

# SUBLIME

## Coffee & tea

RISTRETTO	2,20
ESPRESSO	2,75
DOPPIO	3,25
COFFEE	2,75
WHITE COFFEE	3,00
DECAF (decaffeinated coffee)	2,75
CAPPUCCINO	3,00
CAPPUCCINO SPECIAL vanilla, almond or caramel	3,50
LATTE MACHIATO	3,00
LATTE MACHIATO SPECIAL vanilla, almond or caramel	3,50
IRISH COFFEE	8,00
FRENCH COFFEE	8,00
SPANISH COFFEE	8,00
TEA LEGENDS FINEST	2,50
FRESH MINT TEA	3,00
FRESH GINGER INFUSION	3,25

## Pastry

ICE-COLD CRUNCHY FOAM ROLL 🌿 with toffee caramel filling	3,50
BLONDIE PASTRY with white chocolate mousse and cranberries	3,50
LEMON MERINGUE TARTLET	3,25
BUTTER APPLE PIE	3,25
FRIANDISES 3 small homemade sweets	3,50
WHIPPED CREAM	0,50

DO YOU HAVE AN ALLERGY? PLEASE INFORM US!

## Lunch

Can be ordered between 12pm and 5pm.

Sublime serves bread from an honest Dutch bakery. The grain that is used comes from the Dutch fields and is milled in traditional mills. The butter that we use also comes from the Netherlands. This ensures a 100% organic product.

## Sandwiches

2 organic slices of bread with: choice of brown or white bread.

HOMEMADE TUNA SALAD with sun-dried tomato, various pickled vegetables, cucumber and a soft-boiled egg	7,95
CARPACCIO with cream of Old Amsterdam cheese, crumbled aged cheese and truffle	11,50
SANDWICH SUBLIME soft cooked chicken thigh, raw dune ham, cucumber and truffle egg salad	12,50
2 CROQUETTES fresh salad and mustard dip	9,50
GRILLED CHEESE SANDWICH A LA SUBLIME open face toast with country baked ham, cream of Old Amsterdam cheese, thin leek rings and grilled "au gratin" with extra cheese plus garnish	8,50

Toasted brioche bread with:

SMOKED SALMON with basil, red onion compote, potato crackers and caviar	11,75
SOFT GOAT CHEESE 🌿 arugula, sun-dried tomatoes, smoked hazelnuts and mango chutney	11,75

Eggs, scrambled eggs served with fresh salad and a slice of organic bread.

SCRAMBLED EGGS WITH BACON and shredded aged cheese	9,50
SCRAMBLED EGGS WITH TRUFFLE chives and old cheese	9,50

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## Lunch

### Soups

<b>TOMATO SOUP</b> 🍴 with a topping of roasted vegetables, pesto and buffalo mozzarella	<b>6,50</b>
<b>BISQUE</b> with rouille, crayfish tails, and cognac cream	<b>8,50</b>

### Salads

Served with a slice of brioche bread.

<b>SMOKED SALMON SALAD</b> boiled egg, wasabi mayo and sweet sour fennel	<b>13,50</b>
<b>CAESAR SALAD</b> softly cooked chicken thigh, bacon slice, poached egg, sliced old cheese and crouton	<b>13,50</b>
<b>CARPACCIO</b> with a cream of aged cheese, truffle, arugula and various pickled vegetables	<b>13,50</b>
<b>GOAT'S CHEESE SALAD</b> 🍴 with fig compote, aceto syrup, hazelnuts and broadbeans	<b>13,50</b>

### Warm Dishes

<b>BEEF BURGER</b> from the Big Green Egg BBQ with bacon, creamy BBQ sauce and shredded aged cheese, onion marmalade	<b>15,50</b>
* portion of fries with mayo added	<b>+3,00</b>
<b>CHUCK TENDER</b> from the Big Green Egg with truffle gravy, Sublime salad and fries	<b>21,50</b>
<b>BISQUE</b> soup of seafood enriched with fried fish and crayfish tails, vegetables and a crouton with rouille	<b>23,50</b>
<b>MUSHROOM RISOTTO</b> 🍴 with mixed mushrooms, rocket, sliced old cheese and a poached egg	<b>18,50</b>

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## Sublime topper

Sample the Sublime delicacies served on a platter. Can be ordered from 2 people. With a glass of soup, small salad, sandwiches, small carpaccio and scrambled eggs.

16,00 per person, only to be ordered per table.

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## Diner

Can be ordered between 5.30pm and 9.30pm.

Sublime also uses local ingredients during dinner. The cheeses we use come from local farmers. Bread is 100% organic. There are so many fantastic ingredients that the Netherlands has to offer us and that we of course want to use as much as possible.

### Starters

<b>ORGANIC BREAD</b> with ranch butter, truffle cream and pesto cream	<b>6,25</b>
<b>SALMON</b> on toast with, basil, red onion compote, potato cracklings and caviar	<b>12,50</b>
<b>CARPACCIO</b> with cream of aged Old Amsterdam, truffle, shredded cheese, arugula and pickled veg	<b>13,50</b>
<b>SASHIMI SUBLIME STYLE</b>	<b>13,50</b>
<b>JERUSALEM ARTICHOKE TARTAR</b> 🍴 with bundle mushroom, basil and mustard seed	<b>12,50</b>
<b>LACQUERED BELLY BACON</b> with pumpkin toffee, beets and soy beans	<b>13,50</b>
<b>CAESAR SALAD</b> softly cooked chicken thigh, bacon slice, poached egg, sliced old cheese and crouton	<b>12,50</b>

### Soups

<b>TOMATO SOUP</b> 🍴 with a topping of roasted vegetables, pesto and buffalo mozzarella	<b>6,50</b>
<b>BISQUE</b> with rouille, crayfish tails, and cognac cream	<b>8,50</b>

### Main dishes

<b>CHUCK TENDER</b> from the Big Green Egg BBQ with structures of mushroom, pommes Anna and veal gravy with roasted garlic	<b>23,50</b>
<b>BURGER SUBLIME</b> 100% beef burger from the Big Green Egg BBQ on an organic bun with bacon, aged cheese, onion compote served with fries and mayonnaise	<b>18,50</b>
<b>VEAL BLADE STEAK</b> with stew, celeriac compote, roasted onion and truffle gravy	<b>21,50</b>
<b>BISQUE</b> soup of seafood enriched with fried fish and crayfish tails, vegetables and a crouton with rouille	<b>23,50</b>
<b>SEA BASS</b> with bok choy, black rice, ginger and ras el hanout	<b>22,50</b>
<b>HADDOCK</b> with bulgur cauliflower couscous, sweet and sour carrot and saffron beurre blanc	<b>21,50</b>
<b>DRY-AGED STEAK</b> red beet root ripened, salted and dried with sea salt for at least 21 days	<b>19,50</b>

### Children's menu

<b>GRILLED SANDWICH</b> with ham and cheese	<b>5,50</b>
<b>SMALL CARPACCIO</b>	<b>6,50</b>
<b>TOMATO SOUP</b> 🍴	<b>4,50</b>
<b>MINI HAMBURGER SANDWICH</b> with fries	<b>8,50</b>
<b>SMALL STEAK</b> with fries	<b>9,50</b>
<b>FISH &amp; CHIPS</b> fish nuggets with fries and mayo or ketchup	<b>7,50</b>
<b>CHICKEN "POPCORN" NUGGETS</b> with fries and mayo or ketchup	<b>7,50</b>
<b>KIDS DESSERT</b>	<b>3,50</b>

### Desserts

<b>DAME BLANCHE</b> Sublime style	<b>7,50</b>
<b>CHEESE CAKE</b> of pistachio with mango sorbet and white chocolate cream	<b>7,50</b>
<b>TARTE TATIN</b> from apple with salted almond ice cream and caramel sauce	<b>7,50</b>
<b>CHEESE PLATTER</b> served with fig cake and apple syrup	<b>12,50</b>

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## Appetizers

<b>ORGANIC BREAD</b> with spreads, farm butter, pesto cream and truffle cream	<b>6,25</b>
<b>PORTION OF BITTERBALLEN</b> 8 pieces with mustard dip	<b>6,95</b>
<b>GOULASH BITTERBALLEN</b> 8 pieces with truffle cream	<b>6,95</b>
<b>CHEESE BITTERBALLEN</b> 8 pieces with mustard dip	<b>6,95</b>
<b>FRENCH FRIES</b> with truffle mayo and sliced old cheese	<b>3,95</b>
<b>YOUNG CHEESE</b> with pickles	<b>4,50</b>
<b>OLD CHEESE</b> with slices of Duinham and pickles	<b>9,50</b>
<b>APPETIZER PLATTER</b> with dry sausage, raw Duinham, 2 bitterballen, 2 cheese bitterballen, 2 goulash bitterballen, Amsterdam pickles and a French cheese with pesto bread and matching dips	<b>18,50</b>
<b>NACHOS</b> with grilled cheese, served with crème fraîche and tomato salsa	<b>7,50</b>

## Beers

<b>VELTINS PILSENER</b> 25 cl (draught) 5,0%	<b>2,75</b>
<b>VELTINS MALT</b> 0,0%	<b>3,00</b>
<b>VELTINS RADLER</b> 2%	<b>2,75</b>
<b>VELTINS RADLER MALT</b> 0,0%	<b>3,00</b>
<b>VARYING DRAUGHT BEER</b> 25 cl	day price
<b>LA TRAPPE ISI D'OR</b> (draught) 7,5%	<b>4,50</b>
<b>LA TRAPPE WITTE TRAPPIST</b> (draught) 5,5%	<b>3,75</b>
<b>LA TRAPPE DUBBEL</b> 7,0%	<b>4,50</b>
<b>VEDETT EXTRA BLOND PILSENER</b> 5,2%	<b>4,00</b>
<b>LIEFMANS FRUITESSE</b> 3,8%	<b>3,50</b>

Ask for our full beer menu.

## Cocktails

<b>HENDRICK'S GIN TONIC</b> with Fever Tree	<b>9,50</b>
<b>SUBLIME COCKTAIL</b>	<b>8,50</b>
<b>ALCOHOL-FREE COCKTAIL</b>	<b>6,00</b>

## Give a restaurant meal as a present!

A Sublime restaurant gift voucher is always a good idea. It makes the ideal business gift, Christmas treat or birthday present. No matter the occasion for which you buy a gift voucher, you can rest assured that you are giving someone a unique culinary experience!