

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

2 dishes 39 | 57

3 dishes 49 | 76

4 dishes 59 | 95

The above menus can be ordered per table.

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## Bites

Regional plateham | Butchery Broekhuizen from Dalfsen (80 grams) 15

Oyster de Geay | lemon | tabasco | red wine vinegar shallot 5.5 (per piece)

Oyster de Geay | sauerkraut sauce | lardo | chives 6.5 (per piece)

Goat cheese bitterballen | nigella seeds | honey 9

## Water service

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 | antiboise | 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

### Sourdough bread

Smoked salmon | capers | chives | sour cream 14  
Olde Remeker cheese | tomato | Zwolle mustard mayonnaise V 14  
Veal roast beef | caesar cream | Parmesan cheese 14

### Caesar salad

Capers | croutons | Parmesan cheese | sourdough bread  
*Veal roast beef* 18  
*Smoked salmon* 18  
*Poached egg* V 17

### Frites Atelier

Fries | Zwolle mustard mayonnaise 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 | garnish  
3 pieces 12 | 5 pieces 18