

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.

Chef's Selections Menu

Embark on a culinary journey with the Chef's Menu. Be surprised by a selection of dishes from the current menu and other dishes created by the chef.

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

Ceviche of tuna | strawberry | yuzu | jalapeño | coriander 20

Terrine foie gras | white port | pineapple | yellow beetroot
chicory | hazelnut 28

Stickled beef loin | tartar sauce | herb salad | crisps 20

Tartelette | cherry tomato | olde remeker cheese
lovage | mustard seeds V 17

Mains

Skate wing cooked on the bone | hazelnut | capers | parsley 32

Lamb fillet | lamb prosciutto | ras el hanout | morel gravy 32

Broasted cauliflower | vadouvan | sultana | beurre noisette | capers V 25

Extra

French fries | Zwolse mustard mayonnaise 6

Caesar salad | croutons | Parmesan cheese 5

Desserts

Freshly churned ice cream Bourbon vanilla | chocolate sauce
whipped cream | cocoa nibs 12

Yoghurt-dragon ice cream | blackberry | yoghurt | meringue 12

Dutch cheese platter by Harry de Smaakspecialist | garnishes 18

Bonbons

3 bonbons 7.5 | 5 bonbons 10