

Lunch (11.30 AM – 4.30 PM)

Focaccia with salmon	18
Marinated salmon ~ beetroot ~ gin & orange gel ~ yuzu sesame ~ miso mayonnaise	
Pulled Chicken	18
Bao buns, 3 pieces ~ avocado-wasabi cream ~ red cabbage lettuce ~ chipotle mayonnaise	
Burrata	17
Peach ~ honey ~ pinsa ~ Thai basil foam ~ pistachio crumble	
With Pata Negra	+6
Pork belly & lobster	19
Bao buns, 3 pieces ~ lobster salad ~ pork belly ~ mango ~ char siu ~ tempura crumble	
Copper lunch experience (at least 2 persons)	Daily price
Monthly changing lunch plateau to share	
Carpaccio	15
Parmesan ~ pine nuts ~ pesto ~ tomato ~ truffle mayonnaise	
“12 Uurtje” with meat	17
Yellow curry soup ~ rendang croquettes ~ bao bun with Beijing duck ~ hoisin mayonnaise	
“12 Uurtje” with fish	19
Lobster bisque ~ avocado ~ shrimp croquettes ~ smoked salmon ~ cocktail mayonnaise	
New York Steak Sandwich	17
Thinly sliced picanha ~ spicy yuzu mayonnaise ~ mango ~ focaccia	

Lunch Classics

Chicken Club Sandwich	17
Smoked chicken ~ old cheese from Leiden ~ tomato ~ egg ~ cucumber ~ bacon ~ chipotle mayonnaise	
Chicken Teriyaki	17
Chicken thigh ~ teriyaki ~ spring onion ~ kimchi salad ~ sweet pepper ~ spicy yuzu mayonnaise	
North Sea Club Sandwich	21
Smoked salmon ~ eel ~ crayfish ~ cucumber ~ red onion ~ egg ~ tomato ~ cocktail 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

Burrata Salad	17
Peach ~ honey ~ pinsa ~ Thai basil foam ~ pistachio crumble	
With Pata Negra	+6

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

Pre-Starters

Bread & Dips	7.5
Truffle mayonnaise & salted farmer's butter	

Pata Negra	18
Thinly sliced Iberic ham ~ focaccia ~ olive oil	

Yakitori	16
Konro barbecue ~ teriyaki sauce ~ crispy onion ~ spring onion	

Prawns Pil Pil	15
Prawns in garlic oil ~ spring onion ~ chilli ~ pinsa	

Gyoza New Style	16
Japanese dumplings ~ sesame ~ spring onion ~ Asian vinaigrette	

Copper Tacos	p.p. 6
With tuna tartare, salmon tartare or Asian steak tartare	

Starters

Crispy Pork belly	19
Lobster salad ~ mango ~ char siu ~ tempura crumble	

Asian Sensation (at least 2 persons)	p.p. 20
A changing composition of several Far Eastern specialties	

Tuna Burrata	20
Tuna tartare ~ burrata ~ lime oil ~ shallot ~ chives ~ balsamic caviar	

Salmon Tartare	18
Shallot ~ mango ~ ponzu ~ lotus root ~ passionfruit-yuzu foam	

Asian Steak Tartare 18.5
Garlic-teriyaki ~ rice crunch ~ furikake ~ tuber-wakame salad

Watermelon & feta 17
Watermelon sashimi ~ feta ~ almond ~ Thai basil foam

Beijing Duck 18
Hoisin lacquered ~ Asian salad ~ nori prawn crackers ~ miso mayonnaise

Sushi

Dragon Roll 22
Crispy prawn ~ tuna ~ salmon ~ mango ~ avocado-wasabi cream ~ spicy yuzu mayonnaise

Spicy Tuna Tartare (5 pieces) 21
Crispy maki ~ tempura ~ wakame ~ spicy yuzu mayonnaise

Wagyu A5 (4 pieces) 25
Crispy rice ~ flamed Wagyu ~ miso ~ Asian steak tartare ~ yuzu mayonnaise

Rainbow uramaki 22
Salmon ~ tuna ~ seabass ~ avocado ~ miso ~ yuzu mayonnaise

Salmon vulcano roll 21
Cucumber ~ avocado ~ salmon caviar ~ yuzu mayonnaise

Chef's Roll Weekly price
Weekly changing roll

Vegetarian main course

Truffle Gnocchi 25
Fresh truffle ~ dried tomato ~ herb oil ~ Burrata sauce

***Please always inform us about allergies and dietary requirements**

Fish main courses

Small Sole Fish (3 pieces)	32
Spinach ~ fried capers ~ remoulade ~ French fries	
Tuna steak	29
Noodles ~ sweet pepper ~ pak choi ~ teriyaki beurre blanc	
Plaice fillet	28
Potato muffin ~ sous vide ~ leek ~ fennel ~ tarragon beurre blanc	

Meat main courses

Tournedos	38
Celeriac & truffle cream ~ roasted asparagus ~ shiitake gravy	
Flank Steak	29
South American beef ~ truffle arranchini ~ chives cream ~ truffle gravy	
Tomahawk (for 2 persons)	75
Aberdeen Angus ~ grass fed ~ sweet potato cream ~ beurre de Paris	
Boneless Spare Ribs	25
Iberic rib fingers ~ green beans ~ chicory ~ spring onion ~ French fries	

Side items (can not be ordered separately)

French fries with truffle and Parmesan	8
French fries	6.5
Twister fries	6.5
Mixed vegetables	8
Edamame beans	7
Side salad	7

Desserts

Romanoff	15
Fresh strawberries ~ Crème de Cassis ~ blueberry gel ~ meringue	
Dubai Browni	15
Browni ~ pistachio cream ~ mascarpone ~ pistachio crumble ~ white chocolate parfait	
Apple gyoza	14
Apple dumplings ~ salted caramel ~ mini fudge ~ cinnamon ice cream	
Copper dessert experience (for 2 persons)	32
Chocolate bowl ~ browni ~ fresh fruit ~ macarons ~ chocolate crumble	
Cheese Platter	17
A composition of domestic and foreign cheeses	
Copper Friandises	6
F&R Pastry ~ 2 pralines	
Espresso Martini	14
After dinner cocktail ~ Vodka ~ vanilla ~ espresso	
Pornstar Martini	14
Passionfruit ~ Vodka ~ Passoã	
*Please do not deviate from the ingredients listed above	