

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

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

FRITES ATELIER

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

DESSERTS

Mascarpone ice cream | grape | basil | pistachio 10
Bourbon vanille ice cream | whipped cream | chocolate 12
Cheese platter (inter)national cheeses from Harry de Smaakspecialist 17

BONBONS

3 bonbons 7.5 | 5 bonbons 10