

Regular Guest, passerby, explorer, local resident: welcome to Lokaal Edel!
The love for food is what connects us. Responsible and tasty products for a fair price.

On our three-course dinner menu you will find varying vegetables from our own nursery in Aalsmeer. All year long greens are grown and taken care of here under the supervision of our food director Jonathan Karpathios. Take a look at our menu below, with in every dish ingredients straight from our greenhouse. Would you like to know more? Ask our team for additional information.

Would you like to start with? €4,50

Pitabread with hummus and romesco

STARTERS

King perch | lime | red pepper |
rettich

Tartare of beef | eggyolk | piccalilly
| cornichons

Watermelon | feta | rocket | olive oil
| pine nuts | balsamic vinegar

Mains

Haddock | gratinated | peas | beurre
noisette

Spring chicken | roasted | carrots |
soy vinaigrette

Sirloin | fried | bearnaise | creme of
parsley root

Eggplant | sesam seed | red pepper |
coriander | misomayonaise

DESSERTS

Strawberrys romanoff | merengue

Rhubarb | chocolate | crumble

Three Dutch cheeses | nut bread |
apple syrup *supplement €3

Sides €4

Fries from 'Frites uit Zuyd'

Salad from the greenhouse

Seasonal vegetables from the nursery

We serve our three-course dinner for
€27,50 per person. Hungry for more?
Just let us know!

For information about allergies, ask
one of our colleagues.

Dinner is being served from 18.00-
22.00

*With Jonathan Karpathios being
ambassador of Justdiggit, we support
their commitment to a cooler earth. We
do this by asking a contribution of €1
for your bottle of tap water !