

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.

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## 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.

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## 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 | ajo blanco | avocado | croutons | grape 18  
Duck pastrami | sweet and sour red cabbage | Granny Smith apple 20  
Beef steak tartare | mace cream | cauliflower | mustard seed  
Amsterdam onion | 63 °C egg yolk 20  
Pecorino | fig | dukkah | winter vegetables | tartlet V 18

## Mains

Monkfish à la meunière | plateham 30  
Venison loin | bordelaise sauce | grape must 34  
Roasted celeriac | mushroom duxelles | Belper Knolle V 28

### Extra

French fries | Zwolse mustard mayonnaise 6  
Caesar salad | croutons | Parmesan cheese 6

## Desserts

Caramelized French toast | orange sauce | cardamom ice cream 12  
Sticky toffee cake | pear | miso | pistachio | spices 12  
National cheese platter from Harry de Smaakspecialist | accompaniments  
3 pieces 12 / 5 pieces 18

## Bonbons

3 bonbons 7.5 / 5 bonbons 10