



FOOD & DRINKS

Copper

Lunch

(11.30 AM – 4.30 PM)

PINSA PATA NEGRA

Thinly sliced Iberic ham ~ arugula ~ burrata ~ pine nuts ~ truffle mayonnaise ~ €19

BAO BUNS

Kimchi salad ~ sweet and sour cucumber ~ furikake ~ spicy yuzu mayonnaise ~ €17

Choose between the following toppings:

Prawns in tempura

Crispy chicken

Nasu eggplant 🌿

VEGETARIAN PINSA 🌿

Roasted vegetables ~ burrata ~ beet hummus ~ smoked almonds ~ €16

COPPER LUNCH EXPERIENCE (AT LEAST 2 PERSONS)

Monthly changing lunch plateau to share ~ daily price

SANDWICH WITH STEAK TATAKI

Brioche ~ thinly sliced beef ~ teriyaki ~ freshly grated truffle ~ yuzu mayonnaise ~ €18

“12 UURTJE” WITH MEAT

Tomato soup ~ mini Wagyu burger ~ veal croquettes ~ truffle mayonnaise ~ €16

“12 UURTJE” WITH FISH

Lobster bisque ~ avocado ~ shrimp croquettes ~ lobster salad ~ cocktail mayonnaise ~ €19

WATER & MEADOW

Veal croquettes ~ shrimp croquettes ~ Dutch shrimps ~ cocktail mayonnaise ~ €16

CARPACCIO CLUB SANDWICH

Thinly sliced beef ~ Parmesan cheese ~ tomato ~ pine nuts ~ arugula ~ truffle mayonnaise ~ €17

STICKY CHICKEN

Crispy chicken ~ soy sauce ~ spring onion ~ kimchi salad ~ sweet pepper ~ wasabi mayonnaise ~ €16

CHICKEN CLUB SANDWICH

Smoked chicken ~ bacon ~ cucumber ~ Parmesan cheese ~ egg ~ tomato ~ herb mayonnaise ~ €18

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

Pre-Starters

BREAD & DIPS

Truffle mayonnaise ~ farmer’s butter ~ €7,5

PATA NEGRA

Thinly sliced Iberic ham ~ olive oil ~ €18

PRAWNS PIL PIL

Prawns ~ chilli ~ garlic oil ~ spring onion ~ €15

GYOZA NEW STYLE

Japanese dumplings ~ sesame ~ spring onion ~ truffle vinaigrette ~ €16

COPPER TACO’S (PER PIECE)

With tuna tartare, salmon tartare or Asian steak tartare ~ €6

YAKITORI BBQ

Chicken thigh ~ teriyaki ~ spring onion ~ sesame ~ €16

CRISPY MAKI (PER PIECE)

With salmon or tuna ~ tempura ~ sesame ~ wakame ~ yuzu mayonnaise ~ €6

Starters

POPCORN SHRIMPS

Prawns ~ tempura ~ avocado cream ~ lime ~ spicy yuzu mayonnaise ~ €17

ASIAN SENSATION (AT LEAST 2 PERSONS)

A changing composition of several Far Eastern specialties €20 p.p.

SALMON CEVICHE

Leche de tigre ~ mango ~ passionfruit ~ chilli oil ~ €18

TUNA TARTARE

Avocado ~ lime-olive oil ~ chives ~ dashi-ponzu vinaigrette ~ €19

STEAK TATAKI

Thinly sliced beef ~ horseradish cream ~ fresh truffle ~ teriyaki ~ yuzu mayonnaise ~ €18

CARPACCIO

Parmesan cheese ~ pine nuts ~ pesto ~ tomato ~ arugula ~ truffle mayonnaise ~ €16

BURRATA SALAD 🌿

Roasted vegetables ~ beet hummus ~ burrata ~ smoked almonds ~ €16

NORTH SEA SALAD

Smoked salmon ~ eel ~ lobster salad ~ prawns ~ ciabatta ~ red onion ~ cocktail mayonnaise ~ €19

CAESAR SALAD

Parmesan cheese ~ tomato ~ egg ~ red onion ~ bacon ~ ciabatta ~ Caesar mayonnaise ~ €13

WITH CRISPY CHICKEN + €7

WITH GARLIC PRAWNS + €7

DRAGON ROLL

Crispy prawn ~ tuna ~ salmon ~ avocado ~ spicy yuzu mayonnaise ~ €22

RAINBOW ROLL

Salmon tartare ~ sea bass ~ mango chutney ~ avocado ~ yuzu mayonnaise ~ €21

SURF & TURF ROLL

Crispy prawn ~ steak tataki ~ kataifi ~ yuzu mayonnaise ~ €20

VEGGIE ROLL 🌿

Nasu eggplant ~ sesame ~ kataifi ~ avocado ~ €18

SIGNATURE SUSHI

Weekly changing creation from our sushi chef ~ daily price

*Please always inform us about allergies and dietary requirements

Main courses

SEA BASS

Riso nero ~ tomato antiboise ~ sea lavender ~ €27

PASTA WITH PRAWNS

Tagliatelle ~ glasswort ~ tom ka kai sauce ~ €26

SMALL SOLE FISH (3 PIECES)

Spinach ~ Dutch shrimps ~ remoulade ~ French fries ~ €33

COPPER STEAK

Flank steak ~ potato rösti ~ beurre de Paris ~ €28

BONELESS SPARE RIBS

Iberic rib fingers ~ green beans ~ chicory ~ spring onion ~ French fries ~ €25

CHÂTEAUBRIAND (2 PERSONS)

Seasonal vegetables ~ several sauces ~ €75

SATÉ ROYALE

Chicken thigh ~ rendang ~ Indonesian green beans ~ fried rice ~ atjar (Asian pickled vegetables) ~ peanut sauce ~ €25

DUO IBERICO

Pata Negra ~ Secreto fillet ~ truffle arranchini ~ hoisin gravy ~ €26

BEIJING DUCK

Thin rice crepes ~ sweet and sour cucumber ~ kimchi ~ garlic crumble ~ hoisin ~ €27

TRUFFLE RISOTTO 🌿

Parmesan cheese ~ arugula ~ marinated mushrooms ~ pine nuts ~ garlic tomatoes ~ €24

Our staff will gladly advise you about another vegetarian dish.

Side dishes

LOADED FRIES RENDANG ~ crispy onion ~ €11

TWISTER FRIES ~ €6,5

TRUFFLE-PARMESAN FRIES ~ €8,5

SIDE SALAD ~ €7

SPINACH ~ stir-fried spinach ~ salty vegetables ~ garlic oil ~ €8

MINI-BROCCOLI ~ smoked almonds ~ €8

EDAMAME ~ Far Eastern vinaigrette ~ Maldon salt ~ €8

Desserts

LEMON MERINGUE 2.0

Lemon curd ~ white chocolate crumble ~ mango chutney ~ meringue ~ €14

STRAWBERRY SUNDAE

Fresh strawberries ~ vanilla ice cream ~ chocolate crumble ~ soup made from red fruits ~ €13

CRÈME BRULÉE

Lime leaf ~ Bastogne biscuit crumble ~ mango sorbet ice cream ~ €14

CHEESE PLATTER

A composition of domestic and foreign cheeses ~ €16

COPPER FRIANDISES

A selection of 4 different sweet treats ~ €12

ESPRESSO MARTINI

After dinner cocktail ~ Vodka ~ vanilla ~ espresso ~ €14

PORNSTAR MARTINI

Passionfruit ~ Vodka ~ Passoã ~ €14

Would you like a surprise from the patisserie? Ask our staff