FOOD MENU

Come eat!

Vegan Vegetarian
Allergies? Please ask our team members for advice

STARTERS & SHARING BITES

DUTCH BEEF "BITTERBALLEN" 16
An authentic Dutch delicacy, crunchy on the outside. Filled with a velvety beef ragout, and served with Dutch "Limburgse" mustard

COMMUNE CHICKEN STRIPS 16
Crispy golden chicken tenders, served with a tangy BBQ sauce for dipping. A classic favorite that's juicy on the inside and satisfyingly crisp on the outside

BEEF CARPACCIO 23
Delicately sliced beef carpaccio topped fresh watercress, shavings of Grana Padano, balsamic-glazed baby onions, and a crunchy smoked almond crumble. Finished with a vibrant wild garlic aioli

TOMATO TARTARE 19
Finely prepared and complemented by grilled bell pepper, a concentrated tomato reduction, olive oil caviar, delicate daikon cress, and crisp tomato chips

SOUP OF THE DAY 15
Ask our associates about today's special soup, crafted fresh daily including seasonal ingredients

GRILL MAINS & SOUL CLASSICS

TRUFFLE PASTA 28
A rich blend of forest mushrooms, Linguine pasta, smoky grilled eggplant, and fragrant truffle, topped with Grana Padano and fresh chives

ATLANTIC HALIBUT 34
Gently cooked Greenland halibut coated in a pistachio and herb crust, accompanied by creamy risotto. Saline salicornia and light puffed rice add freshness and texture, brought together with bright green parsley oil

LOWLANDS SPRING CHICKEN 38
Enjoy tender spring chicken, spatchcock-grilled for maximum flavor, served with our signature coleslaw, Dutch fries from Friethoes, and finished with chimichurri

CHEF'S CATCH & CHIPS 31
Crispy beer-battered haddock served with golden Dutch fries from 'Friethoes', a fresh green herb salad, classic tartare sauce, and a wedge of lemon

TOURNEDOS - 190 GRAMS | 6.7 OZ 49
A classic, exceptionally tender cut with a delicate, buttery flavor profile, served with silky cauliflower crème, sautéed shimeji mushrooms, potato pavé, and finished with peppercorn sauce

FLAT IRON STEAK - 200 GRAMS | 7 OZ 45
A flavorful and juicy cut, prized for its natural richness and tender texture, served with creamy arugula & mashed potato "stamppot", grilled asparagus, baby shallots, and classic peppercorn sauce

SHERATON SMASH BURGER 30 | 33
Choice between a single burger or a double burger. Served with Aged Gouda cheese, chef's signature sauce, Little Gem lettuce, pickle relish and red onion. Accompanied by a side of Dutch fries from 'FrietHoes'

Kindly note; for food safety reasons, all our burgers are cooked well done

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SALADS

SIGNATURE CAESAR 20
Crisp Little Gem lettuce tossed in our house-made Caesar dressing, topped with boiled egg, olives, garlic croutons, Grana Padano crisp and anchovies

CORN-FED CHICKEN SALAD 25
Crisp Little Gem lettuce tossed in our house-made Caesar dressing, local sourced chicken, topped with boiled egg, olives, garlic croutons, Grana Padano crisp and anchovies

SMOKED SALMON SALAD 26
Crisp Little Gem lettuce tossed in our house-made Caesar dressing, Dutch smoked salmon, topped with boiled egg, olives, garlic croutons, Grana Padano crisp and anchovies

SPRING BURRATA 23
Creamy burrata served with grilled asparagus, delicately drizzled lemon oil, fresh basil cress, a crunchy pistachio crumble, and a crisp crouton

SANDWICHES

Served from 11:30 till 18:00

DUTCH "BROODJE GEZOND" 22
Cristallino baguette filled with pastrami, aged Gouda cheese, crisp cucumber, tomato, and Little Gem lettuce, finished with our Sheraton Signature sauce

SMOKED SALMON BAGEL 24
Toasted Cristallino bagel layered with silky smoked salmon from 'Roots Fish Smokery', smooth cream cheese, and grilled avocado, finished with crisp lettuce and delicately pickled onion

DESSERTS

DUTCH APPLE BOMBA 8
Indulge in our homemade Dutch delight mini pie, filled with apples and aromatic spices

CRÈME BRÛLÉE 16
Creamy crème brûlée delicately infused with bright citrus notes and finished with a vibrant blueberry compote

COMMUNE CHEESECAKE 8
A timeless favorite crafted with velvety cream cheese, offering a rich and creamy texture that melts in your mouth - weekly changing

PASTRY OF THE DAY 8
Be surprised by our ever-changing selection of pastries. Ask one of our associates for today's delectable creation

SORBET TRIO 15
A refreshing selection of seasonal sorbet scoops, served with delicately marinated seasonal fruit

ESPRESSO MARTINI 19
Elevate your evening with our classic Espresso Martini. Crafted with premium vodka, rich coffee liqueur, and a fresh shot of espresso, it's the perfect balance of bold flavor and smooth sophistication