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

DRINK MENU

Come cheers!

COCKTAILS

Commune Signature Cocktails

LAVENDER GIMLET 19
Damrak Gin, lavender syrup and lime juice

STRAWBERRY FLOWER 19
Bols Vodka, St-Germain, strawberry syrup, Angostura bitters and lime juice

GOLDEN PLANE 19
Damrak Gin, Lillet Blanc, St-Germain and lime juice

STROOPWAFEL 19
Bols Zeer Oude Jenever, Martell VSOP, caramel syrup, lime juice and stroopwafel

JASMINE ELDERFLOWER COLLINS 19
Damrak Gin, jasmine tea, St-Germain, lime juice, elderflower syrup and sparkling water

GIN & TONIC

COMMUNE SIGNATURE GIN
Jasmine, lavender, hibiscus, and violet with fresh lemon and juniper, creating a rich floral gin with a classic finish

Personalize (Starting from 16.25)

GIN OPTIONS
Bols Damrak, Beefeater Dry, Plymouth, Bombay Sapphire, Hendrick's, Monkey 47, Commune Signature

CHOOSE YOUR GARNISH
Lime, lemon, orange, cucumber, rosemary, cranberry, mint, juniper berries

808 Movement Cocktails (Sustainable)

GINGER REBORN 19
Martell VSOP, house-made ginger honey syrup, Grand Marnier, ginger beer, Angostura bitters and lime juice

SPICED FASHION 19
Maker's Mark bourbon, Hendricks gin, Olmeca Blanco and house-made orange cordial

LUCACITO 19
Olmeca Blanco, sherry, house-made orange cordial, pineapple juice, Angostura bitters and lime juice

MEZCALITA 19
Mezcal Ilegal Reposado, Cointreau, lime juice, house-made orange cordial, Angostura bitters and tabasco

ORANGE SPRITZ 17
Bols Vodka, house-made orange cordial, Sparkling wine, sparkling water

808 Movement: Mix the old with the new, striving to drive more sustainable consumption in beverages

0.0% But full of flavor

PASSION FRUIT MARTINI 0,0% 15
De Kuyper 0.0 Passionfruit Martini, the perfect balance of sweet passion fruit, vanilla and lime acidity

AMARETTO SOUR 0,0% 15
De Kuyper 0.0 Amaretto Sour, smooth almond notes balanced with fresh lemon

LAVENDER GIN GIMLET 0,0% 15
Commune Gin 0.0%, lavender syrup and lime juice

ELDERFLOWER GIN FIZZ 0.0% 15
Commune Gin 0.0%, elderflower syrup, lime juice, mint and sparkling water

Looking for something special? Please ask our bartender team for advice!

WINES

Vegan Vegetarian
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White

GUILLAUME - CHARDONNAY 9 / 45
Languedoc-Roussillon, France
A pale yellow wine with subdued aromas of apple, pear, citrus, and a hint of exotic fruit

ARBOS - PINOT GRIGIO - ORGANIC 10 / 50
Sicily - Italy
Fresh and fruity bouquet with apple and pear and a hint of citrus

WHISPERING MOUNTAIN - THE CHOSEN - CHENIN BLANC 12 / 60
Western Cape, South Africa
Wooded, full-bodied Chenin Blanc with aromas of tropical fruit, subtle vanilla notes, and a rich, creamy texture

AIMÉ BOUCHER - LA BOTTIÈRE - TOURAINE SAUVIGNON BLANC 12 / 60
Loire, France
A balanced blend of flavors, with aromas of ripe tree fruits, citrus fruits, and subtle floral undertones

M. CHAPOUTIER - BELLERUCHE - BLANC 13 / 65
Côtes du Rhône, France
Ripe stone fruits, citrus notes, and subtle floral aromas. Complex yet very elegant

RIVANER, HOEVE NEKUM 13 / 65
Limburg, The Netherlands
Wine from Dutch terroir. Well balanced flavors, apricot, pear, and almonds

AIMÉ BOUCHER - LA BOTTIÈRE - POUILLY-FUMÉ 110
Loire, France
Bright light yellow colour with a green touch, fresh and full of dry flavour, characteristic mineral finish

EDOUARD DELAUNAY - SEPTEMBRE BOURGOGNE BLANC 120
Loire, France
Pale gold in colour with expressive aromas of white blossom, jasmine, fresh citrus notes, and almond

Rosé

GUILLAUME - GRENACHE ROSÉ 9 / 45
Languedoc-Roussillon, France
A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish

FIGUIÈRES - PREMIÈRE ROSÉ BIO 90
Provence, France
Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour

Reds

GUILLAUME - MERLOT 9 / 45
Languedoc-Roussillon, France
A twinkling, red wine with the sultry scent of ripe cherries and marzipan, round and soft finish

L'IMPOSSIBLE - CABERNET SAUVIGNON 10 / 50
Pays d'Oc, France
A very ripe, spicy Cabernet Sauvignon with smooth tannins, pleasant and well-balanced. The wine has a harmonious finish

COUVEYS - PINOT NOIR 11 / 55
Languedoc-Roussillon, France
Fruity bouquet with apple, pear a hint of citrus a nd floral tones

CRUZ DEL CASTILLO - RIOJA TINTO - CRIANZA 14 / 70
Rioja, Spain
Balanced, round and pleasant notes of vanilla. In the nose, aromas of red fruit, and a soft finish

MASSERIA ALTEMURA - SASSEO - PRIMITIVO 16 / 80
Salento, Italy
A wine with generous body, offering aromas of ripe plums, abundant red fruit, and delicate spices

PINOT NOIR, HOEVE NEKUM 16 / 80
The Netherlands, Limburg
Wine from Dutch terroir. Fresh tones of red fruits and cedarwood aromas

M. CHAPOUTIER - LES GADILLES - RASTEAU 90
Côtes du Rhône, France
Well-balanced blend of Grenache and Syrah, with ripe berry aromas, soft spice, and smooth tannins. Full-flavoured with a juicy texture and lingering finish

CHÂTEAU ROC DE CANDALE - SAINT-EMILION GRAND CRU 130
Bordeaux, France
Ruby coloured with lots of ripe summer fruit, perfectly structured with harmonious tannins and cinnamon

Sparkling

FOLLADOR EL BROLO PROSECCO 15 / 75
Veneto, Italy
Fresh and elegant Prosecco with fine bubbles and aromas of pear, white peach and almond

CHAMPAGNE CASTELNAU - BRUT RESERVE 25 / 65 / 135
Champagne, France
Champagne with enormous versatility, elegant andmouth-filling rollercoaster with a long aftertaste

0.0% Wines *(Alcohol-free)*

ARTIS CHARDONNAY, NON ALCOHOL 30
Bordeaux, France
White flowers, pears, peach, vanilla and toasted bread

ARTIS MERLOT ROUGE, NON ALCOHOL 30
Bordeaux, France
Rich and aromatic nose of black fruits like blackberry and toasted notes

LOCAL HEROES
by bottle

LOWLANDER BLONDE ALE 4% 9.50
Botanically brewed Organic Blonde Ale with lemon peel & blossom honey. Mellow and zesty with subtle sweetness

LOWLANDER WHITE ALE 5% 9.50
Botanically brewed White Ale with Curaçao orange, elderflower, and chamomile. Refreshing and crisp with a fruity and flowery finish

BROUWERIJ 'T IJ, IJWIT 6.5% 9.50
A full-bodied Amsterdam wheat beer with a fresh flavor from wheat malt. Brewed with cilantro and lemon, it offers rich banana, citrus, and spice aromas, finishing with a slight of sweetness

BROUWERIJ 'T IJ, ZATTE 8% 9.50
'T IJ Zatte, the first beer from Brouwerij 't IJ in 1985, is an organic golden-yellow tripel. This heavier blond beer offers fresh fruit aromas with subtle hints of grain

APPLE BANDIT 4.5% 9.50
The perfect mix of crisp and tart apples to deliver an instant apple taste

0,0% Beers *(Alcohol-free)*

HEINEKEN 0,0% 6
The responsible famous Amsterdam pilsner

BRAND, IPA 0.0% 9
Just as hoppy, citrusy and fresh, but completely alcohol-free. The fruity scents are created by dry hopping with Cascade, Amarillo and Mosaic hops and have a soft bitterness

AFFLIGEM, BLOND 0,0% 8
Alcohol-free Belgian blonde beer with fruity aromas, subtle spice notes, and a smooth, refreshing finish

DRAFT BEERS
Crafty & Local

"GOUDEN BROOD BEER" S 7.95/ L 12.75
"Gouden Brood" is an innovative beer made from surplus bread collected in our kitchen and restaurant areas. By turning this surplus bread into a delicious beer, we're promoting sustainable practices and supporting local businesses, all while reducing our environmental impact.

HEINEKEN 5% S 6.95/ L 11.75
The famous Amsterdam pilsner

BRAND, IPA 7% S 7.95/ L 13.50
Fruity, citrusy and nice and soft bitter.
This IPA has the fruity scent of mango and a bitter velvety aftertaste

TEXELS, SKUUMKOPPE 6 % S 7.95/ L 13.50
Characterful dark wheat beer.
Texels Skuumkoppe is the pride of Texel. Wheat beer to which various types of malt and the characteristic top fermentation give a full flavor

SEASONAL DRAFT BEER S 7.95/ L 13.50
Discover what's on the tap! Ask our team about the seasonal beer on draft

WHISKEY'S

Scotch Blend

BALLANTINES 11
FAMOUS GROUSE 11.50
CHIVAS REGAL 12 YRS 11
CHIVAS ROYAL SALUTE 21 YRS 25

Irish

JAMESON 10
REDBREAST 12 18

Single Malt Selection

GLENLIVET 12 YRS 15
OBAN 14 YRS 15
TALISKER 10 YRS 15
GLENKINCHIE 12 YRS 15
CRAGGANMORE 12 YRS 15
DALWHINNIE 15 YRS 14
LAGAVULIN 16 YRS 24

American

MAKER'S MARK 12
BULLEIT BOURBON 11
BULLEIT 95 RYE 14
JACK DANIEL'S 10
WOODFORD RESERVE 13

APERITIFS / DIGESTIFS

SHERRY DRY 7.50
MARTINI DRY, BIANCA, ROSSO 7.50
APEROL 8.50
CAMPARI 8.50
PERNOD 8.50
RICARD 9
PORT RUBY, TAWNY, WHITE 8,50
LILLET BLANC, ROSE, ROUGE 9
ST-GERMAIN 10
SOUTHERN COMFORT 8.50
BAILEYS 8
AMARETTO 8
GRAND MARNIER 8.50
DRAMBUIE 8
TIA MARIA 8
KAHLUA 9
LIMONCELLO 7.50
SAMBUCA 7.50
ARMAGNAC V.S.O.P. 12
MARTELL V.S.O.P. 16
MARTELL CORDON BLEU 30
HENNESSY X.O 50
JÄGERMEISTER 7
CALVADOS BUSNEL 10

SPIRITS

Rum
BACARDI CARTA BLANCA 10
BACARDI CARTA NEGRA 10
BACARDI 8 ANOS 12
CACHAÇA 51 12

Vodka
ABSOLUT VODKA 10
BOLS VODKA 9.50
GREY GOOSE 13

Tequila
OLMECA BLANCO 9
OLMECA REPOSADO 10
PATRON SILVER 16
PATRON REPOSADO 18
PATRON ANEJO 20
MEZCAL ILEGAL REPOSADO 15

Jenever
BOLS JENEVER 7
BOLS ZEER OUDE JENEVER 8
BOLS CORENWIJN 8
SONNEMA BERENBURG 6
COEBERGH 6

Gin
BOLS DAMRAK 9.50
BOLS DAMRAK 0.0% 9
BEEFEATER DRY 9.50
PLYMOUTH GIN 11
BOMBAY SAPPHIRE 12
HENDRICK'S 13
MONKEY 47 15
COMMUNE'S SIGNATURE 15
COMMUNE'S SIGNATURE 0.0% 11

JUICES, WATER & SODAS

JUICE SELECTION *Cranberry, pineapple, apple, tomato* 5.95
FRESH ORANGE JUICE 6.95
FRESH JUICE SHOTS *Green juice, ginger shot, daily boost* 4.95

SPA® WATER *Still or Sparkling* 5.75 / 10.25

ENERGY DRINK *Monster, Monster Zero Sugar* 9.00

SODAS *Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Fanta Cassis, Fuze Tea Green, Fuze Tea Sparkling, Fuze Tea Mango Chamomile, Royal Bliss Bitter Lemon, Royal Bliss Ginger Ale, Royal Bliss Tonic Water, Royal Bliss Pink Grapefruit* 6.00

LEMONADES

Homemade

ELDERFLOWER FUSION 8.50
Elderflower syrup, lime, sparkling water and mint

LAVENDER FIZZ 8.50
Lavender syrup, lime juice and sparkling water

CRANBERRY CITRUS SPLASH 8.50
Cranberry juice, lime juice, simple syrup, sparkling water and red berries

GINGER ICED TEA 8.50
Jasmine based iced tea, ginger ale, ginger and lime

BARISTA

Coffees
ESPRESSO 5.30
AMERICANO 5.50
LUNGO 5.50
DOPPIO 6.40
RISTRETTO 5.30

Blended Coffees
CLASSIC MOCHA FRAPPUCCINO 10
CARAMEL FRAPPUCCINO 10
STRAWBERRY & MATCHA FRAPPUCCINO 10

Add some milk
ESPRESSO MACCHIATO 6.00
CAPPUCCINO 6.20
LATTE MACCHIATO 6.40
FLAT WHITE 6.40
HOT CHOCOMEL 6.10
CHAI LATTE | CINNAMON 6.70
MATCHA LATTE 6.75

Iced coffees
CAPPUCCINO 6.20
VANILLA CAPPUCCINO 6.60
CHAI LATTE | CINNAMON 6.70

Signature frozen coffee
AFFOGATO 9.70

Personalize

MILK OPTIONS +0.30 for non-dairy milk options
Creamer, whole milk, soy, almond or oat milk

CHOOSE YOUR COFFEE SYRUP +0.75
Almond, caramel, cinnamon, coconut, hazelnut, speculoos, vanilla

SUGAR-FREE SYRUPS +0.75
Caramel, hazelnut, vanilla

Spill some tea

BLACK TEA 5.50
Assam Earl Grey, English Breakfast

HERBAL 5.50
Magic Africa Rooibos, Lemon Grass

GREEN TEA 5.50
Moroccan Mint, Jasmin Gold

OOLONG 5.50
Tie Guan Yin

CHAI TEA 5.50
Masala Chai

DECAFFEINATED 5.50
Ceylon Black Tea

FRESH GINGER/MINT TEA 6.20

Indulge in our selection of fine loose teas, each carefully chosen for your enjoyment

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