



## 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

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

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

Burrata   Tasty Tom Tomatoes   Aged Balsamic   Basil Sorbet 	16
Steak Tartare   Steak Mayonnaise   Smoked Almond   Parmesan	18
Malines Chicken   Smoked Beetroot   Thyme Beurre Blanc   Parsley	20
Lobster   Tomato   Peach   Tomasu Soy Sauce   Bisque   Basil	26

#### MAIN

Linguine   Fresh Truffle   Field Mushroom   Asparagus   Parmesan 	28
Yellowtail Tuna   Potato Mousseline   Asparagus   Green Pepper Sauce	36
Entrecôte   Smoked Garlic Mousseline   Spring Onion   Beech Mushrooms   Red Wine Jus	36
Tournedos   Smoked Garlic Mousseline   Beech Mushroom   Asparagus   Veal Jus	38
Fries   Homemade Mayonnaise	6
Green Salad   Pecans   Dressing	8
Asparagus   Hollandaise Sauce   Herbs from our Vertical Farm	8
Supplement Fresh Truffle	10

#### DESSERT

Apple & Cucumber Sorbet   Lime Blossom   Apple Granola   Red Currant   Millet Porridge 	14
Raspberry & Chocolate Tartlet   Horseradish   Raspberry & Pink Pepper Sorbet 	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 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**



@LOCALSarnhem



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



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