

FOOD MENU

Come eat!



Vegan



Vegetarian

Allergies? Please ask our team members for advice

STARTERS & SHARING BITES

HOLTKAMP "BITTERBALLEN" 15

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

COMMUNE BUTTERBOARD 16

An opulent presentation featuring a symphony of fresh herbs, artisanal bread, and refined garnishes. Meticulously curated to tantalize the palate

DUTCH SHRIMP CROQUETTES 16

Crispy shrimp croquettes served with homemade vadouvan mayonnaise and garden cress

MINI BARRA BITES 16

Surinam Barra Bites, masala-infused potato cream paired with Surinam long beans, pickled carrot and onion, mango chutney and a delightful crunch

TOMATO BRUSCHETTA 15

Bruschetta featuring fresh tomatoes, basil and anchovies, served on a bed of artisanal bread

COMMUNE DIRTY NACHOS 18

Indulge in a lavish bowl featuring roasted sweet pepper, kidney beans, jalapeños, avocado, shredded cheddar, red onion, salsa and low-fat sour cream

COQUILLE ST JACQUES 23

Scallops paired delight with citrus-based marinade, watermelon, grapefruit, sea greens, chilli cress, radish, mango cream, red onion and cilantro

BEETROOT CARPACCIO 20

Elevate your flavour experience with red beetroot, goat cheese, balsamic, roasted almonds, arugula, leek sprouts and pomegranate

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

THE COMMUNAL PLATTER 30

The perfect platter to share with two. A selection of Chef's favorite sharing bites and starters

GRILL MAINS & SOUL CLASSICS

GRILLED CELERIAC STEAK 25

Savor the perfection of Chef Stefan's sous-vide cooked celeriac, complemented by a sweet potato cream, a medley of roasted seasonal vegetables, sautéed spinach and a plant-based black garlic sauce

LINGUINE PASTA 25

A delicate combination of linguine pasta enhanced with Parmesan cheese, garlic, a hint of lemon, and topped with marinated fennel and broccoli rabe for a burst of flavors

DUTCH YELLOWTAIL KINGFISH 38

Experience the exquisite Dutch Yellowtail kingfish served with roasted seasonal vegetables and a gratin boulangère for a harmonious blend of taste and texture

GRILLED TIGER PRAWNS 34

Indulge in the succulence of grilled Tiger prawns accompanied by roasted seasonal vegetables and a gratin boulangère, offering a delightful seafood experience

RIB-EYE | 250 GRAMS 38

Tender in texture, rich and buttery in flavor, served alongside roasted seasonal vegetables and a decadent gratin boulangère

COMMUNE BBQ CHICKEN SKEWER 27

Enjoy the flavors of a BBQ chicken thighs skewer, perfectly complemented by roasted seasonal vegetables and a gratin boulangère

SIGNATURE COMMUNE BURGER 27 | 31

Choice between a 180g single burger or a 360g double burger. Served with barbecue sauce, tomatoes, cucumber, little gem lettuce, pickles, red onions, bacon and cheddar. Accompanied by a side of fries from 'FrietHoes'

COMMUNE REDEFINE MEAT BURGER 27 | 31

Choice between a 140g vegan single burger or a 280g vegan double burger. Served with barbecue sauce, tomatoes, cucumber, little gem lettuce, pickles, red onions, bacon and cheddar. Accompanied by a side of fries from 'FrietHoes'

All Soul Classics can be served with a sauce of your choice: Chimichurri, Peppercorn sauce or Hollandaise sauce.



COMMUNE

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SALADS AND BOWLS

CHOPPED POWER CHICKEN SALAD 22

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

SMOKED SALMON SALAD 23

Dutch smoked salmon paired with oak leaf lettuce, delicate spinach, cherry tomatoes, boiled egg, capers, red onion, and pepitas. Perfected with a squeeze of lemon and fresh flat-leaf parsley

ROASTED CAULIFLOWER SALAD 22

Savor the harmonious blend of cumin and smoked paprika. marinated cauliflower, roasted chickpeas, red onion, almonds, arugula and baby spinach. Topped with pomegranate seeds and drizzled with ranch dressing

QUINOA BOWL X ROASTED SWEET POTATO 22

Roasted sweet potato, quinoa, baby spinach, creamy avocado, cucumber, shaved fennel, pepitas, pickled red onion and radish. Enhanced with a balsamic dressing for a touch of elegance

BULGUR BOWL X FALAFEL 22

Embark on a gastronomic journey with our signature falafel, fluffy bulgur, cherry tomatoes, shredded carrot, beetroot, cucumber and green beans. Topped with a tahini sauce

SANDWICHES

Served from 11:00 till 18:00

BBQ MAPLE CAULIFLOWER WRAP 18

Dive into flavor town with BBQ-glazed cauliflower, Lima bean puree, lamb lettuce, pickled cucumber, and a pop of red cabbage — all wrapped up for your culinary delight

DUTCH 'UITSMIJTER' 18

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

AGED GOUDA CHEESE SANDWICH 19

White Flaguette, featuring Gouda cheese, Coeur de boeuf tomato, lamb's lettuce, cornichons, walnuts. Topped with a drizzle of walnut and balsamic vinaigrette

COMMUNE STEAK SANDWICH 22

Satisfy your cravings with a demi baguette, loaded with succulent grilled beef, velvety truffle cream cheese, roasted king oyster mushroom, caramelized onion, crispy potato crisps, fresh arugula and a zesty hint of lemon

GRAVLAX WALDKORN BAGEL 22

Experience a modern twist on the classic with Dutch smoked and graved salmon nestled in a plant-based Waldkorn bagel, adorned with avocado, cottage cheese, pickled cucumber, roasted sweet pepper and baby spinach

VEGAN SIDES

GARLIC FRIES 6

Crispy fries from "Friethoes" tossed with aromatic garlic and smoked paprika

KALE SALAD BOWL 6

A nourishing blend of marinated kale, quinoa, sweet potato, all brought together with a zesty lime dressing and topped with pepitas for crunchy touch

BBQ MAPLE CAULIFLOWER BOWL 6

Tender cauliflower florets combined with baby spinach, roasted red onion, and jewel-like pomegranate seeds, dressed in a flavorful BBQ maple glaze and served with a ranch dressing

MIXED TOMATO SALAD 6

A vibrant medley of mixed cherry tomatoes, peppery arugula, crisp red onion and pepitas, finished with a drizzle of balsamic dressing

DESSERTS

DUTCH APPLE BOMBA 7

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

TRIPLE CHOCOLATE MUFFIN 7

Satisfy your sweet cravings with our Pastry Chef Odie's favorite — a decadent triple chocolate muffin, packed with layers of chocolatey goodness

CLASSIC CHEESECAKE 7

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

LEMON MERINGUE 7

Experience the delicate crunch and refreshing flavor of our lemon meringue mini pie, a sweet confection that's as beautiful as it is delicious

PASTRY OF THE DAY 7

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

DUTCH ESPRESSO MARTINI 16

Elevate your evening with our signature Dutch Espresso Martini. Made with Bols Vodka, Baileys and a hint of espresso, it's the perfect blend of indulgence and sophistication



COMMUNE

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