FOOD MENU ome eat.

SHARING PLATES & STARTERS

"BIETENBALLEN" () / "BITTERBALLEN" 10 Sweet Dutch "Zaanse" mustard

DUTCH DIRTY FRIES 10 (1)

Aged cheddar, chopped onion, chives, chillies & "Zaanse" mustard

"KIBBELING" 10

Batter made from brouwerij 't IJ Flink Beer, haddock, dill mayonnaise & roast lemon

AMSTERDAM GRILLED SAUSAGE 10

Spiced roast sausage from "Brandt $\bar{\&}$ Levie", "Amsterdams zuur" $\bar{\&}$ strong mustard

CAULIFLOWER FRITTERS 9

Beer-battered cauliflower fritters served with piccalilli - batter made from brouwerij 't IJ Flink Beer

CORN CRACKERS 9 (1)

Grated Dutch cheddar, tomato relish & spicy avocado crème

SMOKED CHICKEN LETTUCE WRAPS 10

Pickled cabbage slaw, smoked chicken & lime-yoghurt dressing

TEAR 'N SHARE BREAD 9 (1)

Table shared flatbread grilled with VOC spiced butter, crispy grilled Old Amsterdam cheese & chives

HOME SMOKED SALMON 13.50

Pickled apples from "Lisse", red onions, harissa crème, smashed avocado & rye toast

THE COMMUNAL PLATE 25

Kibbeling, Amsterdam grilled sausage, cauliflower fritters, bitterballen from Holtkamp, bread, salad, vegetables & dips

VEGAN SHOARMA 12

Roasted flatbread, marinated red cabbage & yoghurt-mint dressing

SALADS

GOOD FORTUNE BOWL 15 ()

Roasted chickpeas & quinoa, spinach, marinated tomatoes, edamame beans & feta

TUNA TATAKI 19

Kale, carrot, sesame seared tuna & tataki dressing

ROASTED SWEET POTATO 15 ()

Sweet potato, radish, pecan nuts, kale, roast lemon & dressing

ROAST CHICKEN & PEANUT SALAD 16.50

Mixed greens, marinated chicken thigh, pickled vegetables $\boldsymbol{\delta}$ roasted peanuts

SANDWICHES & FLATBREADS

"BIETENBAL" ROLL (1) / "BITTERBAL" ROLL 12.50

Milk bread, Bitterballen from Holtkamp, "Zaanse" mustard & butter lettuce

SUPER VEG 11

Open dark grain, roast beetroot, citrus slaw, avocado, toasted pine nuts & mustard cress

SMOKEY SALMON 15

Whole grain bun, smoked salmon, sweet and sour cucumber, capers & red onion mayo

GLAZED DUCK FLATBREAD 15

From the "Veluwe", Hoisin & BBQ sauce, radish & spring onions

VEGAN FLATBREAD BURRITO 11

Flatbread, dried pommodori tomato, grilled courgette, spinach, vegan cheddar $\boldsymbol{\delta}$ braised red onions

"ROOKWORST" SANDWICH 12.50

Milk bread, Dutch rookworst, pickled cucumber & chilli ketchup

AGED GOUDA PRESSED 16 (1)

Whole grain sandwich with beer braised onions & VOC spiced butter

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

GRILL MAINS

GRILLED HALF CHICKEN FROM THE "VELUWE" 25

VOC spiced butter basted, served with oven roasted vegetables

BONELESS SMOKED SPARERIBS 27

Homemade BBQ beer glaze, shaved citrus cole slaw & potato croquettes

PAN FRIED KINGFISH (HAMACHI) FROM "ZEELAND" 26

Sweet potato, garlic chili butter, green asparagus & lemon $% \left\{ 1,2,...,2,...\right\}$

GRILLED "WEIDERUND" RIB-EYE STEAK 35

Charred onions, smoked tomato δ thyme salted string fries

SOUL CLASSICS

COMMUNE BURGER 25

Toasted brioche bun, double beef burger, aged cheddar cheese, beer braised onions δ smoked bacon

Also available as a single beef burger 20

BEYOND MEAT BURGER 20 🚳

Toasted bun, vegan Beyond Meat burger, tomato salsa & cucumber strips

SLOW ROASTED CHICKEN SATE 22

Wild rice, crispy onions, sweet & sour shaved salad & spiced prawn cracker

"LEKKERBEKJES" 22

Battered haddock, thyme salted string fries & vinegar mayo - batter made from brouwerij 't IJ Flink Beer

ROAST PUMPKIN MAC & CHEESE 20

Roasted pumpkin, crisp roasted Edam cheese crust & qarlic cream

DUTCH "HUTSPOT" WITH A TWIST 25

Classic Dutch dish of carrots, onions and potatoes served with mustard & smoked sausage from "Brandt & Levie"

DESSERTS

APPLE PIE 9

Vanilla clotted cream & cinnamon ice cream

"STROOPWAFEL" SUNDAE 9

Buttered popcorn, vanilla ice cream, whipped cream & caramel toffee sauce

DUTCH "POFFERTJES" 12.50

Icing sugar, chocolate sauce & red forest fruit

VEGAN PUMPKIN PIE 10

Red fruit compote & crispy pumpkin

CHOCOLATE MUD CAKE 10

Red forest fruit & crispy dark chocolate

SUGARBREAD from "Friesland" 10

French toast the Dutch way, served with cinnamon ice cream, maple syrup δ mascarpone

"TOMPOES" 12.50

Dutch layered pastry, peach crème & strawberry fondant





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