







LUNCH (12:00 – 16:00 hr)

Soup of the day Arnhem bread Herb butter LOCALS	11
Tosti Pickled meat “Drielse” old cheese Sauerkraut Mustard Mayonnaise	11
Locals meatball Gravy Amsterdam sour	11
Salad Buffalo Mozzarella Oak leaf lettuce Figs Eggplant 	15
Fishsalad Dutch Quinoa Oak leaf lettuce Herbs from own Vertical Farm	18
Crispy gildehoen chicken burger Tomato Paprika Homemade fries	18

TWO SLICES OF ARNHEM BREAD (12:00 – 16:00 hr)

Salad of Trout from ‘t Smallerter Romain lettuce Radish Herbs from Vertical Farm	17
Dutch Goat Brie Honey “Zwolse” mustard 	14
Smoked Beef Sour from Kesbeke Crème of herbs from Vertical Farm Free-range eggsalad	14
Eel Toast Crème fraîche Red Beetroot Fennel	17
Oyster mushrooms from Arnhem Poached egg Hollandaise 	14
Beef or Oyster mushroom  croquettes Mustard	14

FRESH OYSTER MUSHROOM

SpijkerZwam grows oyster mushrooms on local produced coffee grounds in the area Spijkerkwartier in Arnhem. The City Farm produces on a fair, ecofriendly way and wants to improve the circular way of thinking and trading



DINNER MENU (from 17:00 hr)

Locals offers a menu with which you can choose your number of courses and dishes to your wish.

2 course menu starter main or main dessert	39.50
3 course menu starter main dessert	49.50
4 course menu starter intermediate main dessert	57.50
5 course menu starter intermediate main cheese dessert	67.50

STARTER

Steak Tartare red carrots | Croutons | Herbs from our own greenhouse 

Dutch shrimps | Cocktailsauce | Fennel | Quinoa | Apple

Rillettes | Dutch Farm Duck | Toast | Stoofbiet | Sea Buckthorn Berry

INTERMEDIATE

Tarte tatin | Celeriac | Smoked Goatcheese | Rocket lettuce 

Coquilles | Fennel | Sauce Veronique | White Grape

Risotto | "Zeeuwse" creuses oyster | Grapefruit | Lovage oil

MAIN

Steak of Oxheart cabbage | Spelt | Morchella | Smoked almond | Bearnaise sauce 

Slowly cooked salmon | Carrots | Sauce of Eel | Sunflower seed | Crème of Carrot

Deer Ossobuco | Mousseline | Parsnip | Field Mushroom | Pedro Ximenez Gravy

DESSERT

Blueberry | Almond | Berry sorbet ice cream | Merengue 

"Stroopwafel" | Chocolate mousse | Rooibos | Caramel ice cream 

Coffee or Tea & bonbons from Quint

CHEESE PLATTER (+5 in 2/3/4 course menu)


5 local cheeses | Applesyrup | Fig bread

If you have an allergy? Let us know!
Our menu is printed on an uncoated paper with tomato leaf fibers



DINNER A LA CARTE (from 17:00 uur)

MAIN

Steak of Oxheart cabbage Spelt Morchella Smoked almond Bearnaise sauce 	25
Slowly cooked salmon Carrots Sauce of Eel Sunflower seed Crème of Carrot	30
Deer Ossobuco Mousseline Parsnip Field Mushroom Pedro Ximenez Gravy	32
Farm Fields beef tenderloin (140gr) Leek Mousseline Chimichurri	37
Homemade fries & mayonnaise	5.5

TO SHARE 2 PERSONS

Dutch Rib-eye (500 gr) Pickled garlic Bearnaise sauce Salad Homemade fries & mayonnaise	65
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SAY CHEESE!

All our cheeses are from Gelderland made less than 15 kilometers from us. Three of our cheeses come directly from Farm van Koning in Zevenaar. This family owned farm processes a small part of their milk in their small cheese dairy. Because of raw milk and a lot of patience they create extraordinary cheeses with a lot of flavours