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

HOUSE GARLIC BREAD 8
Warm break bread filled with garlic butter and finished with grated Grana Padano cheese

HARVEST ROOTS 18
A creamy base of whipped dill-feta cheese generously topped with roasted harvest vegetables and toasted pistachios, served with flatbread

MINI FALAFEL BURGER 12
Golden, crispy falafel made from high-quality chickpeas and fragrant herbs, served on soft brioche buns with crunchy red cabbage, pickled onion, fresh cucumber, and a zesty herb yoghurt sauce

SMOKED SALMON BRIOCHE 18
Golden brioche crostini layered with velvety dill cream cheese, premium Dutch smoked salmon, fragrant dill flower, and a touch of herring caviar for an elegant finish

CHICKEN BOREK 16
A beloved Turkish classic of golden, flaky filo pastry wrapped around a savoury chicken filling and topped with toasted sesame seeds. Paired with smooth sriracha mayo for the perfect balance of richness and spice

BARRA BITES 15
A Surinamese street food favourite, featuring crispy golden barra bites with a soft, flavourful interior. Accompanied by pickled onions and house-made tomato chutney mayo for a zesty, aromatic finish

LODEWYCK BEEF "BITTERBALLEN" 16
An authentic Dutch delicacy, crunchy on the outside and filled with a velvety ragout made from premium organic beef. Served with traditional Limburg mustard

GRILL MAINS & SOUL CLASSICS

HOKKAIDO SQUASH 29
Perfectly roasted Hokkaido squash, paired with Beluga lentils and sautéed forest mushrooms. Finished with crumble feta cheese, toasted walnuts, and parsley oil, creating a harmonious balance of earthy, nutty, and fresh flavours

RIGATONI PASTA 29
Rigatoni in a creamy garlic, forest mushroom and truffle sauce with cherry tomatoes, finished with grated Parmesan cheese, red pepper flakes, and basil cress

MEDITERRANEAN SEABASS 35
Delicately pan-seared seabass accompanied by samphire and the chef's selection of seasonal garnishes, served with a velvety beurre blanc and herring caviar

CORN-FED CHICKEN 32
Succulent corn-fed chicken fillet, slowly confit and finished with a golden sear. Accompanied by the chef's selection of seasonal garnishes and complemented by a vibrant chimichurri sauce for a refined and flavourful finish

BLACK ANGUS ENTRECÔTE- 200 GR | 7 OZ 42
PURO Black Angus Entrecôte - 200 days Grain-Fed, marinated in traditional Herbes de Provence for enhanced flavour and tenderness, served alongside seasonal vegetables, a side of local potato, and peppercorn sauce

ARTICHOKE & FETA FEAST 27
A glazed brioche bun filled with a flavorful roasted artichoke patty, enriched with crumbled feta and our signature herb chive aioli. Finished with Little Gem lettuce, cherry tomatoes and crispy onions. Accompanied by a side of fries from 'FrietHoes'

COMMUNE SMASH BURGER 30 | 33
Choice between a single burger or a double burger. Served on a glazed brioche bun, with Dutch Gouda 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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SANDWICHES

Served from 11:00 till 18:00

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

BURRATA SANDWICH 23
Creamy burrata paired with sautéed forest mushrooms, toasted hazelnuts, truffle oil, fresh lemon, and arugula, served on artisan schiacciata bread

COMMUNE STEAK SANDWICH 22
Satisfy your cravings with a Cristallino baguette, loaded with grilled beef, caramelized onions, spicy mayonnaise, crispy onions, fresh Little Gem, and a chimichurri

SMOKED SALMON PINSA 24
Mini pinsa bread topped with long slices of premium Dutch smoked salmon, dill-feta cream cheese, Little Gem lettuce, cucumber, cherry tomatoes, capers, lemon, pomegranate seeds, and fresh dil

THE DUTCH CLASSIC - YOUR WAY 21
A tribute to the traditional Dutch "Broodje Gezond". Choose your favourite bread, sauce, and filling to create your perfect sandwich. Served with crisp lettuce, cucumber, cherry tomatoes, and red onion

Pick, Mix & Enjoy

CHOOSE YOUR BREAD
Rustic white loaf or multigrain bread

CHOOSE YOUR SAUCE
Dutch mustard mayonnaise or herb & chive aioli

CHOOSE YOUR FILLING
Sautéed forest mushrooms
Thinly sliced Dutch ham
Young matured Dutch Gouda

VEGAN SIDES

COMMUNE CRISPY FRIES 7.50
Crispy fries from "Friethoes", a classic treat that pairs perfectly with any meal

SWEET POTATO FRIES 7.50
Crispy sweet potato fries, perfectly seasoned for a savory and slightly sweet flavor. Served with truffle mayonnaise

FRESH GARDEN SALAD 7.50
A light and crisp mix of seasonal greens, tomatoes, cucumber, and red onion, finished with a tangy vinaigrette

SALADS

MEDITERRANEAN FETA & FALAFEL SALAD 24
A vibrant blend of mixed lettuce, tomatoes, Leccino olives, red onion, crispy falafel, and crumbled feta cheese, inspired by the fresh flavors of the Mediterranean and finished with a bright lemon vinaigrette

GARDEN GREENS BOWL 19
A vibrant mix of leafy greens, quinoa, edamame, cherry tomatoes, cucumber, grated carrot, radish, pickled red onion, pepitas, and crispy broad beans, finished with a refreshing citrus vinaigrette

COMMUNE POWER BOWL 19
A wholesome blend of leafy greens, quinoa, edamame, cherry tomatoes, cucumber, grated carrot, radish, pickled red onion, pepitas, and crispy broad beans. Elevate your salad with a choice of protein and dressing

Add Your Touch

PROTEIN OPTIONS
Grilled chicken breast +5
Crispy falafel +5
Dutch smoked salmon +6
Grilled steak +7

DRESSING
Dill yogurt, soy sesame, lemon vinaigrette, Ranch dressing

Complete your salad with a side of bread +6

DESSERTS

DUTCH APPLE BOMBA 11
Indulge in our homemade Dutch delight mini pie, filled with apples and aromatic spices.

COMMUNE CHEESECAKE 12
A timeless favorite crafted with velvety cream cheese, offering a rich and creamy texture that melts in your mouth - weekly changing

Served with your choice of topping; whipped cream, salted caramel pearls, gingerbread spiced crumble, white chocolate sauce, red fruit coulis

TODAY'S SWEET TREAT 11
Be surprised by our ever-changing selection of pastries. Ask one of our associates for today's delectable creation