

Day Menu - Until 16:00

Good Morning!

9 minute boiled free-range egg	1,25
Homemade ginger shot	3,50
Croissant	2,50
Croissant with chocolate spread, organic cherry jam or cheese	3,50/4,00
Pumpkin Bread with clotted cream and golden syrup	5,50
Scones with clotted cream and organic blackberry jam	6,50
Pretzel (plain or with butter) *	2,50/3,00
Pretzel with mature cheese or with ham	5,50
Toastie (sourdough bread) with mature cheese and homemade tomato relish	5,50
Toastie (sourdough bread) with ham, cheese and homemade tomato relish	6,50

Breakfast 1: Pretzel with mature cheese or ham, yoghurt with granola, fresh orange juice and a hard boiled egg *	14,50
Breakfast 2: Pretzel with cashew cream, cucumber and radish, chia pudding with apricot coulis and a fresh orange juice	13,50

Organic Yoghurt or Chia Pudding * (includes 1 topping)	6,00
extra toppings:	+ 1,10
Homemade granola - muesli / mix of nuts / honey / agave syrup / roasted coconut / flakes - pear / apple / grapes / organic blackberry jam / apricot coulis	

White Ciabatta or Brown Bread Roll from 'Bakkerij Hermans'	
Dry-cured duck breast with pears, pink peppercorns and fried sage	9,70
Pork belly cooked in 'Westmalle Double' with mustard caviar, pickled carrots, cucumber and kohlrabi	9,70
Brussels sprout burger with lemongrass, red pepper, cashews and 'aji verde' (spicy Peruvian green sauce) *	9,20
Beetroot with a hard boiled egg, a little mayonnaise and lamb's lettuce, (with or without bacon)	8,90/9,50
Appenzeller (Swiss cheese) with marinated fennel, fig chutney and pumpkin seeds	9,30

Panini from the Grill	
Brie with pear, walnuts and honey	10,30
Prosciutto (Italian cured ham) with mozzarella, fig chutney and sage	10,80
Grill wurst (sausage) with caramelised onions, mustard and tarragon	10,80
Jackfruit 'zuurvlees' (Limburgish sour stew) with roasted celariac and palm cabbage *	10,20

Flatbreads	
Roasted aubergine with cashew cream, red coleslaw, an egg and a spicy mango sauce (ask to remove the egg for an equally delicious vegan option! *)	12,20
Prosciutto (Italian cured ham) with pal cabbage pesto, roasted honey tomatoes and rocket salad	12,80

Salads and Other Dishes	
'Plat du Jour' (see the specials board) with salad and bread
Savoury tart served with a green side salad (see the specials board)	8,30
'Tortilla de Patatas' (made from egg, onions and potato) served with aioli	7,30

Salad with grilled pumpkin, chioggia beetroot, spinach, raisins, walnuts, pistachios and goat cheese ricotta	16,50
Alternating salad (see the specials board)

Soups	
Tomato and bell pepper soup with goats cheese ricotta	6,90
Choose from two homemade soups, with one vegetarian/vegan option (see the special board)	6,90/7,50

Homemade Sweets	
Spelt-muesli cookie *	3,50
Cake of the day	3,50
Vlaai (traditional Limburgish pie) van Mathieu Hermans (see the vitrine)	4,25
Alternating homemade sweets (see the specials board)

Available all day	
Bretzel (met of zonder roomboter) *	2,50/3,00
Kalamata and sicilian olives *	6,50
Aioli with grilled bread	7,50
Palm cabbage pesto with grilled turkish flatbread	7,50
Manchego cheese served with quince jelly	8,50
'Droogworstje' Fuet sausage served with bread and mustard	7,50
Nuts - choose from: cashews / smoked almonds / pistachios / wasabi peas *	4,00

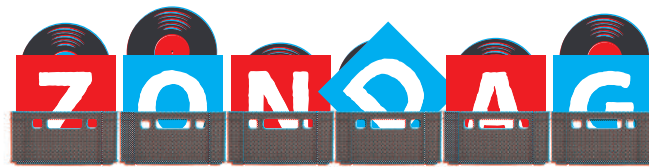
* = vegan

Zondag's Drinks	
Americano / Cappuccino / Latte Macchiato / Flat White / Espresso / Doppio etc.
...with soy or oat milk	+ 0,20
Homemade chai latte (Dirty chai +0,60)	3,50
Homemade turmeric latte	3,50
Warm aniseed milk	3,50
Homemade vegan hot chocolate	3,50
Fresh mint tea with honey	5,50
Fresh ginger tea with honey and lemon	3,60
Licorice tea with orange	3,60

'Carajillo' (sweet coffee with Spanish brandy)	5,80
Irish or French coffee	7,50
Hot chocolate with brown rum and cream (vegan option available)	7,50
Hot toddy (Irish winter cocktail with whiskey, honey, lemon and a cinnamon stick)	7,50
Milk toddy (warm milk with Drambuie and nutmeg)	7,50

Homemade lemonade	glas / karaf	3,50/11,00
Homemade mint and elderflower lemonade	glas / karaf	3,60/11,50
Zondag's kombucha (homemade by Maud)		3,80
Homemade ginger shot		3,50
Fresh orange juice		3,60

Cherry juice from Limburg	3,60
Pear juice from Perelaere	3,20
Capri Sonne	2,20
Mandarino Verde (green mandarin lemonade from Sicily, delicious!!)	4,00
Almdudler (alpine lemonade from Austria)	3,90
Lemonaid (delicious lime lemonade, 100% fairtrade!)	4,00
ChariTea Green (green ice tea with ginger)	4,00
Rabarberlimonade (organic rhubarb lemonade from Berlin)	3,90
Proviant Apfelschorle (classic german sparkling apple juice)	3,90
Spezi cola (cola and orange soda mix)	3,90
Afri cola (made in Cologne since 1931)	3,50
Club Mate (energy drink with mate extract)	3,90
Luscombe Cool (lightly spiced ginger beer)	4,10
Luscombe Hot (spicy ginger beer)	4,10
Vita Malz (alcohol free malt beer, packed full of vitamin B!)	3,90
Krombacher Radler	3,90
Gösser NaturRadler (2/5 beer, 3/5 lemonade, 1/2 liter)	5,00
Galipette Brut Cider (dry apple cider from Brittany, gluten free)	5,80
Galipette Organic Cider (half sweet cider from normandy, gluten free)	5,80
Rheinfels medium sparkling water 0,7 ltr	6,50



Evening Menu

Soups

Tomato and bell pepper soup with goats cheese	6,90
Choose from two homemade soups, with one vegetarian/vegan option (see the specials board)	6,90 / 7,50

Small plates, side dishes and bar snacks

Pretzel (plain or with butter) ✱	2,50/3,00
Roasted chickpeas ✱	4,50
Marinated Kalamata and Sicilian olives ✱	6,50
Nuts - choose from: cashews / smoked almonds / pistachios / wasabi peas	4,00
Aioli with roasted bread	7,50
Palm cabbage with turkish flatbread	7,50
Tomato and walnut tapenade with bread	7,50
Artichoke tapenade with bread	7,50
Dukkah (a mix of spices and ground nuts) with olive oil and Turkish flatbread ✱	7,50

Crunchy fried brussels sprouts with mustard and garlic sauce ✱	7,50
Smoked tofu with pickled vegetables and sweet sauce ✱	9,50
Manchego cheese served with quince jelly	9,50
Camembert with Calvados from the oven with nuts and grapes	9,50
'Droogworstje' Fuet sausage served with bread and mustard	7,50

Bruschetta miste: aioli, tomato & walnut tapenade and palm cabbage pesto served with roasted bread	13,50
Vegan platter: olives, crunchy brussels sprouts, roasted chickpeas and dukkah served with bread ✱	14,50
Mediterranean platter: prosciutto (Italian cured ham), manchego cheese & artichoke tapenade served with bread	15,50
Meat platter: dry-cured duck breast, prosciutto (Italian cured ham), pork belly with mustard caviar and homemade pickles	16,50

Main Courses

'Plat du Jour' with salad and bread (see the specials board)
Savoury tart served with a green side salad (see the specials board)	8,30
'Tortilla de Patatas' (made from egg, onions and potato) served with aioli	7,30
'Liège meatball' in a "Westmalle Dubbel" sauce, syrup and onion served with bread	9,50
Brussels sprout burger with lemongrass, red pepper, cashews and 'aji verde' (spicy Peruvian green sauce) ✱	9,50
Hotdog with sauerkraut, mustard, ketchup and fried onions	9,50
Tortilla chips with cheese, black beans, red onion, spicy chimichurri and sour cream	9,50

Salads

Salad with grilled pumpkin, chioggia beetroots, spinach, raisins, walnuts, pistachios and goat cheese ricotta	16,50
Alternating salad (see the specials board)

Beers

On tap:

Zondag Kölzch (our own beer, brewed in collaboration with brouwerij 't IJ!)	4,8 %	3,00
Brand Pilsener (small / medium / half litre)	5,0 %	2,70/ 3,40 / 6,20
Vedett Extra White	4,7 %	4,30
De Koninck (Pale Ale from Antwerp)	5,2 %	4,70
Weihenstephaner Hefeweissbier (0,33cl / half litre)	5,4 %	4,50 / 6,20
Maneblusser (blond beer from Mechelen)	5,8 %	4,80
I.P.A. brouwerij 't IJ	7,0 %	4,90
Westmalle Dubbel (the oldest trappist beer in the world!)	7,0 %	4,90
Picon Biere (pilsner with a dash of French orange bitters)		3,50

Bottled:

Pilsener

Pilsner Urquell (the oldest pilsner in the world!)	4,4 %	3,90
Tannenzäpfle (german pilsner from the Rothaus brewery)	5,1 %	3,90
Vedett Extra Pilsener (Belgian blonde beer)	5,2 %	3,90
San Miguel (Spanish pilsner) 1 litre bottle	5,4 %	9,50
Estrella Galicia Especial (Spanish pilsener)	5,5 %	3,90

Special beers

Blanche de Bruges, white beer, from De Halve Maan brewery	5,0 %	3,90
Liefmanns Cuvee Brut, ripened for 2 years on cherries	6,0 %	4,90
Nog Eendje, a fruity, funky blond beer from Bird Brewery	6,0 %	5,40
Orval, amber trappist beer	6,2 %	5,50
Duchesse de Bourgogne, lightly sweet-sour and fruity beer, matured in oak	6,2 %	4,60
Saison Dupont, the oldest saison beer from Belgium	6,5 %	4,60
Mooie Nel IPA, from the Jopen brewery in Haarlem	6,5 %	5,50
IJwit, hearty white beer from brouwerij 't IJ, Amsterdam	6,5 %	5,40
Boon Oude Geuze, Lambic beer aged for approximately 18 months	7,0 %	4,80
Sancti Adalberti Tripel, golden blond triple from Egmond	7,5 %	5,70
Karmeliet Tripel	8,4 %	4,90
Duvel	8,5 %	4,80
Columbus, copper-gold heavyweight from brouwerij 't IJ	9,0 %	5,60
Rocheport 8, delicious dark trappist	9,2 %	5,60
Westmalle Tripel, triple trappist beer, the 'mother of all triples'	9,5 %	4,80
Gouden Carolus Whisky Infused, powerful 'Quadruple'	11,7 %	5,60
Tannenzäpfle, alcohol free pilsener	< 0,5 %	3,70
Gutmann Hefeweizen, alcohol free weizen from Bayern, half liter!	< 0,5 %	4,70
Nittenauer Frei IPA 'Le Chauffeur', alcohol free IPA from Bayern	< 0,5 %	5,70
Vita Malz, alcohol free malt beer full of vitamins B!	0,0 %	3,90
Beer of the month, see the special board		



Zondag's wines

White

Picpoul de Pinet, Hugues de Beauvignac, Languedoc-Roussillon, 2020 Deliciously fresh wine with citrus notes and a long finish	5,00 / 26,50
Valdelagunde Cuveé Especial, Verdejo, Castilla y León, 2020 Full, intense and complex with lots of fruity flavour ✱	5,50 / 28,50
Vite Colte, Fosche Chardonnay DOC, Piemonte, 2020 Fresh, full and fruity Chardonnay with a creamy finish	5,80 / 30,50
Case Paolin, Costa Degli Agneli Manzoni, Veneto, 2020 Full and elegant wine with fruity notes and light minerality (organic)	33,50
Pfalz, Bassermann-Jordan, Riesling Trocken Gutswein, 2019/2020 Typical Pfalzer Riesling with fine fruity and fresh sour notes and elegant minerality	37,50

Rosé

Principauté d'Orange Rosé, Roger Perrin, 2020 A dry rosé with a fresh and fruity finish	5,00 / 26,50
Weingut Riffel, Frühburgunder & Dornfelder, Rheinhessen, 2019/2020 Deliciously fresh with a touch of minerality and elegance (organic) Bottle 30,00	30,00

Red

Comte de Roche Noble Tradition, Languedoc 2019/2020 Full and supple wine made with Grenache and Syrah	5,00 / 18,50 / 26,50
Cantina Paradiso Posta Plana, Primitivo, Puglia, 2019 Fruity, slightly spicy wine from Puglia, partially matured in wood	5,50 / 20,00 / 29,50
Viento Aliseo, Tempranillo DO La Mancha, 2020 Dark red, full and firm Tempranillo (organic) ✱	5,50 / 20,00 / 29,50
Celler Frisach, L'Abrunet de Frisach Negre, Terra Alta, 2019/2020 Natural wine from Catalonia, a blend of Cariñena en Garnacha. Fresh with a lot of flavour.	29,50
Casa Sartori, Regolo Valpolicella Ripasso Superiore DOC Verona, 2018 Very accessible Ripasso with a beautiful character, lots of 'body' and a long finish	31,50
'Daily August' August Kessler, Spätburgunder, Rheingau, 2018/2019 Our favourite.. Delicious, ripe, wood-aged and full Pinot Noir!	39,50

Bubbels

Prosecco, Spumante Casa Coller	bottle 29,50
Asolo Prosecco Superiore Brut, Case Paolin (biologische top Prosecco!)	bottle 38,50
Veuve Clicquot Champagne	bottle 62,50

A HUNGRY MAN IS AN ANGRY MAN - Bob Marley 1975 -

Over more than 20 years specialized in Paninology en parties!
All our meat products are free-range or organic.

Cafe Zondag / Wijckerbrugstraat 42 / Maastricht / www.cafezondag.nl