, FRANCE
*Fresh Mediterranean Vermentino
with lime, apricot and a touch of
white pepper.*

Chardonnay Absolu 46⁰⁰
LES VIGNERONS DE FLORENSAC
– FRANCE
*Oak-aged for 12 months,
creating a rich, creamy
Chardonnay with excellent
body.*

Viognier Expression 35⁰⁰
DOMAINE ST. HILAIRE – FRANCE
*Partially matured in new
French oak. Aromas of banana,
apricot, pear and subtle spices.*

Riesling 39⁰⁰
GERD STEPP – PFALZ,
GERMANY
*Peach, citrus and apple with a
crisp mineral finish and classic
Riesling character.*

Sancerre 51⁰⁰
SIMON & DANIEL CHOTARD –
LOIRE, FRANCE
*Expressive Sauvignon Blanc
with Granny Smith apple, fresh
grass, citrus, papaya and
jasmine.*



ROSÉ WINES

Pinot Grigio Blush 6⁴⁰/32⁰⁰

BENNATI – VENETO, ITALY

Elegant blush rosé with floral aromas and refreshing fruit.

Ribera del Segura Rosado 6⁰⁰/30⁰⁰

BODEGA ALCENO – JUMILLA, SPAIN

Fresh rosé with aromas of red berries and lively acidity.

Classique

Provence rosé 47⁰⁰/magnum 92⁰⁰

CHÂTEAU D'OLLIÈRES – PROVENCE, FRANCE

Classic salmon-coloured Provence rosé with ripe red fruit and subtle herbs.

Rosé Pinot Noir 42⁰⁰

GERD STEPP – PFALZ, GERMANY

An off-dry rosé with delicate bubbles and flavours of raspberry, strawberry and herbs.

Karman Rioja Rosada 35⁰⁰

GÓMEZ CRUZADO – RIOJA, SPAIN

Fresh and fruity rosé with excellent structure and vibrant acidity.

Pomponette 50⁰⁰/magnum 95⁰⁰

DOMAINE DU SULAUZE – PROVENCE, FRANCE

Organic Provence rosé with aromas of Mediterranean herbs and red berries.

RED WINES

Nero d'Avola 6⁴⁰/32⁰⁰

SICILY – ITALY

Rich and earthy with blackcurrants and ripe plums.

Rioja crianza 7⁰⁰/35⁰⁰

MARQUÉS DE GOROA – RIOJA, SPAIN

Twelve months in oak barrels. Smooth with ripe cherries, vanilla, toasted oak and soft tannins.

Spätburgunder (Pinot Noir) 42⁰⁰/magnum 82⁰⁰

WEINGUT RADDECK – RHEINHESSEN, GERMANY

Elegant and fruit-forward with subtle oak ageing.

Ribera del duero 47⁰⁰

MARTA MATÉ – SPAIN

Soft tannins with red fruit, subtle minerality and hints of liquorice.

Cahors Nu cô 44⁰⁰

DOMAINE DE DAULIAC – FRANCE
100% Malbec from old vines with aromas of blackcurrants, plum and spices.

Chateau de la Grave 48⁰⁰

BORDEAUX – FRANCE

Full-bodied and velvety with blackberry, blueberry and delicate oak notes.



SUP SUP CLUB *Paddle Boarding*
Rent a SUP board directly from Sunday and explore the Amsterdam Forest from the water.



STARTERS

Served from 5⁰⁰ PM

Smoked Rib-eye

19⁵⁰

fresh salad, Parmesan cheese, pine nuts, sun-dried tomatoes, toasted bread and truffle mayonnaise

Tuna Tataki

17⁵⁰

edamame beans, avocado, seaweed and sesame dressing

Duo of Beetroot

13⁵⁰

ricotta cheese and pistachio crumble

Steak Tartare

16⁵⁰

toasted bread, crispy capers, egg yolk, cornichons, shallots and chives

MAINS

Served from 5⁰⁰ PM

Fish of the Season

please ask your server or see today's specials board

Korean Fried Chicken burger

dag-
prijs

19⁵⁰

served on a brioche bun with caramelised onions, chipotle mayonnaise, pickled red cabbage, Kesbeke pickles and fresh fries

Black Angus Bavette 180 gr

32⁵⁰

served with baby potatoes, seasonal vegetables and chimichurri

Melanzane

18⁵⁰

layers of aubergine, tomato sauce and mozzarella.



SIDES

all day

Corn ribs

8⁰⁰

BBQ-saus

French Fries

6⁰⁰

*served with mayonnaise
truffle mayonnaise + 0⁵⁰
Parmesan cheese + 2⁰⁰*

Baby Potatoes

6⁰⁰

with melted garlic butter

Grilled Little Gem Lettuce

9⁵⁰

*caesar dressing and
Parmesan cheese*

DESSERT

Amsterdam Forest Cream Puff

weekly changing fruit
pastry cream

6⁰⁰

Dame blanche

soft serve ice cream with
three kinds of chocolate
and whipped cream

7⁵⁰

Caramel sundae

soft serve ice cream
with caramel sauce,
whipped cream, and nuts

7⁵⁰

Affogato 43

soft serve ice cream with
Licor 43 and espresso

10⁰⁰

Coupe Pandan

soft serve ice cream with
pandan liqueur and puffed rice

9⁵⁰

Tiramisu

homemade tiramisu with
Amaretto, mascarpone,
ladyfingers, and espresso

9⁵⁰

Cheese Board

Selection of three cheeses
served with fig jam

14⁵⁰

dessert wines

Moscato

6²⁵

lightly sparkling sweet
white wine

Pedro Ximénez

8⁵⁰

rich and syrupy, with notes
of raisins and figs

Port Ruby/Tawny

6⁵⁰/6⁵⁰

We offer an extensive selection
of liqueurs and digestifs.

**Our team will be happy to help
you choose the perfect one!**

ANNA

Cultural Centre, Restaurant &
Tasting Room of Naeckte Brouwers

**TASTE, SEE, LAUGH,
HEAR & CONNECT**

Amsterdamseweg 22
Amstelveen



KIDS MENU

all day

Pinsa Margarita 12⁰⁰

tomatensaus en kaas

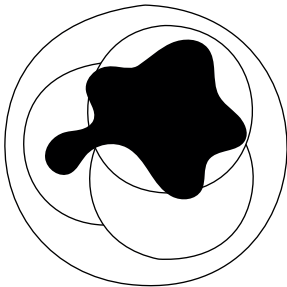
Kipsalon 11⁵⁰

*frietjes met BBQ Chicken
en gesmolten kaas*

Pancakes 11⁰⁰

*maple syrup, poedersuiker,
banaan en rood fruit*

ALL CHILDREN'S MEALS
ARE SERVED ON A
COMPLIMENTARY FRISBEE
THAT YOUR CHILD CAN
TAKE HOME!



WHERE AM I?

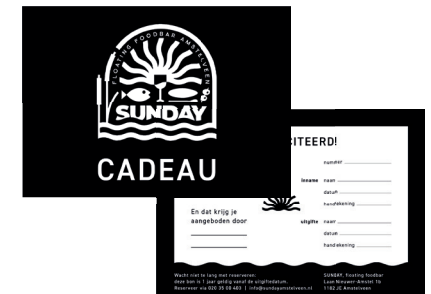
You are now in the Amsterdam Forest (Amsterdamse Bos), one of the largest urban forests in Europe. Originally created in the 1930s as part of a public employment initiative by the City of Amsterdam, the forest is located entirely within the municipality of Amstelveen while being managed by the City of Amsterdam.

The area surrounding De Poel, where Sunday is located, will be redeveloped over the coming years, creating an even better balance between nature, recreation and sports.

Want to know more?
Scan the QR code.



Looking for the perfect gift? Treat someone to a Sunday experience with one of our gift vouchers.





SUNDAY'S DOG MENU

all day

FOR HUNGRY DOGS WITH GREAT TASTE!

Treat your four-legged friend to something delicious while you enjoy lunch by the lake. All snacks are carefully selected by DogTalk, made from 100% natural ingredients, gluten-free whenever possible, and chosen to keep both dogs and owners happy.

Summer BBQ Drumsticks

The irresistible aroma of real barbecue. A delicious summer treat for every dog.

4⁵⁰

Snack Tasting Selection

A selection of seven delicious natural treats. Ideal for adventurous dogs who love variety.

5²³

Deluxe Duck Fillet

Gently air-dried duck fillet, perfect as a reward or simply because your dog deserves it.

4⁵⁰

XL Knotted Bone (25 cm)

Long-lasting chewing enjoyment. Made from premium beef and perfect as a reward or to keep your dog happily occupied during lunch.

5⁸⁵

HAVE A GREAT DAY

Looking for another great dining experience? Visit DAY Tapas Bar, located in the heart of Amstelveen. Enjoy Mediterranean-inspired tapas, outstanding service, a sunny terrace and a warm, welcoming atmosphere. Whether you're stopping by for coffee, a relaxed lunch or an evening out with friends, DAY offers the perfect setting. Located among more than 140 shops, museums and cultural attractions, it's the ideal destination for a complete day out. Parking: the first 90 minutes are free, seven days a week.



DAY tapasbar, Stadsplein 52, Amstelveen



DogTalk
The leading dog
training school in
Amstelveen.





EXCLUSIVE FOR OUR REGULAR GUESTS: **THE TODAY CLUB**



Members receive 50 welcome points immediately after joining and automatically collect points with every purchase at Sunday Floating Foodbar and DAY Tapas Bar.

MEMBERSHIP BENEFITS

- Complimentary drink
- Free dessert
- Surprise dinner experience
- Exclusive member-only gifts and promotions

How it works

1. Scan the QR code to join the Today Club.
2. Earn points with every euro you spend.
3. Redeem your points for exclusive rewards.



**Scan the
QR code and
become a member**

**TODAY
CLUB**

