

FOOD MENU

Come eat!



Vegan



Vegetarian

Allergies? Please ask our team members for advice

STARTERS & SHARING BITES

REYPENAER V.S.O.P. CHEESE CROQUETTES 16

Golden, crispy croquettes filled with rich, local aged V.S.O.P cheese. These delectable bites offer a creamy interior that contrasts perfectly with the crunchy exterior, served with piccalilli mayonnaise and mustard 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

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

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

ROASTED PADRON PEPPERS 17

Savor the smoky flavor of our roasted Padrón peppers, served with a grilled eggplant cream. Drizzled with extra virgin olive oil, topped with pomegranate seeds and accompanied by multigrain toast

CAULIFLOWER BITES 18

Tender roasted cauliflower florets served served with a rich Vadouvan mayonnaise for a hint of exotic spice. Topped with freshly grated Parmesan cheese and a sprinkle of spring onion. A delightful combination of textures and flavors, perfect for sharing

WATERMELON TATAKI 20

Marinated and grilled watermelon slices topped with creamy goat cheese crumble, fresh arugula, and crunchy roasted walnuts, all drizzled with a rich balsamic glaze. A refreshing and unique take on tataki

COMMUNE BREAD BOARD 17

A beautifully presented, artisan circular sourdough bread from our local bakery served with salted butter and a side of premium extra virgin olive oil

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

GRILL MAINS & SOUL CLASSICS

DRY-AGED BEETROOT 26

Dry-aged beetroot, served alongside seasonal vegetables and a local potato side. Enhanced with a flavorful Vadouvan gravy, this dish combines earthy sweetness with creamy richness for a truly gourmet experience

TRUFFLE GNOCCHI 26

Gnocchi, served in a rich sauce made of Pecorino, cepes and earthy truffle. Enhanced with sautéed chanterelle mushrooms, walnut crumble for added texture, and fresh arugula. Finished with a delicate drizzle of chives oil

PAN-FRIED SOLE | 250 GRAMS 44

Chef Stefan's delicately pan-fried sole fillet in a rich butter sauce with briny capers, served with a fresh lemon wedge and garnished with parsley. A classic, elegant dish that highlights the subtle flavors of the fish

GRILLED TIGER PRAWNS 34

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

RIB-EYE | 250 GRAMS 42

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

COMMUNE BBQ CHICKEN SKEWER 28

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

SIGNATURE COMMUNE BURGER 28 | 32

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 ARTICHOKE BURGER 28 | 32

Choice between a single or double burger on a vegan wholegrain bun. Served with a Parmesan cream, tomato salsa, little gem lettuce and basil mayonnaise. 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

xxx



Vegan



Vegetarian

Allergies? Please ask our team members for advice

SALADS & BOWLS

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

NIÇOISE BOWL 23

This classic dish features premium Bonito tuna from Ortiz, complemented by tender baby potatoes, green beans, olives, and sharp red onion, fresh little gem lettuce, capers, a perfectly boiled egg, and savory anchovies. Finished with a light and flavorful herb dressing

ROASTED VEGGIE BOWL 23

Savor the goodness of our veggie bowl, a delightful combination of roasted carrots, broccoli, cauliflower, and baby potatoes. Paired with lemon, boiled egg and avocado, this bowl is topped with a green tahini sauce

BURATTA & BEETROOT BOWL 23

This vibrant creation features creamy buratta cheese and a mix of roasted beetroots, drizzled with a zesty apple & balsamic dressing. The bowl is topped with crunchy roasted pumpkin seeds, fresh baby spinach, crisp spring onions, flatleaf parsley, and micro greens

SANDWICHES

Served from 11:00 till 18:00

MUSHROOM SANDWICH 20

Experience the bold flavors of our crispy mushroom sandwich. This creation features crispy oyster mushrooms, spicy signature chef's sauce, sweet & sour onion and sundried cherry tomatoes

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

COMMUNE SIGNATURE SANDWICH 21

Toasted brioche, featuring pulled chicken, grated Gouda cheese, kewpie mayonnaise, sweet & sour red onion and crispy onion. Topped with micro herbs

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

SMOKED SALMON SANDWICH 22

Enjoy our Dutch smoked salmon, featuring rich smoked salmon, avocado, and a soft boiled egg. A layer of cottage cheese adds a light touch, complemented by sweet & sour beetroot, fresh beetroot sprouts and lemon

VEGAN SIDES

COMMUNE CRISPY FRIES 6

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

GARLIC FRIES 6

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

ROASTED VEGGIE BOWL 6

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

MINI CAULIFLOWER 10

Tender fried cauliflower florets topped with melted gratinated cheese. Garnished with fresh chives and crispy bacon flakes

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

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

xxx

Sheraton Amsterdam Airport Hotel and Conference Center. Schiphol Boulevard 101, 1118BG, Schiphol, The Netherlands - Phone, +31 20 316 43