

PANE E COPERTO 6.5

Sourdough bread | water | butter | olive oil | bites

BITES

Oyster Fines de Claires (per piece)

Lemon | shallot vinaigrette | tabasco 5

Ponzu | cucumber granita 5.5

Sallandse ham from butcher Van Broekhuizen 14.5

À LA CARTE

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

Trout from Emst | dill | celeriac | horseradish 15.5

Cod | tom kha kai | chicken | coriander 15.5

Duck | foie gras | pineapple | fermented garlic 19.5

Seared leek | 64°C egg | mustard hollandaise sauce | potato *V* 16.5

Sole | carrot | vadouvan | Amsterdam onion 17.5

Corn grouse | sherry | cummin | cabbage 17.5

Vegetarian dishes are marked with a V.

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

Let the kitchen brigade of Coperto take you into the culinary world of Coperto Restobar. Discover worldly flavors, created with as many products close to home and prepared with lots of 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

5 dishes 65 / 105

6 dishes 75 / 125

7 dishes 85 / 145

The above menus can be ordered per table.

DESSERT

Mascarpone | cacao | coffee | Grand Marnier | orange 13.5

Mango | curry | white chocolate | yogurt 13.5

Dutch cheese platter 17.5

Coffee | tea | friandises 14