

# FOOD MENU

*Come eat!*



Vegan



Vegetarian

Allergies? Please ask our team members for advice  
Allergieën? Vraag onze teamleden om advies

## STARTERS & SHARING BITES

### SAOTO SOUP 15

Chef Melvin's specialty – Traditional Surinam chicken broth with rice, beansprouts, spring onion, boiled egg, chicken thighs, potato crisp, and sambal on the side

### EGGPLANT BITES 19

A silky butter-bean cream as the base, elegantly topped with roasted eggplant bites, salsa verde, pomegranate seeds, and basil cress. Served with pretzel bread on the side, perfect for dipping

### BLUE CHEESE BRIOCHE 17

Buttery brioche crostini layered with velvety Oudwijker Lazuli blue cheese, complemented by ripe figs, roasted walnuts, and red grapes

### COMMUNE DIRTY NACHOS 18

Indulge in a lavish bowl featuring cheddar sauce, guacamole, roasted sweet pepper, jalapeños, red onion, salsa, and low-fat sour cream

### FALAFEL MINI BURGERS 19

Mini brioche buns filled with crispy falafel, tzatziki, Little Gem lettuce, and delicately pickled onion

### KELLENAERS AGED CHEESE CROQUETTES 16

Golden, crispy Dutch cheese croquettes made with rich Reypenaer V.S.O.P. cheese, served with a delicate honey-thyme mayonnaise

### KELLENAERS VEAL "BITTERBALLEN" 16

An authentic Dutch delicacy, crunchy on the outside. Filled with a velvety veal ragout, and served with Dutch "Limburgse" mustard

## GRILL MAINS & SOUL CLASSICS

### CAULIFLOWER GRATIN STEAK 29

A flavorful and perfectly roasted cauliflower steak, finished in a delicate gratin style. Served with sautéed forest mushrooms and crème fraîche, crowned with melted mozzarella, and accompanied by a crisp fresh garden salad

### CESTINI PASTA 29

Savor the perfection of Chef Stefan's favorite shell-shaped pasta, served in a rich lemon butter sauce, enhanced with sautéed Chanterelle mushrooms and finished with Parmesan cheese

### ATLANTIC WOLFFISH 39

Grilled Wolffish fillet served with seasonal vegetables, a side of local potato, and a rich herb velouté sauce for a harmonious blend of taste and texture

### COMMUNE BBQ CHICKEN SKEWER 33

Enjoy the flavors of a BBQ chicken thighs skewer, perfectly complemented by seasonal vegetables, a side of local potato and chimichurri sauce

### BLACK ANGUS ENTRECÔTE- 200 GR | 7 OZ 42

PURO Black Angus Entrecôte - 200 days Grain-Fed, tender and juicy, served alongside seasonal vegetables, a side of local potato, and peppercorn sauce

### ARTICHOKE & FETA FEAST 28

A crunchy Cristallino roll filled with a flavorful roasted artichoke patty, enriched with crumbled feta and our signature roasted nut & arugula pesto. Finished with crisp baby lettuce and delicately pickled red onion. Accompanied by a side of fries from 'FrietHoes'

### COMMUNE SMASH BURGER 28 | 33

Choice between a single burger or a double burger. Served on a glazed brioche bun, with Old Amsterdam cheese, piccalilli mayonnaise, Little Gem lettuce, pickles and caramelized onion. Accompanied by a side of fries from 'FrietHoes'

*Kindly note; for food safety reasons, all our burgers are cooked well done*



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## SALADS

### CHOPPED POWER CHICKEN SALAD 24

A delicious fresh salad for an energy boost. Served with lettuce, spinach, chicken thighs, tomatoes, cucumber, onion, peperoncini, lemon dressing, feta crumble, and roasted pumpkin seeds

### GRAVED LAX SALAD 25

Delicately cured Nordic salmon in the classic Scandinavian style, served with baby lettuce, radicchio, cucumber, red onion, capers, and finished with a lime dressing. A fresh and nourishing salad to boost your energy

### RUBY GOAT SALAD 24

Grilled goat cheese served over a bed of mixed seasonal greens, paired with delicately smoked beetroot and finished with a silky balsamic glaze. Garnished with crunchy pistachio nuts for a refined balance of richness, smokiness, and freshness

## SANDWICHES

Served from 11:00 till 18:00

### TUSCAN SANDWICH 22

Enjoy our vibrant Tuscan sandwich, served on a Schiacciata bread with a layer of signature roasted nut & arugula pesto, creamy burrata, sun-dried cherry tomatoes, complemented by fresh arugula and a drizzle of fine olive oil

### DUTCH 'UITSMIJTER' 19

Elevate brunch vibes with our Dutch 'uitsmijter' featuring three eggs, your choice of ham, cheese, or both, nestled on a bed of delectable rustic bread

### COMMUNE STEAK SANDWICH 24

Satisfy your cravings with a Cristallino baguette, loaded with succulent grilled beef, caramelized onions, spicy mayonnaise, crispy onions, fresh Little Gem, and a vibrant chimichurri for a bold, flavour-packed bite

### SMOKED SALMON BAGEL 24

Toasted Cristallino bagel layered with silky smoked salmon from 'Roots Fish Smokery', smooth cream cheese, and grilled avocado, finished with crisp lettuce and delicately pickled onion

## VEGAN SIDES

### COMMUNE CRISPY FRIES 7

Crispy fries from "Friethoes", a classic treat that pairs perfectly with any meal

### SWEET POTATO FRIES 7

Crispy sweet potato fries, perfectly seasoned for a savory and slightly sweet flavor. Served with truffle mayonnaise

### FRESH GARDEN SALAD 7

A light and crisp mix of seasonal greens, tomatoes, cucumber, and red onion, finished with a tangy vinaigrette

## DESSERTS

### DUTCH APPLE BOMBA 8

Indulge in our homemade Dutch delight mini pie, filled with apples and aromatic spices

### COMMUNE CHEESECAKE 8

A timeless favorite crafted with velvety cream cheese, offering a rich and creamy texture that melts in your mouth - weekly changing

### PASTRY OF THE DAY 8

Be surprised by our ever-changing selection of pastries. Ask one of our associates for today's delectable creation

### ESPRESSO MARTINI 19

Elevate your evening with our classic Espresso Martini. Crafted with premium vodka, rich coffee liqueur, and a fresh shot of espresso, it's the perfect balance of bold flavor and smooth sophistication