

by Jonathan

<b>Pita</b> .....	6,5
with tzatziki, humous and baba ganoush	
<b>Plaice</b> .....	9,0
with chickpeas, chives, antbois and seaweed crisps	
<b>Salmon Sam</b> .....	9,0
with liquorice, crème fraiche, crispy shallot, herb salt and puffed beet	
<b>Veal Ribeye from Eco Fields</b> .....	12,5
with carrotcream, truffle potato crisps and coffee gravy	
<b>Pearl barley</b> .....	6,5
with eggplant foam, mushrooms, garlic crisps, grated broccoli, chervil, tarragon and chives	
<b>Pasta with herbs</b> .....	8,0/*10,5
With fresh herbs, sherry cream sauce and egg yolk (*option to add chicken thigh)	
<b>Carpaccio of watermelon</b> .....	7,0
with feta, balsamic dressing and pine nuts	
<b>Buratta</b> .....	9,0
with tomato jam, pesto, rocket, mint and Parmesan	
<b>Lima bean curry</b> .....	7,5
with carrots, celeriac, coconut cream and naan bread (made with Texels Skuumkoppe)	
<b>Braised cauliflower</b> .....	8,0
with egg yolk, humous, fried capers, browned butter and mint	
<b>Roasted cabbage</b> .....	7,0
with miso mayonnaise, sweet and sour onions and hazelnuts	
<b>Onion tarte tatin</b> .....	6,5
with Messeklever, powder of black olives, orange dust and fennel	
<b>Salad out of our own greenhouse</b> ...	6,5
with seasonal vegetables, pecan nuts, hemp seeds, radish and carrot dressing	
<b>Sautéed spinach</b> .....	6,5
with puffed garlic, sesame seeds and sweet and sour red onions	
<b>Grilled eggplant</b> .....	7,5
with miso mayonnaise, hoi-sin, roasted sesame seeds, coriander and chili oil	
<b>Tarte flambé</b> .....	7,5
with goatcheese cream, onion compote, red beet, pecan nuts, basil and Parmesan	
<b>Crispy gnocchi</b> .....	7,5
with peas, peas cream, rucola and Parmesan	

*Lokaal Edel Amsterdam stands for connecting and bringing people together. With the new menu of chef Jonathan Karpathios this is emphasized even more. So, no traditional main courses but a table filled with beautiful bites to share.*

**SURPRISE MENU** (including dessert).....27,5  
Be surprised by the chef! (you can only order this with the entire table).

## SIDE DISHES

<b>Fries from Frietboutique</b> .....	4,0
with homemade mayonnaise	
<b>Chickpea fries</b> .....	4,0
with caraway yoghurt and coriander	

## DESSERTS

<b>Lemon tart</b> .....	7,0
with blackberries and yoghurt ice-cream	
<b>Baileys crème brulee</b> .....	7,0
with ginger ice-cream and caramel sauce	
<b>Brownie caramel</b> .....	6,0
with vanilla icecream	
<b>Rhubarb compote</b> .....	6,0
with strawberries, mascarpone, tarragon and white chocolate crumble	
<b>Cheese platter</b> .....	8,5
with 3 different Dutch cheeses	

For more information about allergies,  
ask our staff

From 17.30-22.00