



## LOCAL FOOD, LOCAL PEOPLE

Restaurant LOCALS is based in the heart of Arnhem where local products and people are the priority. Here you enjoy high quality dishes with a focus on local / Dutch Cuisine. With an own vertical farm and local made products you taste the best of Dutch soil.

Chef Rafael and his team invite you to the Chefs menu. A culinary journey celebrating the essence of Dutch cuisine, intertwined with the richness of local ingredients and the innovation of our Vertical Farm. Our dishes embrace the flavors of Dutch Cuisine with a modern twist that challenges and stimulates the senses.

*Rafael Surie*

Taste is a serious matter



## CHEFS MENU (12:00 - 16:00 hr)

Let Chef Rafael take you on a culinary journey full of surprises and enjoy the unforgettable flavors that our team has to offer..

Let Chef Rafael take you on a culinary journey with challenging flavour combinations and a playfull interpretation of the modern and classic kitchens

<b>2 courses Chefs menu</b> starter   main	<b>39.50</b>
<b>3 courses Chefs menu</b> starter   main   dessert	<b>49.50</b>
<b>4 courses Chefs menu</b> starter   intermediate   main   dessert	<b>59.50</b>
<b>All In 4 courses Chefs menu</b> starter   intermediate   main   dessert Aperitif   Amuses   Bread   Tablewater   Wine arrangement   Coffee/tea & friandises	<b>100</b>

Choose between 2 | 3 | 4 courses where we can take allergens into account  
The Chefs menu is also available completely vegetarian  
The 4 courses Chefs menu is available completely vegan

### DUTCH CUISINE

Our passionate chefs create colourfull dishes full of purity and intensity. Local and sustainable food production are important factors in all our dishes. We contribute with our own Vertical Farm to sustainability.

Herbs and sprouts from the Vertical Farm are used in all our dishes. Both as ingredient and a garnish.

Would you like to know more about Dutch Cuisine or our Vertical Farm?  
Ask our employees or view our website and the Dutch Cuisine site





## LUNCH A LA CARTE (12:00 - 16:00 hr)

### STARTER

Red Carrot   Cornichons   Egg Yolk   Homemade Mayonnaise   Crouton 	18.5
Dutch Shrimps   Tomato Vinaigrette   Lime Leaf   Celeriac   XO sauce	21.5
Marbré Dutch Beef   Pata Negra   Foie Royale   Kweepeer   Brioche	24.5

### MAIN

Pointed Cabbage   Spells   Morille   Smoked Almond   Bearnaise 	28
White Halibut   Linguine   Beurre Blanc   Parsley   Peas   Black Olive	30
Tournedos   Mousseline   Carrot   Pistachio   Beech Mushroom   Veal Gravy	37.5
Fries & Homemade Mayonnaises	5.5
Supplement Fresh Truffle	8.5
Supplement Foie Royale	9

### DESSERT

Miso-Bergamot Parfait   White Chocolate   Lime   Dutch Algue Powder 	14
Corn Cake   Rye Whisky   Blackberries   Caramel   Hazelnut 	14

### CHEESEPLATTER

5 Dutch Cheeses   Quince   Kumquat   Dutch Walnuts   Grapes	18.5
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## THE VERTICAL FARM

Restaurant LOCALS grows its own vegetables and herbs in its Vertical Farm.  
This greenhouse was realized in collaboration with Vegger on the 1<sup>st</sup> floor of Hotel Haarhuis.

Vertical Farming is growing food in stacked cultivation layers, in a complete controlled environment.  
Energy, light and water are controlled to be as efficient and effective as possible, without external influences.

The crops grow entirely on water, without the use of soil.  
In our greenhouse you will find sprouts (cresses) and herbs such as different types of basil, East Indian cress, mustard cress, oyster leaf, mint and coriander cress.

An unique way of growing vegetables and herbs in Arnhem!

*Do you want to know more about the Vertical Farm and the Vegger Company?  
Read our interview with Paulien from Vegger*



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[www.locals-arnhem.nl](http://www.locals-arnhem.nl)



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