

THE
**LOCAL
CLUB**
FRESH LOCAL FOOD

WELCOME TO THE LOCAL CLUB!

We proudly present our menu. Whether you are in the mood for a flavorful lunch, a pleasant drink, an extensive dinner, or a table full of small dishes to share — at The Local Club you are in the right place.

Our kitchen is versatile and works as much as possible with local ingredients. In this way, we not only ensure fresh and honest flavors, but also contribute to keeping our food footprint as low as possible. Did you know that you can also enjoy dishes from our dinner menu during lunch?

**Do you have dietary requirements or allergies? Please let your host or hostess know.
We are happy to think along with you and help you make the right choice.**

We wish you a wonderful time at The Local Club.

On behalf of the kitchen team,
Head chef Tim Schoneveld

Enjoy your meal & have a great time!

Little Kick-Off

Bruschetta 2 pieces choice of fish or meat	9,5
Parma ham San Daniele 80 grams breadsticks aged 18 months <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	24,5

Oysters & Caviar

Oysters 2 pieces classic preparation	8,5
Asian-style oysters 2 pieces shallot ponzu mild chili	8,5
Gin & Tonic oysters 2 pieces Bobby's Gin Indian Tonic	9
Platter of oysters 6 pieces mixed preparations <i>Tip! Glass of Ruinart Blanc de Blancs</i>	25
Gratinated oysters 2 pcs spinach Hollandaise breadcrumbs butter sauce cheese	10
Caviar 30 grams House of Caviar blini garnish	59

Dietary requirements or allergies? Please let us know!

Small Dishes

To share or not to share.

Carpaccio Thinly sliced tenderloin truffle mayo toasted pine nuts aged farmers cheese arugula tomato	15
Shrimp donuts and steak Shrimp donuts steak tartare tartare sauce	15
Steak tartare Tender steak classic tartare sauce soft brioche <i>Caviar supplement + 10</i>	16
Grilled lamb skewers Seasoned minced lamb tzatziki	14
Sticky chicken Tender chicken thighs yellow vegetable curry	14
Tuna tostada Tuna sashimi crispy base furikake	14
Pinsa brisket BBQ-cooked beef coleslaw BBQ sauce	15
Crispy chicken Crispy chicken tempura chili onion peanut	13
Prawn croquettes Black tiger prawns remoulade	14
Gyoza Chicken-filled dumplings Rotterdam soy sauce	13,5
Scallop & pancetta Seared scallop crispy pancetta celeriac	14,5
Beef tenderloin skewers Grilled tenderloin oriental marinade grilled vegetables garlic sesame <i>Tip! Glass of Douro "Passagem Reserva"</i>	19,5
Ribbeling Boneless ribs BBQ marinade <i>Tip! Glass of Fabre Montmayou Malbec Reserva</i>	15

Greek-style pinsa	11
Feta cucumber onion bell pepper tomato oregano pita	
Sticky belly	15
Oriental marinade slow-cooked pork belly curried cabbage	
Fried prawns	16
Peeled prawns garlic chili spring onion lemon	
<i>Tip! Glass of Ried Steinsetz Grüner Veltliner</i>	
Beef tataki teriyaki	16
Lightly seared MRIJ beef Rotterdam soy oriental sauce spring onion	
Fried cod	14
Cod remoulade little gem lettuce	
Truffle croquettes 🌿	11
Crispy truffle croquettes creamy aioli	
Goat cheese 🌿	12
Warm goat cheese hazelnut honey oven-crisp dry-aged beetroot balsamic	
<i>Tip! Glass of Sancerre Domaine de la Rossignole</i>	
Boujourdi 🌿	11
Creamy oven-baked feta bell pepper onion tomato served with bread	
Burrata & tomato 🌿	14
Buffalo mozzarella tomato salad basil	
Vegan gyoza 🌿	12
Filled with oriental vegetables	

The small six

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

23

Soupen

Roasted tomato soup (also available 🌿)	9
Hearty tomato soup MRIJ beef meatballs fresh herb cream	
Soup of the moment	10
Seasonal soup	

Main Dishes

Served with fresh fries.

Dorade	24
Pan-fried sea bream (skin-on) hollandaise sauce mashed potatoes	
Asian-style salmon	24
Glazed with furikake Asian butter sauce	
North Sea sole	49,5
Dutch fish 450 g matching garnish butter sauce	
<i>Tip! Glass of Chablis Cru 'Beauroy'</i>	
Beef tenderloin	33 56
Refined beef tenderloin pepper jus choice of 200 g or 400 g	
Local steak	28 42,5
Tender rump steak chimichurri choice of 200 g or 400 g	
Entrecôte	32
Aged entrecôte 250 g Paris butter	
<i>Tip! Glass of Fleurie 'Les Marrans'</i>	
Dry aged market price	daily price
From our dry-aged cabinet ask for our current selection	
Surf & turf	31
Duo of local steak and prawns veal jus	
Meet the butcher (price per person)	39,5
For 2 persons top selection of various meats 800 g	
Local Club burger	23
Brioche Wagyu burger slow-cooked brisket tomato onion	
Burrata pasta 🌿	23
Buffalo mozzarella short penne cream spinach tomato	
<i>Tip! Glass of Apostelhoeve 'Cuvee XII'</i>	
Mushroom ravioli 🌿	23
Truffle porcini mushrooms aged crumbly cheese	

Side Dishes

Fresh fries 🌿 Served with mayonnaise	5
Grilled vegetables 🌿 Grilled vegetables balsamic	9
Green salad 🌿 Fresh seasonal salad with homemade dressing <i>With goat cheese + 4</i>	6
Dutch sweet potato fries 🌿 Crispy sweet potato fries truffle mayo	6
Coleslaw 🌿 Fresh and crunchy cabbage salad leek carrot celery creamy dressing	4,5
Loaded fries 🌿 Grated cheese spring onion truffle mayo	7,5
Mayonnaise	0,5

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 platter	14
Selection of 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 choice with delicious sweet treats from our pastry chef	
Red kiss	12
Yoghurt ice cream cherry white chocolate hazelnut red fruit sorbet	
Coupe cava	12
Sorbet ice cream seasonal fruit cava	
Parisian choux	12
Crispy choux white chocolate ice cream Kinder Bueno ice cream hazelnut meringue	
Ferrero Rocher	12
Vanilla ice cream salted caramel crunchy nuts chocolate	
<i>Tip! Glass of Tinto Dulce Paciencia Infinita 'Pepe Mendoza'</i>	
Sweet share	24
For 2 to 3 persons homemade ice cream cake	

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!

Dietary requirements or allergies? Please let us know!

  [thelocalclubgorinchem](#)