



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 playful interpretation of the modern and classic kitchens

4 courses Chefs menu	starter intermediate main dessert	60
5 courses Chefs menu	starter intermediate intermediate main dessert	70
6 courses Chefs menu	starter intermediate intermediate intermediate main dessert	80
7 courses Chefs menu	starter intermediate intermediate intermediate intermediate main dessert	90
All In 7 courses Chefs menu	starter intermediate intermediate intermediate intermediate main dessert Aperitif Amuses Bread Tablewater Wine arrangement Coffee/tea & friandises	155

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 and 5 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



If you have an allergy? Let us know!

Our menu is printed on an uncoated paper with tomato leaf fibers



DINER A LA CARTE (from 17:00 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 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



@Localsarnhem