

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

Oysters & Caviar

Oysters	8
2 pieces classic preparation	
Asian-style oysters	8,5
2 pieces shallot ponzu mild chili	
Dutch oysters	8,5
2 pieces Kesbeke sour bomb dill beetroot	
Pornstar oysters	9
2 pieces passion fruit vanilla Grey Goose vodka	
Platter of oysters	32,5
8 pcs mixed preparations	
<i>Tip! Glass of Ruinart Blanc de Blancs</i>	
Gratinated oysters	10
2 pcs spinach Hollandaise breadcrumbs butter sauce cheese	
Caviar	35
10 grams blini garnish	

Dietary requirements or allergies? Please let us know!



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Small Dishes

To share or not to share.

Carpaccio Thinly sliced tenderloin truffle mayo toasted pine nuts aged farmers cheese arugula tomato	15
Fish tasting with blinis Dutch shrimps steamed mackerel trout	17
Steak tartare Tender steak classic tartare sauce soft brioche <i>Caviar supplement + 10</i>	15
Duck Tartare of dry-aged beet carpaccio of smoked duck breast balsamic apple	15
Ribbeling Tempura onion boneless ribs coleslaw chili mayo <i>Tip! Glass of Fabre Montmayou Malbec 'Reserva'</i>	15
Steamed mackerel Pearl pasta tomato fresh herbs <i>Tip! Glass of Ried Steinsetz Grüner Veltliner Schloss Gobelsburg</i>	16
Taco wrap 2 pieces pulled chicken chili sweet & sour	15
Crispy chicken Tender chicken fillet tempura chili onion peanut	13
Dutch polder crayfish Croquettes of dutch crayfish saffron mayo	11
Gyoza Chicken dumplings Rotterdam soy sauce	13,5
Sticky chicken skewers Tender organic chicken thighs from the grill chili fresh spring onion	13,5
Beef tenderloin skewers Grilled beef tenderloin oriental marinade grilled vegetables garlic sesame <i>Tip! Glass of Douro 'Passagem Reserva'</i>	18,5



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Calamari royale	13
Crispy fried calamari herb mayo chimichurri oriental salad	
Sticky belly	15
Asian-marinated slow-cooked pork belly curried cabbage	
Shrimp cocktail	16
Dutch shrimp cocktail mayo basil	
Beef tataki teriyaki	16
Briefly seared MRIJ beef Rotterdam soy oriental sauce spring onion	
Truffle croquettes 🌿	11
Crispy truffle croquettes creamy aioli	
Bangkok bloom 🌿	12
Cauliflower tempura Asian	
<i>Tip! Glass of Rueda Verdejo 'Casamaro'</i>	
Goat cheese 🌿	12
Warm goat cheese hazelnut honey oven-baked crisp dry-aged beet balsamic	
<i>Tip! Glass of Sancerre Domaine de la Rossignole</i>	
Boujourdi 🌿	11
Creamy feta gratinated bell pepper onion tomato served with bread	
Vegan spring rolls 🌿	12
Homemade samosa herbs cabbage vegetables Oriental sauce	
<i>Tip! Glass of Mâcon-Péronne Vieilles Vignes</i>	
Feta saganaki 🌿	11
Crispy fried Dutch feta tomato salad balsamic Greek style	
Grilled vegetables 🌿	10
Barbecued seasonal vegetables balsamic feta	

The small six

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

23

Soepen

Roasted tomato soup (also available 🌿)	9
Hearty tomato soup MRIJ beef meatballs fresh herb cream	
Pumpkin soup (also available 🌿)	10
Creamy roasted pumpkin soup pork belly herb oil	

Main Dishes

Served with matching garnish and fresh fries.

Sea bass fillet Pan-seared sea bass dill sauce potato mousseline	24
Baked cod Oven-gratinated with a herb crust Hollandaise sauce	25
North sea sole Dutch fish 400 / 500g matching garnish butter sauce <i>Tip! Glass of Chablis Cru 'Beauroy'</i>	49,5
Tenderloin Refined beef tenderloin choice of 200g or 400g	32 55
Local steak Grilled bavette chimichurri choice of 200g or 300g	28 39
Dry aged entrecôte Aged entrecôte 250g	32
Main course menu Changing main course	27,5
Double grill Duo of grilled local steak and organic chicken 200g	25
Meet the butcher (price per person) Chef's top selection of assorted meats 800g	37,5
Double trouble burger Dutch burger smoky sauce fresh lettuce tomato cheese pulled chicken brioche	23
Ravioli <i>(also available 🌱)</i> Ravioli filled with soft cheese butter sauce parsley crispy cod or artichoke hearts spinach	24
Green from the grill 🌱 Grilled seasonal vegetables balsamic fried feta	20
Truffel pasta 🌱 Short penne mushrooms aged crumbly cheese garlic fresh truffle	22

Side Dishes

Fresh Fries 🌿 Served with mayonnaise	5
Green salad 🌿 Fresh seasonal salad with homemade dressing <i>Goat cheese supplement + 4</i>	6
Dutch sweet potato fries 🌿 Crispy sweet potato fries truffle mayo	6
Coleslaw 🌿 Fresh and crunchy slaw leek carrot celery creamy dressing	4,5
Loaded fries 🌿 Grated cheese spring onion truffle mayo <i>Pulled chicken supplement + 5</i>	7,5
Dutch Zaanse-style mayonnaise	0,7

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)	49,5	Wine pairing*	21
4 courses (starter, intermediate, main & dessert)	59,5	Wine pairing*	27
5 courses (starter, 2x intermediate, main & dessert)	69,5	Wine pairing*	33

* Coravin pairing: ask our sommelier.

Desserts

All ice creams are freshly churned

Cheese tasting Selection of Dutch cheeses almond bread chutney <i>Tip! Glass of Port Fine Tawny 'Quinta de la Rosa'</i>	13
Affogato Scoop of vanilla ice cream topped with espresso <i>Go dirty: supplement Belvedere Dirty Brew Vodka + 9</i>	6,5
Coffee with friandises Coffee of your choice served with delightful sweet treats from our pâtissier	11
Velvet kiss Red velvet cookie cheesecake ice cream red fruit	11
Golden roast Coffee cream Lotus crumble Baileys ice cream hazelnut meringue	11
Parisian choux Crispy choux white chocolate ice cream Bueno chocolate pistachio	12
Ferrero Rocher Vanilla ice cream salted caramel crunchy nuts chocolate <i>Tip! Glass of Tinto Dulce Piedad Infinita 'Pepe Mendoza'</i>	11,5
Sweet share For 2 to 3 people homemade ice cream cake creamy vanilla caramel Callebaut chocolate	25

Liquid desserts

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



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Culinary
craftsmanship
served with
passion!

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