



## 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 with challenging flavour combinations and a playful interpretation of the modern and classic kitchens

<b>2 courses Chefs menu</b> starter   main	<b>40</b>
<b>3 courses Chefs menu</b> starter   main   dessert	<b>50</b>
<b>4 courses Chefs menu</b> starter   intermediate   main   dessert	<b>60</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 colourful 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)

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#### STARTER


White Asparagus AA   Strawberry   Pea   63 Degree Egg   Hollandaise Sauce 	18
Roasted Leek   Anchovies   Dried Dutch Ham   Parsley   Leek Shoots	19
Hand-beaten Tenderloin   Old Drielse Cheese   Fresh Truffle   Pine nut	24

#### MAIN

Linguine   Fresh Truffle   Mushrooms   Black Pepper   Parmesan 	28
Slip Sole   Green Herb Crust   Mille-Feuille   Dutch Schrimp Bisque	30
Tournedos   White Asparagus   Radish   Meloes Onion   Muslin   Veal Gravy	38

Fries & Homemade Mayonnaise	6
White Asparagus   Hollandaise Sauce   Chives	7
Supplement Foie Royale	10
Supplement Fresh Truffle	Daily Price

#### DESSERT

Selection of Friandises	10
Crème Caramel   Buttermilk   Crispy Cookie 'Arnhemse Meisjes' 	14
Dutch Vanilla   Dutch Hazelnut   Herring Caviar   White Chocolate	18

#### CHEESEPLATTER

6 Dutch Cheeses   Fig Bread   Grapes   Dutch Walnut   Elderberry	19
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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*



## SPREAD THE LOVE FOR FOOD



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



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