

FOOD MENU

Come eat!



Vegan



Vegetarian

Allergies? Please ask our team members for advice

SHARING BITES & STARTERS

HOLTKAMP "BITTERBALLEN" 12

Typical Dutch snack, crunchy on the outside, filled with soft meat ragout, served with Dutch "Limburgse" mustard

OYSTER MUSHROOM BITTERBALLS 12

The vegetarian bitterball, just as tasty, filled with oyster mushrooms, served with vegan truffle mayonnaise.

"VEGANDEL SPECIAAL" 16

5 Small frikandel to share - Another classic Dutch snack, but made vegan. Served with vegan vadouvan mayonnaise, curryketchup, red onion, chive oil and topped off with crispy onions.

SPICY AVOCADO BITES 12

A vegetarian twist; spicy fried avocado bites, served with lemon and mint crème fraiche.

CRISPY CHICKEN BITES 12

Crunchy fried chicken bites with a home made Sriracha mayonnaise.

BURRATA FLATBREAD 16

Fresh burrata served with flatbread, hummus, finished off with pomme granate seeds, fresh basil and olive oil.

SMOKED NORWEGIAN SALMON FROM THE DUTCH 'ROOTS FISH SMOKERY' 18

Served with pea cream and pea salad, radish and home made tarragon mayonnaise.

SOUP OF THE DAY 11

Ask one of our associates for the soup of the day.

THE COMMUNAL PLATTER 25

The perfect platter to share with two. A mixture of vegetarian and non-vegetarian bites, including: Holtkamp bitterballen - Oyster mushroom bitterballen - avocado bites - hummus and flatbread.

GRILL MAINS

COMMUNE BURGER 26 | 30

Choice between:

Single burger - 180 grams / 6,3 oz

Double burger - 360 grams / 12,7 oz

Served with barbecue sauce, tomatoes, cucumber, little gem lettuce, pickles, red onions, bacon and cheddar. With a side of fries from 'FrietHoes'.

'REDEFINE MEAT' BURGER 26 | 30

Choice between:

Single burger - 140 grams / 4,9 oz

Double burger - 280 grams / 9,9 oz

Served with barbecue sauce, tomatoes, cucumber, little gem lettuce, pickles, red onions and vegan cheddar. With a side of fries from 'FrietHoes'.

'WEIDERUND' RIBEYE - 250 GRAMS | 8,5 OZ 38

Rib-eye with root vegetables, green asparagus, cherry tomato and pepper sauce.

SOUL CLASSICS

'REDEFINE KEBAB' 23

Vegan kebab with flatbread, served with hummus, tzatziki, freshly chopped tomato salad and za'atar.

VEGETABLE LASAGNE 23

Nothing beats a warm plate of vegetable lasagna. Served with feta crumble, sundried tomatoes, olives and arugula salad.

SALMON FILET - 180 GRAMS | 6.5 OZ 32

Seared salmon with root vegetables, green asparagus, cherry tomato and bearnaise sauce.

VEGAN RENDANG 24

Plantbased rendang made with yellow beetroot, coconut and spices. Served with yellow rice, edamame beans and crispy cassave.



COMMUNE

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SALADS

CHOPPED POWER CHICKEN SALAD 19

A delicious fresh salad for an energy boost.
Lettuce, spinach, chicken, tomatoes, cucumber, onion, pepperoncini, lemon dressing, feta crumble and roasted pumpkin seeds.

'COBB SALAD' 19

Feel-good food. Healthy and delicious.
Avocado, egg, corn, watercress, tomatoes, 'Cobb salad' dressing.
Option: Extra bacon +3

COUSCOUS SALAD 19

Mediterranean goodness.
Garlic shrimps, chickpeas, olives, parsley, roasted almonds, red onion, cucumber and sundried tomatoes

SANDWICHES

CROQUE BRIOCHE 16

A delicious grilled brioche sandwich with melted gruyere cheese, braised onions and béchamel sauce.

'UITSMIJTER' 16

A Dutch 'uitsmijter' with three eggs and a choice of ham, cheese or both - served on whole grain or white toast.

'PULLED MUSHROOM' BRIOCHE ROLL 16

Pulled oyster mushroom served with brioche roll, pickled vegetables and a smokey barbecue sauce, topped off with crispy onions and chives.

VEGAN GOURMET HOTDOG 16

The perfect quick lunch; the vegan hotdog. Served with sauerkraut, spicy ketchup, gherkin relish and crispy onions.

SMOKEY SALMON SANDWICH 17

A whole grain bun, fresh from the oven, with smoked salmon, avocado, remoulade and tomato relish.

All sandwiches can be served with fries or a green garden salad +5

DESSERTS

DUTCH APPLE PIE 6.50

Homemade dutch delighted cake.

TRIPLE CHOCOLATE MUFFIN 6.50

Our Pastry chef's favourite.

PASTRY OF THE DAY 6.50

Ask one of our associates for the pastry of the day.

COMMUNE SIGNATURE COFFEE 7.50

Vanilla infused Vodka, coffee, milk and fresh cream.

FRENCH COFFEE 7.50

Cointreau liqueur, coffee, milk and fresh cream.

ITALIAN COFFEE 7.50

Amaretto liqueur, coffee, milk and fresh cream.

BAILEYS COFFEE 7.50

Baileys liqueur, coffee, milk and fresh cream.



COMMUNE

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