

Christmas

WITH

LOCAL DELI

This year we have put together a festive holiday menu to make it as special and easy as possible for you to create a wonderful extensive dinner in no time. The menu is prepared specially to be delicious on 24, 25, or 26 December. You can choose from a combination of dishes to make up a lovely 3- to 4-course dinner.

In addition to the menu, we have also put together an order list this year. This list contains festive dishes and items to order individually.

There's more! We have partnered with Hans Moolenaar Wijnkoperij, to pair beautifully selected wines with each dish (or with the whole meal). These wines can be added to your order per bottle.

You can order

- In person at Local Deli
- By telephone: +31 622522279
- By e-mail: info@localdeli.nl

Orders can be placed until 20 December. We ask that you pay for your Christmas order in advance at the Deli or via a digital payment link.

The Christmas orders can be picked up at the Deli on Sunday 24 December at Amstelveenseweg 157 between 10:00-16:00. Or you can have the order delivered to your home. Delivery costs are €15 within Amsterdam and €35 within a radius of 35km outside of Amsterdam.



Menu

3 courses €50

On the table

Sourdough bread with tarragon butter

Starter

Beef carpaccio with anchovy mayonnaise, chives, and crispy potato crackling

or

Carpaccio of roasted celeriac with watercress, grape mostarda, hazelnut, pecorino, and a saffron dressing

Intermediate *optional*

Langoustine bisque with lemon cream and tarragon oil + €8.50

or

Creamy mushroom soup with porcini, chestnut, and thyme + €6.50

Main course

Venison stew served with roasted shallot, potato gratin, and bimi with green asparagus in confit garlic oil

or

Rotolo of cavolo nero, pumpkin, fontina, and wild mushrooms with pumpkin cream, smoked almonds, and mushroom gravy

Dessert

Chocolate parfait with white chocolate namalaka, blood orange, and a pistachio crumble

Orderlist

Are you having a festive dinner before the Christmas days start? The items below can also be ordered earlier.

Bites

Duck rillettes / price per 125g	€6,95
Mackerel rillettes / price per 125g	€6,95
Homemade onion chutney / price per 125g	€6
Meatballs in tomato sauce / price per piece of 45g	€1,65

Sharing platter with bites

Consisting of three kinds of cheese, charcuterie, dried sausage, French pate, mackerel rillettes, crostinis and rhubarb chutney	
Small 2-5 people	€44,95
Medium 5-8 people	€69,95
Large 8-10 people	€84,95

Soup

Langoustine bisque / price per 500ml	€16,50
Creamy mushroom soup with porcini and chestnut / price per 500ml	€12,50

Cheese platter

Cheese board of four cheeses from the Netherlands with homemade rhubarb chutney and crostinis / price per board for 4-6 people	€44,95
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Meat

Beef wellington from tenderloin with homemade gravy / price for 4-6 people	€75
Porchetta with fennel seeds and juniper berries / price per 450g for 2-3 people	€17,50

Oven dishes

Lasagna bolognese / per portion of 400-450g per person	€12,50
Melanzane alla parmigiana / per portion of 400-450g per person	€11,50

Sweets

Chocolate whipped cream truffles / price per piece	€2
Lime cheesecake with ginger and chili / price per cake	€50
Tiramisu / price per 2 persons	€8,50

Wine list 

Wine

Sparkling

Ravazzi Brut / €12.95

An Italian Vino Spumante. Made from 85% Malvasia and 15% other aromatic grapes. A delicious starter of the evening in a festive bottle.

Cava Giro Rose Brut / €11.95

A cava of 85% Trepas and 15% Pinot Noir. Fruity aroma due to intense notes of fresh red fruit. Juicy, lively and well-balanced. Can of course be enjoyed as an aperitif, but also goes excellently with dessert with red and black fruit.

White wine

2022 Martin Reinfeld Gruner Veltliner / €9.75

Beautifully full and round, but of course also with that typical white pepper and a hint of Granny Smith.

2021 Talo Chardonnay IGP. Puglia / €10.95

This beautiful Chardonnay comes from the San Marzano area in the heart of Puglia. The wine has a straw yellow color with aromas of white flowers and tropical fruit with notes of vanilla. Taste is elegant, fresh and mineral.

2021 Weingut Geil Riesling Trocken / €12.95

Unbeatable price/quality! For its price, this is one of the best white wines on the Dutch market. A purebred Riesling, with the classic noble acids that are not aggressive. This wine is further characterized by a pleasant fruit note (white fruit such as white peach and citrus). Wonderfully juicy!

Red wine

2021 San Marzano TR3 Pumi Rosso DOC. Salento / €8.95

A red blend of three typical grapes from Puglia; Malvasia, Negroamaro and Primitivo. In the glass we experience intense aromas of ripe red fruit (cherries and plums) mixed with notes of black pepper and cocoa. Soft and balanced in the mouth with a full juicy taste.

2020 Ijalba Crianza Tinto Organic / €13.50

This powerful red wine comes from Rioja, the most famous wine region in Spain. Made from Tempranillo and Graciano grapes.

Sweet

Dutschke Old Codger Fine Old Tawny / €16.95

This Australian Old Codger is a blend of various grape varieties such as Verdelho, Grenache, Shiraz, Palomino, Frontignac and Muscadelle. Delicious with both sweet and cheese.