

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 55 | 82

4 dishes 64 | 100

5 dishes 72 | 117

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

Marinated tuna | tartelette | avocado | sesame | ponzu 20
Confit duck | hoisin | foie gras | fennel | pineapple | black garlic 20
Dry-aged beet | pickle | lovage | Granny Smith | horseradish 18
Beef steak tartare | quail egg | iceberg lettuce | Caesar cream 20

Mains

Cod fillet | verjus butter sauce | celery | white grape 32
Beef tenderloin tournedos | sherry jus | mushroom sauce 38
Mushroom risotto | farm egg | truffle 28 *V*

Extra

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

Desserts

Caramelized French toast | orange sauce | cardamom ice cream 12
Mango mousse | hazelnut ice cream | milk chocolate | hazelnut
curry | passion fruit 12
National cheese platter from Harry de Smaakspecialist | accompaniments
3 pieces 12 / 5 pieces 18

Bonbons

3 bonbons 7.5 / 5 bonbons 10