

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!



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



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



Side Dishes

Fresh Fries	5
Served with mayonnaise	
Green salad	6
Fresh seasonal salad with homemade dressing	
<i>Goat cheese supplement + 4</i>	
Dutch sweet potato fries	6
Crispy sweet potato fries truffle mayo	
Coleslaw	4,5
Fresh and crunchy slaw leek carrot celery creamy dressing	
Loaded fries	7,5
Grated cheese spring onion truffle mayo	
<i>Pulled chicken supplement + 5</i>	
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	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 topped with espresso	
<i>Go dirty: supplement Belvedere Dirty Brew Vodka + 9</i>	
Coffee with friandises	11
Coffee of your choice served with delightful sweet treats from our pâtissier	
Velvet kiss	11
Red velvet cookie cheesecake ice cream red fruit	
Golden roast	11
Coffee cream Lotus crumble Baileys ice cream hazelnut meringue	
Parisian choux	12
Crispy choux white chocolate ice cream Bueno chocolate pistachio	
Ferrero Rocher	11,5
Vanilla ice cream salted caramel crunchy nuts chocolate	
<i>Tip! Glass of Tinto Dulce Paciencia Infinita 'Pepe Mendoza'</i>	
Sweet share	25
For 2 to 3 people homemade ice cream cake creamy vanilla caramel Callebaut chocolate	

Liquid desserts

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

Culinary
craftsmanship
served with
passion!

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