



FOOD & DRINKS Copper

Lunch

(11.30 AM – 4.30 PM)

EGGS BENEDICT

Smoked salmon ~ brioche ~ poached egg ~ salmon caviar ~
Bearnaise Sauce ~ €18

BAO BUNS

Kimchi ~ sweet and sour cucumber ~ furikake ~ wasabi mayonnaise ~ €17
Choose between the following toppings:
Prawns in tempura
Crispy chicken
Nasu eggplant 🌿

PINSA EGGPLANT 🌿

Nasu eggplant ~ miso ~ yuzu-yoghurt ~ avocado-wasabi cream ~ €16

SANDWICH CARPACCIO

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

“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 ~ €18

WATER & MEADOW

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

STICKY CHICKEN

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

SALMON CLUB SANDWICH

Smoked salmon ~ tomato ~ cucumber ~ red onion ~ egg ~
cocktail mayonnaise ~ €19

CHICKEN CLUB SANDWICH

Smoked chicken ~ bacon ~ Parmesan cheese ~ egg ~ tomato ~
French fries ~ caesar 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 ~ cornichon ~ 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 TACOS (PER PIECE)

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

YAKITORI BBQ

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

COCKLES

Noilly Prat sauce ~ pinsa ~ glasswort ~ €16

Starters

POPCORN SHRIMPS

Prawns ~ tempura ~ avocado-wasabi ~ lime ~
spicy yuzu mayonnaise ~ €17

NEW STYLE ASIAN SENSATION (AT LEAST 2 PERSONS)

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

SCALLOP

Cauliflower-truffle ~ Pata Negra crumble ~ marinated cauliflower ~ €19

SALMON TARTARE

Osietra caviar ~ green curry ~ lime-olive oil ~ chives ~
yuzu mayonnaise ~ €19

STEAK TARTARE

Poached egg ~ mustard ~ brioche ~ cornichon ~ piccalilli ~
tomato mayonnaise ~ €17

CARPACCIO

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

NASU EGGPLANT 🌿

Roasted eggplant ~ tempura ~ miso ~ yuzu yoghurt ~
avocado-wasabi cream ~ €16

SALAD WITH VEGETARIAN DUCK BREAST 🌿

Little gem ~ tostada ~ sweet and sour vegetables ~
hoisin mayonnaise ~ €17

CAESAR SALAD

Parmesan cheese ~ tomato ~ poached egg ~ red onion ~ bacon ~
ciabatta ~ Caesar mayonnaise ~ €11

WITH CRISPY CHICKEN + €7

WITH GARLIC PRAWNS + €7

DRAGON ROLL

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

LADY ROLL (5 PIECES)

With salmon or tuna ~ cucumber ~ yuzu mayonnaise ~ €11

SURF & TURF ROLL

Crispy prawn ~ carpaccio ~ unagi ~ yuzu mayonnaise ~ €20

VEGGIE ROLL 🌿

Vegetarian duck breast ~ sesame ~ avocado ~ hoisin mayonnaise ~ €19

SIGNATURE SUSHI

Weekly changing creation from our sushi chef ~ Daily price

*Please always inform us about allergies and dietary requirements

Main courses

SEA BASS

Tagliatelle ~ cockles ~ glasswort ~ dukkah ~ Noilly Prat sauce ~ €27

PASTA WITH PRAWNS

Linguine ~ glasswort ~ tom ka kai sauce ~ €26

SMALL SOLE FISH (3 PIECES)

Spinach ~ Dutch shrimps ~ remoulade ~ French fries ~ €35

COPPER STEAK

Flat iron steak ~ artichoke ~ chilli butter ~ €28

BONELESS SPARE RIBS

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

RIB-EYE (2 PERSONS)

500 grams ~ seasonal vegetables ~ several sauces ~ €75

SATÉ ROYALE

Chicken thigh ~ rendang ~ Indonesian green beans ~ fried rice ~
atjar (Asian pickled vegetables) ~ peanut sauce ~ €26

TOURNEDOS

Potato rösti ~ mushrooms ~ pea ~ duck liver gravy ~ €38

BEIJING DUCK

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

BEET RAVIOLI 🌿

Balsamic ~ marinated beet ~ feta ~ sage-cream sauce ~ €26

Our staff will gladly advise you about another vegetarian dish.

Sides (cannot be ordered separately)

LOADED FRIES RENDANG ~ crispy onion ~ €11

TWISTER FRIES ~ €6,5

TRUFFLE-PARMESAN FRIES ~ €8,5

SIDE SALAD ~ €7

SPINACH ~ stir-fried spinach ~ glasswort ~ garlic oil ~ €8

MINI CAESAR SALAD ~ €9

EDAMAME ~ Far Eastern vinaigrette ~ Maldon salt ~ €8

Desserts

LEMON MERINGUE 2.0

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

STICKY TOFFEE CAKE

Caramel sauce ~ pecan nut ~ vanilla ice cream ~ €13

CRÈME BRULÉE

White chocolate ~ yoghurt-forest fruits ice cream ~ €13

SYRUP WAFFLE TACOS (TO SHARE)

2 pieces ~ tiramisu cream ~ chocolate crumble ~ €12

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 ~ vanille ~ espresso ~ €14

PORNSTAR MARTINI

Passievrucht ~ Vodka ~ Passoã ~ €14

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