

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

3 dishes 49 | 76

4 dishes 59 | 95

5 dishes 69 | 114

6 dishes 79 | 133

The above menus can be ordered per table.

WATERSERVICE

Unlimited still and sparkling water (per person) 4.5

Vegetarian dishes are marked with a V.

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

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 backstrap | seasonal vegetables | tonka beans | figs 32
Puffed celeriac | mushrooms | truffle pecorino | duxelle V 24

FRITES ATELIER

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

DESSERTS

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