

by Jonathan

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!

TO START WITH €4,50

Bread with butter and olive oil

STARTERS

Terrine of leek | yoghurt | herring caviar | crispy leek

Lettuce | cream | artichoke barigoule | nuts and seeds

Ceviche of melon | sweet potato | coriander | jalapeño

Beet | goat cheese | green apple | pistachio

Beef tartar | oyster cream | crispy onion | pickles from our garden

MAINS

Crispy pork belly | gamba | pumpkin | cocos curry

Baked picanha | corn | chimichurri | tomato salsa | roasted avocado

Beet Wellington | gravy of vegetables | white cabbage

Shoarma of celeriac | garlic sauce | relish of red cabbage | naan bread

Plaice | pulpo | chorizo | beurre blanc | white beans | smoked bell pepper

SIDES €4

Fries from 'Frietboutique'

Fresh salad

Seasonal vegetables from our garden

DESSERTS

Tiramisu | coffee ice cream | gel of Tia Maria | Oreo-crumble

Avocado crème brûlée | Madeleine | pomegranate

Pina colada | in rum marinated pineapple | coconut ice cream

Cheese platter | nut bread | tomato chutney *supplement €3

Suprisedessert of the chef

We serve our three-course dinner for €27,50 per person. Add a wine pairing for €14,50 per person!

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!