

FOOD MENU

Come eat!



Vegan



Vegetarian

Allergies? Please ask our team members for advice

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

BURRATA & MELON 20

Creamy burrata served with a refreshing melon gazpacho, vibrant tomatoes and a citrus twist for a perfect balance of flavors

TOMATO BRUSCHETTA 16

This dish features a delectable topping of fresh tomato antioise, aromatic basil, and a touch of raspberry vinegar. Drizzled with extra virgin olive oil and finished with savory anchovy fillets, served on a bed of crusty Catalan Cristal bread

OYSTER MUSHROOM BITES 18

Crunchy potato crisp-coated oyster mushrooms, served with a rich vadouvan mayonnaise, topped with grated Parmesan cheese and fresh microgreens for a burst of flavor in every bite

COMMUNE DIRTY NACHOS 18

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

SWEET CORN RIBS 17

Juicy strips of corn on the cob, served alongside zesty lime and chili salsa for a flavorful kick

KELLENAERS SHRIMP CROQUETTES 16

Golden crispy Dutch shrimp croquettes, served with a flavorful dill and algae mayonnaise, finished with fresh garden cress

KELLENAERS VEAL "BITTERBALLEN" 15

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

COMMUNE BREAD BOARD 17

Pretzel bread from our local bakery served with smoked eggplant dip, salted butter and a side of premium extra virgin olive oil

GRILL MAINS & SOUL CLASSICS

ROASTED CAULIFLOWER 28

A flavorful, perfectly roasted cauliflower "steak" served with Beluga lentils, sautéed spinach and a velvety cream of chickpea & cauliflower. Served with a vadouvan spiced gravy for a rich and aromatic finish

CHEF'S RAVIOLI 26

Savor the perfection of Chef Stefan's ravioli filled with basil and mascarpone, served in a rich pumpkin sauce and topped with fresh arugula, tangy Taggiasche olives, smoky almonds and shaved Parmesan cheese

HALIBUT FILET 42

Experience the exquisite grilled halibut filet served with roasted seasonal vegetables and a local potato side for a harmonious blend of taste and texture

GRILLED WILD PRAWNS 34

Indulge in the succulence of grilled prawns accompanied by roasted seasonal vegetables and a local potato side, offering a delightful seafood experience

COMMUNE BBQ CHICKEN SKEWER 28

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

DUTCH-CUT RUMP STEAK | 200 GRAMS 44

Tender in texture, rich and buttery in flavor, served alongside roasted seasonal vegetables and a local potato side

COMMUNE VEGGIE BURGER 28 | 32

Choice between a single or double artichoke burger on a plant based bun. Served with tomato salsa, little gem lettuce, plant based truffle mayonnaise and Taggiasca olives. Accompanied by a side of fries from 'FrietHoes'

COMMUNE SMASH BURGER 28 | 32

Choice between a single burger or a double burger. Served with Old Amsterdam cheese, piccalilli mayonnaise, little gem lettuce, pickles and caramelized onion. 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*



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SALADS

CHOPPED POWER CHICKEN SALAD 23

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

SMOKED SALMON SALAD 24

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

CLASSIC GOAT CHEESE SALAD 23

A classic goat cheese salad featuring gratinated goat cheese drizzled with honey and thyme, complemented by sweet mixed cherry tomatoes, crunchy croutons, fresh green lettuce, red onions, roasted nuts and figs, creating a delightful harmony of savory and sweet

GREEN PASTA SALAD 23

Chifferi rigati pasta tossed in a vibrant pesto dressing, complemented by asparagus, beans, and a creamy pea sauce, finished with fresh green herbs and crunchy smoked almonds for a flavorful dish

SANDWICHES

Served from 11:00 till 18:00

CRUNCHY MUSHROOM SANDWICH 21

Experience the bold flavors of our crunchy mushroom sandwich. This creation features golden-battered oyster mushrooms coated in potato crisps, complemented by chef's spicy signature sauce, sweet & sour onion and sundried cherry tomatoes, served on a soft Cristallino bun

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

DUTCH "CUBANO" SANDWICH 22

Pressed sandwich featuring savory Dutch smoked sausage, tangy sauerkraut, pickled onions, and Dutch "Gulpener Limburgse" mustard, all melted together with rich Gouda & cheddar cheese for a flavorful and hearty treat

COMMUNE STEAK SANDWICH 23

Satisfy your cravings with a Cristallino 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

SMOKED SALMON SANDWICH 23

Enjoy our Dutch smoked salmon sandwich, featuring creamy cottage cheese, avocado and fresh spinach, complemented by beetroot sprouts, capers and a hint of dill oil

VEGAN SIDES

COMMUNE CRISPY FRIES 6

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

SWEET POTATO FRIES 6

Crispy sweet potato fries, perfectly seasoned for a savory and slightly sweet flavor

SEASONAL VEGGIE BOWL 6

Ask our associate about today's veggie bowl. Featuring seasonal vegetables, this dish offers a fresh and flavorful accompaniment to your meal

MINI CAULIFLOWER 10

Roasted cauliflower served with Beluga lentils, sautéed spinach and a velvety cream of chickpea & cauliflower. Served with a vadouvan spiced gravy

MIXED TOMATO SALAD 6

A vibrant medley of mixed cherry tomatoes, peppery arugula, crispy 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

RED VELVET CAKE 7

Satisfy your sweet cravings with our Pastry Chef Odie's favorite — a decadent red velvet cake, featuring cherries and white chocolate

COMMUNE CHEESECAKE 7

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

CARROT CAKE 7

Experience the delicate softness and refreshing flavor of our carrot cake, 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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Sheraton Amsterdam Airport Hotel and Conference Center, Schiphol Boulevard 101, 1118BG, Schiphol, The Netherlands - Phone, +31 20 316 43