

BRASSERIE GOUDACOPPER

BRASSERIE | WINEBAR

ENGLISH MENU



PASTRY

Between 10.00am - 10.00pm

Pastry Deal Coffee or Tea w/ Pastry € 5.5 Special Coffee/ Tea possible, we charg difference in price	ge the
COPPER CHEESECAKE	4.5
APPLE PIE	4
COPPER CHOCOLATE PIE	4.5
CAPPUCCINO CAKE Gluten Free	5.5
WHIPPED CREAM	0.5

BREAKFAST

Between 10.00am - 03.00pm

AMERICAN PANCAKES 💋	9
Banana, Red Fruit Sauce & Powdered Sugar	
FRENCH TOAST 💋	6.5
Banana, Red Fruit Sauce & Cinnamon Sugar	
AÇAI BOWL V	9.5
Chia Seeds, Coconut, Banana and Granola	
EGGS SUNNY SIDE UP OR OMELET 💋	6.8
Addition:	
Ham, Cheese, Tomato, Mushrooms	+0.5
Bacon, Avocado	+1
AVOCADO TOAST V 💋	9.5
Toast, Avocado Smash, Two Poached Eggs, Tor	nato
EGGS ROYALE	9.8
Brioche Bun, Smoked Salmon, Two Poached Es	zgs,
Sauce Hollandaise	
EGGS FLORENTINE 💋	9
Brioche Bun, Spinach, Two Poached Eggs, Sau	се
Hollandaise	
EGGS BENEDICT	9.5
Brioche Bun, Ham, Two Poached Eggs, Sauce	
Hollandaise	
HAM AND CHEESE SANDWICH	5.8
Gouda Cheese, Ham and Ketchup	

JUICE | SMOOTHIE

Between 10.00am - 10.00pm

TROPICAL DREAM	4.5
RED SUNSET	4.5
FRESH ORANGE JUICE	3.5/ 4.5

BRUNCH COCKTAIL

Between 10.00am - 03.00pm

MIMOSA	7
Fresh Orange Juice, Triple Sec, Prosecco	
BLOODY MARY	7.5
Ketel One, Tomato Juice, Garnish	
LE FIZZ	8
Grey Goose, St. Germain, Soda, Lime	

LUNCH Between 10.00am - 04.30pm

Between 10.00am - 04.30pm	
Choice of Bread White or Brown V	
Glutenfree Bread +1	
GRILLED VEGETABLES Y	9.5
Artichoke Spread, Lettuce, Grilled Vegetables,	
Avocado	
CARPACCIO	11.5
Truffle Mayonnaise, Arugula, Parmesan Chee	se,
Pine Nuts	
DUTCH CROQUETTES V	8.5
Two Dutch Croquettes or Vegan Croquettes se	rved
w/ Bread and Mustard. Fries instead of Bread	
"12 UURTJE" FISH	14.5
Bread Served w/ Smoked Salmon, Home-made	2
Tuna Salad, Shrimp Croquette	
"12 UURTJE" 🕖	10.5
Bread served w/ Fried Egg Ham/Cheese Toma	ito
Soup, Dutch Croquette V	
CLUB SANDWICH CHICKEN	11.5
Bacon, Lettuce, Tomato, Cucumber, Crisps	
CLUB SANDWICH SALMON	13.5
Smoked Salmon, Cream Cheese, Cucumber,	
Lettuce, Crisps	
CLUB SANDWICH VEG 💋	10.5
Goat Cheese, Lettuce, Tomato, Avocado, Crisp	<i>2S</i>
PHILLY CHEESE STEAK	13.5
Tenderloin, Jalapeño, Sweet Pepper, Melted	
Cheese	
BAO BUN CHICKEN	11
Hoisin Pulled Chicken, Sriracha Sauce, Pickle	ed
Cucumber, Carrot, Crispy Onion	
BAO BUN VEG 💋	11
Hoisin Eggplant, Pickled Cucumber, Carrot,	
Sriracha Sauce, Crispy Onion	

SALAD Between 12.00pm - 10.00pm

NIÇOISE

NIÇOISE	15
Lettuce, Fresh Tuna, Green Beans, Boiled Egg,	
Tomato, Red Onion, Cucumber	
GOAT CHEESE 💋	14.5
Served Warm, Lettuce, Spinach, Pumpkin,	
Eggplant, Tomato, Pine Nut, Honey	

V Vegan Option Available 💋 Vegetarian Option Available

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SOUP

Between	12.00pm -	10.00pm

ΤΟΜΑΤΟ 丫	5.8
Served w/ Bread and Butter	
PUMPKIN V	7.5
Served w/ Artichoke Spread	
FRENCH ONION 🕖	7
Served with Cheese Toast	

PLATE

Between 12.00pm - 10.00pm

CHICKEN SATAY 200gr	15.5
Peanut Sauce, Fries, Shrimp Crackers, Cucu	mber
COPPER BURGER 200gr	17.5
Lettuce, Tomato, Cheese, Cucumber, Bacon, J	Fries,
Chipotle Mayonnaise	

SMALL BITE

Between 12.00pm - 10.00pm

NACHOS 💋	8.5
From the oven served w. Cheese, Jalapeño	
Peppers, Cream Cheese and Mexican Salsa	
TUNA TATAKI	12.5
Wasabi Mayonnaise, Crispy Garlic Chip, Ses	ame,
Ponzu	
SNACKPLATEAU (12/24)	12/21
Dutch 'Bitterballen' V, Cheese Stix, Japanese	
Crispy Chicken, Tempura Prawns	
Available to order snacks separately (6pcs.)	
1912	
SPANISH OLIVES V	4.5
PETIT BAGUETTE 💋	5.5
Herb Butter and Artichoke Spread	
BRUSCHETTA V	6.5
Garlic and Tomato (4pcs.)	
FISH PLATTER	12.5
Smoked Salmon, Tuna Tataki, Garlic Shrimps	,
Tuna Salad and Toast	
FLAMMKUCHEN CLASSIC	9.5
	9.5
Bacon, Cream Cheese, Red Onion	11
	11
Zucchini, Pimpkin, Goat Cheese	10.5
FLAMMKUCHEN FRESH TUNA	12.5
Teriyaki, Wasabi Mayonnaise, Sesame, Spring	3

Onion

OYSTER

Between 12.00pm - 10.00pm

Oyster O'Clock Every Day from 04.00pm till 06.00pm One Oyster for 1.5

SEASONAL OYSTER

3/6/12 pieces 10/18/30 Served with Classic Vinaigrette and Oriental Vinaigrette



Copper Menu Sunday till Thursday three courses of our menu € 29.95 Surcharge listed next to dish With the exception of "Super Surf & Turf"

STARTER

Between 05.00pm - 10.00pm

STEAK TARTARE	12.5
Truffle Mayonnaise, Quail Egg, Toast	
Add an Oyster	+3
GARLIC PRAWNS	12
Tomato, Toast	
BAO BUN CHICKEN	11
Hoisin Pulled Chicken, Sriracha Sauce, Pickl	ed
Cucumber, Carrot, Crispy Onion	
BAO BUN VEG 💋	11
Hoisin Eggplant, Pickled Cucumber, Carrot,	
Sriracha Sauce, Crispy Onion	
CRISPY TUNA TARTARE +3	12.5
Wonton Crisps, Truffle Ponzu, Cucumber, Sest	ame
BEEF CARPACCIO	11
Truffle Mayonnaise, Arugula, Parmesan Chee	se,
Pine Nuts	
OXHEART CABBAGE	10
Miso Butter, Harissa, Sweet Pepper	
BEEF TATAKI +3	12.5
Slightly grilled and thinly sliced Tenderloin se	erved
cold with Crispy Onion and Truffle Ponzu	
COQUILLES +3	14
Noilly Prat, Pumpkin Mash, Bacon Crumb	



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MAIN COURSE

Between 05.00pm - 10.00pm

We prepare our main courses on the Josper, a Spanish **Charcoal Grill**

MEAT

TENDERLOIN 200gr +5	25.5
Pumpkin Mash, Roasted Leek, Peas, Truffle	e Jus
SUPER SURF & TURF 500gr (2p.)	55
Leak, Carrot, Zucchini, Chimichurri, Pepp	er Sauce
COPPER HOUSE STEAK 200gr	22.5
Risotto, Peas, Red Wine Sauce	

Additional Sauces +1.5Truffle Jus, Red Wine Sauce, Pepper Sauce, Chimichurri

FISH

COD + 3	23.5
Risotto, Peas, Basilicumolie	
CATCH OF THE DAY	Day Price
Fresh Fish with changing Garnish	
TUNA STEAK	21
Hoisin, Oriental Vegatables and Sesame	

VEGA(N) TDUEELE DISOTTO

TRUFFLE RISOTTO 🥖	16.5
Mushrooms, Parmesan Cheese, Arugula	
VEGAN BURGER V	17
Avocado, Lettuce, Tomato, Cucumber, Sriracha	!
Sauce, Sweet Potato Fries	

KIDS

Kids till 12 y/o **BITTERBALLEN or CHICKEN NUGGET 10** Fries w/ Ketchup or Mayyonaise and Apple Sauce **CHICKEN SATAY** 10 One Skewer, Fries w/ Ketchup or Mayyonaise and Apple Sauce Mini Dame Blanche as a Dessert

SIDE DISHES

Between 05.00pm - 10.00pm

FRIES	3.5
Mayonnaise V	
TRUFFLE FRIES	4.5
Truffle Mayonnaise and Parmesan	
Additional: Sweet Potato Fries	+1
SWEET POTATO FRIES	4.5
Chipotle Mayonnaise	
"FRIETJE INDO STYLE"	4.5
Spicy Peanut Sauce, Crispy Onion	
GRILLED VEGATABLES V	4.5
Sesonal Vegatables	
GREEN BEAN TEMPURA	6
Truffle Mayonnaise	

DESSERT

Between 12.00pm - 10.00pm

STROOPWAFEL SUNDAE	7.5
'Stroopwafel' Roomijs, Snippers, Caramel	
COPPER CHEESECAKE	7.5
Red Fruit Sauce, Mascarpone Orange Ice Cr	eam
DAME BLANCHE	7
Vanilla Ice Cream w/ Hot Chocolate Sauce	
APPLE CRUMBLE	7.5
Served Warm, Caramel, Cinnamon Ice Crean	ı
CHOCOLATE	8.5
Ganache, Hazelnut, Caramel Mascarpone	
CHEESE PLATTER +3	12.5
Five Cheeses from "Het Gouds Kaashuis", F	ʻig
Bread and Apple Syrup	

LIQUID DESSERT Between 12.00pm - 10.00pm

ESPRESSO MARTINI	8.5
Kahlua, Absolut, Bailey's, Espresso	
HOT APPLE PIE	7.5
Licor 43, Apple Juice, Cinnamon, Cream	
BAILEYS COFFEE	7.5
Baileys	
IRISH COFFEE	7.5
Jameson, Cane Sugar	
FRENCH COFFEE	7.5
Grand Marnier	
ITALIAN COFFEE	7.5
Disaronno or Frangelico	
SPANISH COFFEE	7.5
Licor 43 or Tia Maria	
DOM COFFEE	7.5
Dom Bénédictine	

HIGH WINE Between 12.00pm - 18.00pm

Glass of Cava Glass of Wine (White, Red or Rosé) "Bonbon" Carpaccio Shrimp in Garlic Bruschetta Tuna Tataki Steak Tartare Japanese Crispy Chicken Soepje van de Chef Spanish Olives Tuna Salad w/ Toast Petit Baguette

High Wine is bookable starting at 2 people. *For* € 29,95 *each*

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