

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 courses 55 | 82

4 courses 64 | 100

5 courses 72 | 117

6 courses 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

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

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