

BRASSERIE COPPER

MARKT 26 | 2801 JJ GOUDA | WWW.BRASSERIECOPPER.NL | SALES@BRASSERIECOPPER.NL

SMOOTHIE & JUICE

till 16.00

YELLOW	5
MANGO, PINEAPPLE, COCONUT	
RED	5
STRAWBERRY & BANANA	
GREEN	5.5
BANANA, PINEAPPLE, MANGO, SPINACH	
FRESH ORANGE JUICE	4.5

BRUNCH COCKTAIL

till 16.00

MIMOSA	7.5
CAVA, FRESH ORANGE JUICE, COINTREAU	
GARIBALDI	8.5
CAMPARI, FRESH ORANGE JUICE	
SPICY BASIL	9.5
SPICED RUM, BASIL, LIME, GINGER	
APEROL SPRITZ	8
APEROL, CAVA, SODA	
MEDITERRANEAN <i>00K 0.0%</i>	10
GIN MARE, BASIL, ORANGE, TONICA, SUGAR	

BREAKFAST

till 14.00

AMERICAN PANCAKES <i>(V)</i>	12
FOREST FRUIT, COULIS, VANILLA MASCARPONE, AHORN	
ZALM & AVOCADO	16
DESEM, SMOKED SALMON, AVOCADO, RED ONION	
FRENCH TOAST <i>(V)</i>	12
BRIOCHE, FOREST FRUIT, VANILLA MASCARPONE, AHORN	
AVOCADO TOAST <i>(Vegan without feta)</i>	13
TOASTED DESEM, FETA, POMEGRANATE, CHERRY TOMATO	

BRIOCHE AVO <i>(Vegetarian without bacon)</i>	13
AVOCADO, BACON, POACHED EGG, SAUCE HOLLANDAISE	
BRIOCHE NORWEGIAN	14
SMOKED SALMON, POACHED EGG, SAUCE HOLLANDAISE	
<i>SUPPLEMENT AVOCADO +2</i>	
UITSMIJTER <i>(V)</i>	9
NATUREL, TWO DESEM, THREE FRIED EGGS	

Supplements +1

Cheese, ham, bacon, cherry tomato
All supplements will be panfried

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Glass of Vilarnau Cava
Glass of wine of your choice
(white, red of rosé)

POPCORN SHRIMP
CRUNCHY CHICKEN
MINI TUNA TACO
BEEF CARPACCIO BONBON
CRISPY NIGIRI TUNA

STEAK TARTARE
THREE CHEESES
CHEF'S SOUP
CHICKEN GYOZA
PATA NEGRA

High Wine is served from 2 people
€ 35 per person
By reservation only
Allergen free not possible

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Not all of our ingredients are mentioned.
Please scan the QR code for the allergen menu.
In case of any allergies, please let us know!

LUNCH

10.00 - 16.00

*Broodkeuze: white or brown sourdough (Vegan)
Glutefree bread +0.75*

SHARING BITES

from 12.00

GEAY OESTER N.2 3 / 6 pcs	12 22
ORIENTAL VINAIGRETTE, LEMON	
RED WINE VINAIGRETTE, LEMON, GREEN TABASCO	
POPCORN SHRIMP 6 pcs	13
CRISPY TEMPURA GAMBA'S, SPICY MAYO, LIME	
GYOZA KIP 4 pcs <i>(Also vegetrian possible)</i>	10
SPICY OIL, SPICY MAYO, SPRING ONION, SESAME	
TRIO VAN TONIJN <i>from 2p</i>	p.p. 9
CRISPY NIGIRI WITH TUNA TARTARE, TUNA TATAKI & TUNA TACO	
KAASPLANKJE (V)	13
5 DUTCH CHEESES FROM 'T KAASWINKELTJE, FIG CHUTNEY	
OSSENHAASPUNTJES	13
ORIENTAL, SESAME, SPRING ONION, BEEN SPROUTS, SPICY MAYO	
CRUNCHY CHICKEN 6 pcs	10
CREAMY SPICY MAYO, SESAME & SPRING ONION	
CALAMARI	9
JALAPEÑO LIME MAYONAISE, LEMON	
FLAMMKUCHEN	13
TUNA TATAKI, WASABIMAYO, SESAME, SPRING ONION	
PATA NEGRA, SUNDRIED TOMATO, PARMESAN	
BURRATA, YELLOW ZUCCHINI, TRUFFLE CREAM (V)	

Sharing bites are prepared and served seperately

SALAD

from 12.00

BURRATA <i>(Vegan without burrata)</i>	18
GREEN ASPARAGUS, TOMATO, YELLOW ZUCCHINI, BASIL OIL, NUT CRUMBLE	
SUPPLEMENT: PATA NEGRA +4	
MEDITERANEAN (V)	18
CRUNCHY CAULIFLOWER, FETA, POMEGRANATE, MINT, CHERRY TOMATO, JALAPEÑO LIME MAYONAISE	

SOUP

from 12.00

LOBSTER BISQUE	12
CREAMY BISQUE, GAMBA, BRIOCHE & ROUILLE	
TOM KHA KAI <i>(Vegan without chicken)</i>	8
COCONUT MILK, CHICKEN, BEEN SPROUTS & BRIOCHE	

12 UURTJE

MEAT	13
SOURDOUGH CARPACCIO, DESEM 'KROKET', TOM KHA KAI	
FISH	15
SOURDOUGH SMOKED SALMON, MINI TUNA TACO, LOBSTER BISQUE	
VEGETARIAN <i>(Vegan without egg)</i>	13
SOURDOUGH VEGAN 'KROKET', SOURDOUGH POACHED EGG ON AVO SMASH TOAST, TOM KHA KAI	

HOT

BAO BUN 2 pcs	12
CRUNCHY CAULIFLOWER (V) OF PULLED CHICKEN	
CARROT, CUCUMBER, SPRING ONION, SPICY MAYO	
STEAK SANDWICH	14
TOASTED SOURDOUGH, FLANK STEAK, PARMESAN, CHIMICHURRI	
KROKETTEN <i>(Vegan kroketten +2)</i>	11
TWO STEWED BEEF CROQUETTES ON SOURDOUGH, MUSTARD	
MINI BURGER SLIDERS 2 pcs	18
FRIES, CHEESE, BACON, TOMATO, ONION CHUTNEY, CUCUMBER	
STEAK & FRIES 180 gr	23
FLANK STEAK, SAUCE BEARNAISE, FRIES & SALAD	
TONG & FRIES 2 pcs	21
SOLE, FRIES & MAYONAISE	

COLD

BURRATA <i>(Vegetarian w/ avocado instead of pata negra)</i>	14
TOASTED SOURDOUGH, PATA NEGRA, CHERRY TOMATO, PESTO	
CARPACCIO	13
SOURDOUGH, PARMESAN, TRUFFLE MAYONAISE, ARUGULA, PINE NUT	
CLUB KIP	12
BACON, LITTLE GEM, TOMATO, CUCUMBER, CHIPS	
STEAK TARTAAR 75 gr	15
CLASSIC, BRIOCHE, TRUFFELMAYO & FRIES	
MINI TUNA TACO 4 st	14
AVOCADO, JALAPEÑO PONZU, WASABI MAYONAISE	

ON THE SIDE

FRIES MAYONAISE	4
TRUFFLE FRIES PARMESAN, TRUFFELMAYO	5.5
SWEET POTATO +1.5	

DINNER

17.00 - 22.00

COPPER MENU € 39

WEDNESDAY & SUNDAY, THREE COURSE A LA CARTE DINNER, ADDITIONAL PRICES MENTIONED
CHATEAUBRIAND NOT INCLUDED

APPETIZER

GEAY OYSTER N.2 3 / 6 pcs ORIENTAL VINAIGRETTE, LEMON RED WINE VINAIGRETTE, LEMON, GREEN TABASCO	12 22	CIABATTA (V) ROUILLE & SALTED BUTTER	6
TUNA TRIO from 2p CRISPY NIGIRI WITH TUNA TARTARE, TUNA TATAKI & TUNA TACO	p.p. 9	PAN CON TOMATE	6
		PATA NEGRA 50gr SPANISH IBERICO HAM	11

STARTER

TO SHARE OR NOT TO SHARE

COLD DISHES

CEVICHE FISH OF THE DAY, COCONUT, GRANNY SMITH, LECHE DE TIGRE	daily rate
STEAK TARTARE CLASSIC, BRIOCHE, TRUFFLE MAYONAISE	13
MINI TUNA TACO 4 pcs +/- AVOCADO, JALAPEÑO PONZU, WASABI MAYONAISE	14
BEEF CARPACCIO PARMESAN, TRUFFLE MAYONAISE, ARUGULA, PINE NUT	12
BEEF TATAKI JALAPEÑO PONZU, SPRING ONION, SESAME, CRUNCHY GARLIC	13

JOSPER

GAMBA'S PEALED. CHILLI- GARLIC OIL, TOMATO, TOAST	13
BURRATA (V) +/- TOMATO, PESTO, BASIL OIL, TOAST	14
SCALLOPS +/- GRATINATED IN CHEESE, BEURRE BLANC, GREEN ASPARAGUS	14
ARTISJOK (V) WHOLE, JALAPEÑO LIME SAUCE	10

HOT DISHES

BAO BUN 2 st CRUNCHY BLOEMKOOL (V) OF PULLED CHICKEN CARROT, CUCUMBER, SPRING ONION, SPICY MAYO	12
TOM KHA KAI (Vegan, zonder kip) COCONUT MILK, CHICKEN, BEEN SPROUTS & BRIOCHE	8
OSSENHAASPUNTJES ORIENTAL, SESAME, SPRING ONION, BEEN SPROUTS, SPICY MAYO	13
CALAMARI JALAPEÑO LIME SAUCE, LEMON	9
GYOZA KIP 4 st (Ook vega te bestellen) SPICY OLIE, CREAMY SPICY MAYO, SPRING ONION, SESAME	10
KREEFTENBISQUE CREAMY BISQUE, GAMBA, BRIOCHE, ROUILLE	12
POPCORN SHRIMP CRISPY TEMPURA GAMBA'S, SPICY MAYO, LIME	13
FLAMMKUCHEN TUNA TATAKI, WASABIMAYO, SESAME, SPRING ONION	13
PATA NEGRA, SUNDRIED TOMATO, PARMESAN	13
BURRATA, YELLOW ZUCCHINI, TRUFFLE CREAM (V)	13

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MAIN COURSE

17.00 - 22.00

*We prepare our dishes below on our Jospier,
a Spanish charcoal grill*

*Our main courses are served without side dishes,
unless mentioned different*

FLANK STEAK 180gr +2	26
PIMIENTOS DE PADRON, SAUCE OF CHOICE	
SURF & TURF +/	25
SEAFOOD RISOTTO WITH GAMBA & SCALLOP, PATA NEGRA	
MINI BURGER SLIDERS 2st	18
CHEESE, BACON, TOMATO, ONION CHUTNEY, CUCUMBER SERVED WITH FRIES	
TONIJN TATAKI +/	25
CURRY RISOTTO, SUNDRIED TOMATO, PICO DE GALLO	

TENDERLOIN 200gr +4	29
GREEN ASPARAGUS, SAUCE OF CHOICE	
SALADE BURRATA (Vegan zonder burrata)	18
GRILLED GREEN ASPARAGUS, TOMATO & YELLOW ZUCCHINI, BASIL OIL, NUT CRUMBLE SUPPLEMENT: PATA NEGRA +4	
CHATEAUBRIAND 225gr vanaf 2p	p.p. 39
MEDIUM-RARE. SAUCE OF CHOICE SERVED WITH TRUFFLE RISOTTO & GREEN ASPARAGUS	
TRUFFLE RISOTTO (V)	20
BASIL OIL, ARUGULA, PARMESAN, SAUTED MUSHROOMS	
SOLE & FRIES 3pcs +/	26
SOLE, FRIES & MAYONAISE	

SIDES

PIMIENTOS DE PADRON MALDON & CHIMICHURRI	8
MINI CAESAR ROMAINE, PARMESAN, CROUTON	5
FRIES MAYONAISE	4
TRUFFLE FRIES PARMESAN, TRUFFLE MAYO	5.5
SWEET POTATO +1.5	

CATCH	daily rate
FRESH CATCH OF THE DAY	
MEDITERANEAN SALAD (V)	18
CRUNCHY CAULIFLOWER, FETA, POMEGRANATE, MINT, CHERRY TOMATO, JALAPEÑO LIME MAYONAISE	
SATÉ	19
CHICKEN FILET, PEANUT SAUCE, CASSAVE, CUCUMBER SWEET 'N SOUR. SERVED WITH FRIES	

KIDS

1 SKEWER CHICKEN SATAY OR 1 MINI BURGER	12
KROKET, CHICKEN NUGGET OR FRIKANDEL	10
FRIES, MAYONAISE, APPLE SAUCE	
MINI STROOPWAFEL SUNDAE AS A DESSERT	

SAUCE OF CHOICE

CHIMICHURRI, TRUFFLE GRAVY, PEPPERCORN, BEARNAISE
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DESSERT

15.00 - 23.00

DAME BLANCHE	9
3 SCOOPS VANILLA ICE CREAM, WHIPPED CREAM, HOT CHOCOLATE SAUCE TIP: PAUL JABOULET MUSCAT DE BEAUMES-DE-VENISE 7.5	
COPPER CHEESECAKE	9
FOREST FRUIT, MELON ICE CREAM, WHITE CHOCOLATE, VANILLA MASCARPONE TIP: PAUL JABOULET MUSCAT DE BEAUMES-DE-VENISE 7.5	
AARDBEI ROMANOFF	9.5
STRAWBERRIES, CURD, MERINGUE, UNSWEETENED CREAM TIP: BODEGA NORTON COSECHA GRUNER VELTLINER & CHARDONNAY 5.5	
KAASPLANKJE +2	13
5 DUTCH CHEESES FROM 'T KAASWINKELTJE. FIG CHUTNEY & TOAST TIP: D BY DUORUM PORT TAWNY 5, PORT LBV 6.5 OF NECTAR PEDRO XIMÉNEZ 5.5	
STROOPWAFEL SUNDAE	8
STROOPWAFEL ICE CREAM, SNIPPERS, CARAMEL, WHIPPED CREAM	

*FANCY SOMETHING BOOZY? TRY
OUR AFTER DINNER COCKTAILS*

SGROPPINO 9
ABSOLUT, CAVA, LEMON SORBET

AFFOGATO 9
VANILLA ICE CREAM, ESPRESSO,
BAILEYS OR DISARONNO

LEMON PIE 9
LICOR43, LIMONCELLO,
UNSWEETENED CREAM

ESPRESSO MARTINI 9
A CLASSIC SINCE 1983 WITH A
LITTLE COPPER TWIST