

THE
**LOCAL
CLUB**
FRESH LOCAL FOOD

WELCOME!

Dear guest,

A warm welcome to The Local Club! We are proud to present our menu.
We've drawn inspiration from dishes and flavors from around the world,
but for our main ingredients, we've chosen quality products from the Netherlands.
We're confident you'll taste the difference. So you're not only enjoying delicious food —
you're making a conscious choice.

Do you have any dietary needs or allergies? Always let your host or hostess know.
We're happy to help you choose the right dish.

We wish you a wonderful time!
On behalf of the kitchen team at The Local Club

Your chef: Tim Schoneveld

Enjoy your meal & have a great time!

Little Kick-Off

Bruschetta With tomato salsa monastery ham	9,5
Local focaccia 🌿 Crème fraîche tomato salsa chimichurri	8,5
Raw monastery ham With breadsticks <i>Tip! Glass of Maria Rigol Rosé Cava</i>	9,5
Trio of tapenades 🌿 Feta dip tzatziki salted butter bread	11
Kick-off box Combination of kick-offs to share	19,5

Oysters & Caviar

Oysters 2 pcs classic preparation	8
Asian-style oysters 2 pcs shallot ponzu mild chili	8,5
Surf & turf oysters 2 pcs steak tartare Rotterdam soy	10
Pornstar oysters 2 pcs passion fruit vanilla Grey Goose vodka	9
Platter of oysters 8 pcs mixed preparations <i>Tip! Glass of Ruinart Blanc de Blancs</i>	32,5
Gratinated oysters 2 pcs spinach hollandaise breadcrumbs butter sauce cheese	10
Caviar 10 grams blini garnish	35

Small Dishes

To share or not to share.

Carpaccio	15
Thinly sliced tenderloin truffle mayo toasted pine nuts aged farmers cheese arugula tomato	
Fish tasting with blinis	17
Dutch shrimp smoked eel salmon trout crayfish	
<i>Tip! Glass of Vouvray 'Cuvée Silex' Sec</i>	
Steak tartare	15
Tender steak classic tartare sauce soft brioche	
<i>With caviar + 10</i>	
Buffalo mozzarella 🌿	15
Dutch mozzarella tomato preparations breadsticks pesto	
<i>With monastery ham + 3</i>	
<i>Tip! Glass of Pinot Grigio Delle Venezie 'Terre di Marca'</i>	
Dry aged beet 🌿	13
Beet tartare creamy truffle cheese fresh salad crunchy hazelnut sweet-sour onion balsamic	
Bao bun ribs	13
Steamed buns liver boneless ribs coleslaw sesame	
Crispy fish	18
Crispy sea bass herb mayo wakame salad	
<i>Tip! Glass of Dom Doriac Chardonnay Reserve</i>	
Lamb skewers	14
Greek-style grilled lamb harissa yogurt	
<i>Tip! Glass of Beaujolais - Villages Lantignié</i>	
Crispy chicken	12,5
Tender chicken thigh tempura chili onion peanut	
Waterlanders	13
Crayfish croquettes herb mayo	
Gyoza	13,5
Chicken dumplings Rotterdam soy sauce	
Sticky chicken	12,5
Grilled organic chicken thighs chili spring onion	



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Beef tenderloin skewers	18,5
Grilled beef tenderloin oriental marinade grilled vegetables garlic sesame	
<i>Tip! Glass of Douro 'Passagem Reserva'</i>	
Calamari royale	13
Crispy fried calamari herb mayo chimichurri oriental salad	
Goat cheese	11
Warm goat cheese hazelnut honey oven-baked crisp dry-aged beet balsamic	
<i>Tip! Glass of Sancerre Domaine de la Rossignole</i>	
Bouyourdi	11
Creamy Dutch feta gratinated bell pepper onion tomato served with bread	
Surf & turf	15
Steak tartare (MRIJ beef) tartare sauce pickles marinated crayfish	
<i>Tip! Glass of Whispering Angel</i>	
Shrimp cocktail	16
Dutch shrimp cocktail mayo basil	
Vegan spring rolls 🌱	13,5
Homemade mushrooms cabbage vegetables oriental sauce	
<i>Tip! Glass of Mâcon-Péronne Vieilles Vignes</i>	
Dutch veggie croquettes 🌱	10
Crispy vegetable croquettes creamy truffle mayo	
Beef tataki teriyaki	16
Briefly seared MRIJ beef Rotterdam soy oriental sauce spring onion	
Feta saganaki 🌱	11
Crispy baked Dutch feta tomato salad balsamic Greek style	
Grilled vegetables 🌱	10
Grilled vegetables from the BBQ balsamic tzatziki	

The small six

Chef's selection of six different small dishes | per person, min. 2 pers.

23

Soepen

Roasted tomato soup 🌱	9
Hearty tomato soup MRIJ beef meatballs fresh herb cream	
North sea fish soup	10
Creamy soup filled with local fish herb oil	

Main Dishes

Served with matching garnish and fresh fries.

Sea bass fillet	24
Pan-seared sea bass bacon potato mousseline	
<i>Tip! Glass of Dom Doriac Chardonnay Reserve</i>	
Pan-fried plaice	24
Plaice fillet Dutch shrimps hollandaise tomato	
Fish of the day	daily price
Dutch fish matching garnish	
Ravioli 🌿	24
Soft cheese-filled ravioli butter sauce parsley crispy fish or artichoke hearts spinach	
Tenderloin	30 49
Refined tenderloin choice of 200g or 400g	
<i>Tip! Glass of Georges Côtes du Roussillon</i>	
Local steak	26
Juicy rump steak 225g	
Dry aged entrecôte	32
Aged entrecôte 250g	
<i>Tip! Glass of Rioja Vallobera 'Malarina'</i>	
New-York rib steak	69
Dry-aged beef steak from our in-house cabinet share or not to share 700g	
Double grill	24
Duo of grilled Local steak and organic chicken 200g	
Meet the butcher (price per person)	37,5
Per 2 persons top selection of various meat cuts 1000g	
<i>Tip! Glass of Château du Tertre</i>	
Double trouble burger	22
Dutch burger smoky sauce fresh lettuce tomato cheese pulled chicken brioche	
Green from the grill 🌿	20
Grilled seasonal vegetables balsamic fried feta	
Truffel pasta 🌿	22
Short penne mushrooms aged crumbly cheese garlic fresh truffle	



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Side Dishes

Fresh Fries 🌿	5
Served with mayonnaise	
Green salad 🌿	6
Fresh seasonal salad with homemade dressing	
<i>Add goat cheese + 4</i>	
Dutch sweet potato fries 🌿	6
Crispy sweet potato fries truffle mayo	
Sautéed mushrooms & onions 🌿	5
Pan-fried chestnut mushrooms & onions in butter	
Coleslaw 🌿	4,5
Fresh and crunchy slaw leek carrot celery creamy dressing	
Loaded fries 🌿	7,5
Grated cheese spring onion truffle mayo	
<i>Add pulled chicken + 5</i>	

Chefs menu

*Enjoy a culinary adventure with our chefs' selection of local seasonal products.
Only per table. Vegetarian option 🌿 available.*

3 courses (starter, main & dessert)	47,5	Wine pairing*	21
4 courses (starter, intermediate, main & dessert)	58,5	Wine pairing*	27
5 courses (starter, 2x intermediate, main, sorbet (on the house) & dessert)	69,5	Wine pairing*	33

** Coravin pairing: ask our sommelier.*

Desserts

All ice creams are freshly churned

Cheese tasting	13
Selection of Dutch cheeses almond bread chutney	
<i>Tip! Glass of Port Fine Tawny 'Quinta de la Rosa'</i>	
Affogato	6,5
Scoop of vanilla ice cream poured over with espresso	
Coffee with friandises	11
Coffee of choice with delightful sweet treats by our patissier	
Pornstar cheesecake	10,5
Cheesecake passion fruit raspberry sorbet	
<i>Tip! Glass of Auslese Riesling</i>	
Local cookie	11
French toast made from Heukelemse Krakelingen apple pie ice cream vanilla cream	
Grand Local (price per person)	15
From 2 persons a festive dessert with our finest patisserie perfect to end your meal	
Ferrero Rocher	11,5
Dessert with white chocolate ice cream salted caramel crunchy nuts chocolate	
<i>Tip! Glass of Tinto Dulce Paciencia Infinita 'Pepe Mendoza'</i>	
Hangop	10,5
Drained yoghurt red fruit compote fruit coulis lemon-raspberry sorbet	

Liquid desserts

White Espresso Martini	11
Vodka Baileys espresso	
Sgroppino	10
Limoncello cava lemon sorbet	
White Russian	11
Vodka Kahlúa cream	

Culinary
craftsmanship
served with
passion!



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