

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

Seared salmon | sauerkraut sauce | lardo | chives | whiskey 18

Vitello tonnato | octopus | antioise | capers 20

Terrine of foie gras | brioche | grape | pistachio | PX sherry | raisin 30

Burrata | lovage pesto | red beet | blackberry | pistachio V 18

Mains

Sole à la meunière | lemon | parsley | capers 34

Beef sirloin | green pepper and cognac sauce | celery 32

Eggplant | miso | king oyster mushroom | ponzu sauce | spring onion V 26

Extra

French fries | Zwolse mustard mayonnaise 6

Caesar salad | croutons | Parmesan cheese 6

Desserts

Bourbon vanilla ice cream | chocolate sauce | whipped cream 12

Caramelized French toast | orange sauce | cardamom ice cream 12

Marinated strawberries | strawberry sorbet | cherry beer granita

lychee | meringue 12

Dutch cheese platter from Harry de Smaakspecialist | accompaniments

3 pieces 12 | 5 pieces 18

Bonbons

3 bonbons 7.5 | 5 bonbons 10