



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 (from 17:00 hr)

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

4 courses Chefs menu starter intermediate main dessert	59.50
5 courses Chefs menu starter intermediate intermediate main dessert	69.50
6 courses Chefs menu starter intermediate intermediate main intermediate dessert	79.50
7 courses Chefs menu starter intermediate intermediate main intermediate cheese dessert	89.50
All In 7 courses Chefs menu starter intermediate intermediate main intermediate cheese dessert Aperitif Amuses Bread Tablewater Wine arrangement Coffee/tea & friandises	150

Choose between 4 | 5 | 6 or 7 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





DINER A LA CARTE (from 17:00 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 Algae 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 1st 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*



SPREAD THE LOVE FOR FOOD



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www.locals-arnhem.nl



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