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

2 courses 45 | 63

3 courses 55 | 82

4 courses 64 | 100

The above menus can be ordered per table.

Bites

Salland-style cured ham (80 grams) Butcher Broekhuizen from Dalfsen 15

Smoked beef loin (80 grams) With pickles 17.5

Goat cheese bitterballen VNigella seed | honey 9

Marinated olives 6

Oyster de Geay

Lemon | tabasco | red wine vinegar shallot (per piece) 5.5 Ponzu | radish | jalapeño | grapefruit | coriander (per piece) 6

Waterservice

Unlimited still and sparkling water (per person) 4.5

Starters

Smoked trout

Tartelette | radish | jalapeño | grapefruit | garden cress 20

Veal prepare

Piccalilly | egg yolk | cornichons 22

Charred watermelon V

Pistachio dukkah | feta | coriander | yoghurt | Kalamata olive 18

Mains

Corvina fillet

Tomato | cumin sauce 35

Beef tenderloin tournedos

Jus with Café de Paris butter 42

Risotto V

Morel | farm egg | summer vegetables | fresh herbs 28

Sourdough

Smoked salmon | cucumber | crème fraîche | chives 14 Smoked beef loin | cornichons | Zwolle mustard mayonnaise 14 Olde Remeker cheese | tomato salsa | garden cress | Zwolle mustard mayonnaise 14 V

Caesar salade

Croutons | parmesan | sourdough bread Choice of: cured ham 18 / smoked salmon 18 / poached egg 17 V

Extra

Fries | Zwolle mustard mayonnaise 6 Caesar salad | croutons | parmesan 6

Desserts

Strawberries

Vanilla ice cream | strawberry mousse | ruby chocolate and Greek yoghurt crème 12

Coffee espuma

Advocaat | cardamom ice cream | kumquat 12

National cheese platter from Harry de Smaakspecialist

Accompaniments 3 pieces 12 / 5 pieces 18

Bonbons

3 bonbons 7.5 / 5 bonbons 10