

Experience the culinary world of Coperto Restobar, led by chef Gijs Koopman and his team. Discover diverse flavours crafted with local ingredients, 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 39 | 57

3 dishes 49 | 76

4 dishes 59 | 95

The above menus can be ordered per table.

## BITES

Regional platemham | Butchery Broekhuizen from Dalfsen (80 grams) 15

Irish oysters Julina No. 3 (per piece) 5

Steamed Irish Oysters Julina No. 3 | black beans | scallions (per piece) 6

Burrata | tomato | crostini V 13

Camembert from the oven | sourdough bread | compote V 15

Bread | butter | olive oil | bites 7

## WATER SERVICE

Unlimited still and sparkling water (per person) 4.5

## STARTERS

Cold smoked trout | dill | pickle | horseradish 17  
Seared prawn | feta cheese | chorizo | jalapeño 17  
Pickled beef fillet | pak choi | peanut | miso 18  
Crispy tartelette | piccalilli | egg | cauliflower V 15

## MAINS

Halibut fillet | smoked bacon | sauce of porcini mushrooms | fregola 28  
Roasted venison | seasonal vegetables | tonka beans | figs 32  
Puffed celeriac | mushrooms | truffle pecorino | duxelle V 24

Brioche

*Choice of: Holtkamp croquette | trout | burrata V 12*

Caesar salad by the chef | sourdough bread and butter 18

*Choice of: meat | fish | vegetarian*

## FRITES ATELIER

Fries from the Frites Atelier | Zwolse mustard mayonnaise  
Parmesan cheese 6

## DESSERTS

Poached pear | walnut | cardamom | olive | lemon 11  
Homemade citrus egnog | dulce de leche | cream | hazelnut 11  
Parmesan | tomato jam | cress | cinnamon 11  
Cheese platter (inter)national cheeses from Harry de Smaakspecialist 17

*Vegetarian dishes are marked with a V.*

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