

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.

Our traditional starters, mains and desserts can be ordered separately or in the form of a **3-course menu for € 28.50 per person.**

It is also possible to order our matching wines. Ask our staff about the possibilities!

STARTERS - € 9,50

Terrine of leek | yoghurt | herring caviar | crispy leek

Lettuce | cream | artichoke barigoule | nuts and seeds

King Perch | grapefruit | tomato | cream of avocado

Ceviche of melon | sweet potato | coriander | jalapeño

Beet | goat cheese | green apple | pistachio

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

MAINS- €17,50

Crispy pork belly | gamba | pumpkin | cocos curry

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

Prime rib | cream and chips from Jerusalem artichoke | gravy of thyme

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- €4,50

Bread with butter and olive oil

Fries from 'Frietboutique'

Fresh salad

Seasonal vegetables from our garden

DESSERTS - €6,50

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 €3,10

Smoke platter | Tasting of 3 whiskey's and 3 different cheeses €12.50

For information about allergens or dietary requirements, ask the ministry!

Dinner is being served from 18.00-22.00