



FOOD & DRINKS Copper

Lunch

(11.30 AM - 4.30 PM)

LOBSTER EGGS BENEDICT	19
Lobster salad ~ poached egg ~ sourdough bread ~ avocado ~ bisque hollandaise	
CRISPY CHICKEN	18
Bao buns, 3 pieces ~ spicy mango ~ sweet and sour cucumber ~ spicy yuzu mayonnaise	
TUNA SALAD	16
Brioche ~ red onion ~ fried capers ~ yuzu mayonnaise	
COPPER LUNCH PLATEAU (AT LEAST 2 PERSONS)	P.P. 18
A changing composition of several different lunch specialties	
MISO EGGPLANT	15
Feta ~ miso marinade ~ eggplant ~ hazelnut ~ pomegranate	
CARPACCIO	16
Parmesan ~ pine nuts ~ pesto ~ tomato ~ truffle mayonnaise	
"12 UURTJE" WITH MEAT	16.5
Far Eastern onion soup ~ veal croquettes ~ Sloppy Joe ~ mustard mayonnaise	
"12 UURTJE" WITH FISH	18.5
Lobster bisque ~ shrimp croquettes ~ lobster salad ~ avocado ~ cocktail mayonnaise	

Lunch Classics

CHICKEN CLUB SANDWICH	17
Smoked chicken ~ Parmesan ~ tomato ~ cucumber ~ bacon ~ egg ~ caesar mayonnaise	
SALMON CLUB SANDWICH	19
Smoked salmon ~ egg ~ cucumber ~ red onion ~ tomato ~ cocktail mayonnaise	
CHICKEN TERIYAKI	17
Chicken thigh fillet ~ teriyaki ~ spring onion ~ bean sprouts ~ sweet pepper ~ wasabi mayonnaise	
SLOPPY JOE	15
Sautéed leg ham ~ mushrooms ~ spring onion ~ egg ~ mustard mayonnaise	

Salads (can be ordered during the whole day)

CAESAR SALAD	14
Parmesan ~ tomato ~ egg ~ red onion ~ bacon ~ ciabatta ~ Caesar dressing	
WITH CRISPY CHICKEN	+8
WITH GARLIC PRAWNS	+8
THAI BEEF SALAD	19
Beef petite tender ~ sweet pepper ~ bean sprouts ~ wasabi nuts ~ cucumber ~ radish ~ teriyaki	

*Between 4.30 PM and 5.30 PM we only serve Copper Bites

Pre-Starters

BREAD & DIPS	7.5
Truffle mayonnaise & salted farmer's butter	
PATA NEGRA	18
Thinly sliced Iberic ham ~ olive oil	
UMAMI OESTERS	PER PIECE 5
Far Eastern way ~ cucumber pearls ~ spring onion	
PRAWNS PIL PIL	15
Prawns in garlic oil ~ spring onion ~ chilli ~ sourdough bread	
GYOZA NEW STYLE	16
Japanese dumplings ~ sesame ~ spring onion ~ Asian vinaigrette	
COPPER TACO'S (2 PIECES)	12
Tuna tartare ~ salmon tartare	

Voorgerechten

POPCORN SHRIMPS	18
Tempura prawns ~ spicy yuzu mayonnaise	
COPPER PIZZA	17
Steak tartare ~ Far Eastern way ~ spring onion ~ quince ~ truffle mayonnaise	
SPICY TUNA	19
Sushi rice ~ tuna tartare ~ nori ~ avocado ~ wakame ~ soy sauce	
ASIAN SENSATION (AT LEAST 2 PERSONS)	P.P. 20
A changing composition of several Far Eastern specialties	
ROASTED RIB EYE	18
Garlic crunch ~ miso marinade ~ yuzu mayonnaise ~ sesame seeds ~ spring onion	
CARPACCIO	16
Parmesan ~ pine nuts ~ pesto ~ tomato ~ truffle mayonnaise	
SALMON SASHIMI	18
Roasted ~ yuzu-kosho ~ cucumber ~ mango gel	
MISO EGGPLANT	15
Feta ~ miso marinade ~ eggplant ~ hazelnut ~ pomegranate	

Sushi

DRAGON ROLL	21
Crispy prawn ~ salmon ~ tuna ~ avocado ~ mango gel ~ spicy yuzu mayonnaise	
SURF & TURF ROLL	21
Lobster salad ~ rib eye ~ tempura crunch ~ cucumber ~ ponzu mayonnaise	
TUNA TATAKI ROLL	21
Tuna tataki ~ wakame ~ cucumber ~ teriyaki mirin ~ yuzu mayonnaise	
VEGGIE ROLL	19
Green asparagus tempura ~ cucumber ~ avocado ~ spicy mango ~ teriyaki mirin	
CHEFS ROLL	WEEKLY PRICE
Weekly changing sushi roll	

Chef's Special

CHEF'S SPECIAL	WEEKLY PRICE
Weekly changing signature dish from our chef	
SURF & TURF PLATTER (2 PERSONS)	85
Several delicious meat and fish specialties with sauces and garnish	

*Please always inform us about allergies and dietary requirements

Fish main courses

SMALL SOLE FISH (3 PIECES)	30
Spinach ~ glasswort ~ fried capers ~ remoulade ~ French fries	
SEA BASS	27
Noodles ~ pak choi ~ teriyaki ~ sesame seeds ~ pumpkin ~ yellow curry sauce	
RED GURNARD	28
Herb mousseline ~ peas ~ cockles ~ pil pil salsa	
ASIAN SHRIMPS	29
Prawns ~ miso fettuccine ~ pak choi ~ glasswort ~ sesame biscuit ~ lobster gravy	

Meat main courses

TOURNEDOS	36
Sweet potato cream ~ king boletus ~ mushrooms duxelles ~ truffle gravy	
ASIAN RIB-EYE	30
Several corn preparations ~ garlic teriyaki ~ sesame seeds ~ French fries	
BEIJING DUCK	28
Thin rice crepes ~ sweet and sour cucumber ~ spring onion ~ hoisin ~ French fries	
INDISCH BORDJE	21
Chicken thigh fillet ~ rendang ~ Indonesian spiced sajoer beans ~ Atjar (Asian pickled vegetables) ~ egg ~ fried rice ~ satay sauce	
BONELESS SPARERIBS	24
Iberic rib fingers ~ green beans ~ chicory ~ spring onion ~ French fries	

Vegetarian main course

CAULIFLOWER RAVIOLI	24
Beurre noisette ~ cauliflower cream ~ hazelnut crumble ~ Parmesan crunch	

Side items (can not be ordered separately)

FRENCH FRIES WITH TRUFFLE AND PARMESAN	7.5
FRENCH FRIES	5.5
TWISTER FRIES	6
MIXED VEGETABLES	7
FRIED RICE	7.5
EDAMAME BEANS	7
SIDE SALAD	6.5

Desserts

OREO CHEESECAKE	13
Oreo crumble ~ stracciatella ice cream ~ chocolate macaron	
CHOCOLAT EXPLOSION (2 PERSONS)	25
Brownie ~ white chocolate mousse ~ chocolate tacos ~ white chocolate ice cream	
APPLE GYOZAS	12
Warm dumplings ~ salted caramel ~ vanilla ice cream ~ mini fudge	
COPPER FRIANDISES	5
F&R Pastry ~ 2 pralines	
CHEESE PLATTER	15
Selection of exclusive cheeses from cheese specialist "Den Elzen"	
ESPRESSO MARTINI	13
After dinner cocktail ~ Vodka ~ vanilla ~ espresso	
PORNSTAR MARTINI	13
Passionfruit ~ Vodka ~ Passoa	

*Please do not deviate from the ingredients listed above