

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 plateham | Butchery Broekhuizen from Dalfsen (80 grams) 15

Irish oysters Julina No. 3 5 (per piece)

Irish Oysters Julina No. 3 | gratinated | sour cream | chorizo 6 (per piece)

Burrata | tomato | crostini V 13

Camembert from the oven | sourdough bread | compote V 15

WATER SERVICE

Unlimited still and sparkling water (per person) 4.5

STARTERS

Sea bass tartare | Dutch shrimp | cherry tomato | samphire 18
Terrine foie gras | fig | beetroot | pecan 24
Cured beef loin | Tête de Moine | lovage | mustard | pickle 18
Coconut curry panna cotta | cashew | mango | coriander | enoki V 15

MAINS

Cod | eel | celeriac | celery 28
Black Angus steak | black garlic | ginger | broccoli | shallot 32
Cevennes onion | potato | truffle | celery | mushroom V 25

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

Mascarpone ice cream | grape | basil | pistachio 10
Bourbon vanilla ice cream | whipped cream | chocolate 12
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.