

PANE E COPERTO 6.5

Sourdough bread | water | butter | olive oil | bites

BITES

Sallandse ham from butcher Broekhuizen 14.55

Oyster Fines de Claires (per piece)

Lemon | shallot vinaigrette | tabasco 5

Ponzu | cucumber granita 5.5

À LA CARTE

Burrata | beetroot | Taggiasca olive | lavas *V* 15.5

Sole | carrot | vadouvan | Amsterdam onion 18.5

Duck | foie gras | pineapple | fermented garlic 19.5

Soup of coconut and curry | coriander | paksoi *V* 17.5

Brioche 11.5

Choice of: Holtkamp croquette | Trout from Emst | Olde Remeker cheese V

Chef's salad of the day 15.5

Choice of: meat | fish | vegetarian

Vegetarian dishes are marked with a V.

We are happy to advise you on any allergies or special diet.

Let chef Gijs Koopman and his team take you into the culinary world of Coperto Restobar. Discover worldly flavours, created with as many products from close by and served with love.

CULINARY JOURNEY

During this culinary journey we stimulate your senses with different creations. Taste special dishes and join us on this tasteful journey.

Menu / including wine pairing

2 dishes 35 / 50

3 dishes 45 / 70

4 dishes 55 / 90

The above menus can be ordered per table.

DESSERT

Mascarpone | cacao | coffee | Grand Marnier | orange 13.5

Mango | curry | white chocolate | yogurt 13.5

Assortment of international cheeses 17.5

Coffee | tea | friandises 14