

BITES

- Regional plateham | Butchery Broekhuizen from Dalfsen (80 grams) 15
Oysters No. 3 Speciales de Geay 5 (per piece)
Oysters Speciales de Geay | bloody mary | sour cream 6 (per piece)
Burrata | tomato | basil | crostini V 13

STARTERS

- Cream of goat cheese | macadamia | beetroot | radicchio V 17
Ceviche of dorade | passion fruit | mango | spices 18
Crispy sweetbread | plateham | buttermilk | Zwolse mustard 19
Steak tartare | North Sea crab | egg | green herbs | horseradish 19

MAINS

- Seared cauliflower | miso | ponzu | kumquat | chicory V 24
Corvina | tomato | basil | bimi | lardo 28
Baked tenderloin tournedos | cognac | pepper sauce | seasonal vegetables 37
Fries from the Frites Atelier | Zwolse mustard mayonnaise | Parmesan cheese 6

DESSERTS

- Blueberry compote | lovage | yogurt | beetroot 11
Cheesecake of banana and chocolate | peanut | cocoa | turmeric 13
Homemade citrus eggnog | dulce de leche | cream | hazelnut 10
Cheese platter (inter)national cheeses from Harry de Smaakspecialist 17

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.

CULINARY JOURNEY

During this culinary journey we stimulate your senses with different creations. Taste special dishes and join us on this tasteful journey.

Menu | including wine pairing

3 dishes 49 | 76

4 dishes 59 | 95

5 dishes 69 | 114

6 dishes 79 | 133

7 dishes 89 | 152

The above menus can be ordered per table.

WATER SERVICE

Unlimited still and sparkling water 4.5 per person

Vegetarian dishes are marked with a V.

We are happy to advise you on any allergies or special diet.