

Accidental passerby, regular guest, socialist, local resident: welcome to Lokaal Edel. The love for food is what connects people. Responsible and beautiful products for a fair price.

Our traditional starter, main 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 matching wines. Ask our staff about the possibilities!

STARTERS - € 10,00

Smoked beef tataki | sesame dressing
soya beans rettich | sake and lime

Kingfish grapefruit | tomato | avocado
cream

Goat cheese rye bread | bottle gourd
sweet potato | grape jelly cress

Crab salad | marinated melon | citrus
dressing

Marbre of vegetables | raz el hanout |
vinaigrette

MAIN DISHES - €18,00

Skrei | Bouchot mussels | fregola |
algae beurre blanc

Coquille st. Jacques | ravioli of
poultry roasted leeks | arrabiata

Entrécote (200 grams) | watercress
topinamboer | gravy of thyme and cepes

Romanesco | muhamarra | chickpeas |
curry

Beet Wellington | pointed cabbage |
gravy of vegetables

SIDES - €4,50

Bread with butter and olive oil

Fries from Frietboutique

Fresh salad

Seasonal vegetables from the nursery

DESSERTS - €7,00

Passion fruit chiboust | white
chocolate | basil merengue | dulce de
leche

Pure chocolate mousse | crispy banana
ice cream of salted caramel | ginger
foam

Riz Conde | mango sorbet | wild rice
pomegranate

Lemon pie | gin tonic sorbet | dried
yogurt | dragon

Cheese platter | nut bread | tomato
chutney * supplement € 3.00

Blue cheese | marinated celeriac |
celery sorbet walnuts

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

Dinner is served from 18.00-22.00