



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

Omnivore | Botanic

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

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| 4 courses Chefs menu starter intermediate main dessert
Amuses Bread from Arnhem Tablewater Coffee/tea & friandises | 62 |
| 5 courses Chefs menu starter intermediate intermediate main dessert
Amuses Bread from Arnhem Tablewater Coffee/tea & friandises | 72 |
| 6 courses Chefs menu starter intermediate intermediate intermediate main dessert
Amuses Bread from Arnhem Tablewater Coffee/tea & friandises | 82 |

The Chefs Menu is also available as a Botanical Menu



On Fridays and Saturdays we only serve 5 or 6 course Chefs Menu

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, sprouts and edible flowers 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)

DINER A LA CARTE

STARTER

Turnip Salad Chard Kohlrabi Gherkin Cucumber 	16
Steak Tartare Steak Mayonnaise Smoked Almond Parmesan	18
Polder Chicken Roulade Legumes Basil Hazelnut	18
Oosterschelde Lobster Tomato Lavender Bisque Basil	20

MAIN

Linguine Fresh Truffle Field Mushroom Asparagus Parmesan 	28
Wild Sea Bass Polenta Asparagus Unagi Bisque	35
Bavette Horseradish Potatoes Radish Radicchio Balsamic Jus	35
Tournedos Potato Mousseline Dauphine Beech Mushroom Asparagus Veal Jus	38
Fries Homemade Mayonnaise	6
Green Salad Pecans Dressing	6
Asparagus Hollandaise Sauce Herbs from our Vertical Farm	8
Supplement Fresh Truffle	10

DESSERT

Dame Blanche Vanilla Whipped Cream Chocolate Sauce 	14
Raspberry Chamomile Pink Pepper Sorbet Oats Strawberry Lemon Panna Cotta 	14

CHEESEPLATTER

3 5 Dutch Cheeses Sugar Bread Sea Buckthorn 	10 18
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WITH COFFEE

Selection of Friandises	10
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If you have an allergy? Let us know!
Unfortunately, we cannot accommodate guests with coeliac disease or allergies to traces of nuts
Our menu is printed on an uncoated paper with tomato leaf fibers



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



@LOCALSarnhem



www.locals-arnhem.nl



@Localsarnhem