

BRASSERIE COPPER

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

SMOOTHIE & JUICE

till 16.00

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|-----------------------------------|-----|
| 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

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| BELLINI | 7.5 |
| CAVA, WITTE PERZIK, PERZIK LIKEUR | |
| MIMOSA | 7.5 |
| CAVA, FRESH ORANGE JUICE, COINTREAU | |
| SPICY BASIL <i>00K 0.0%</i> | 9 |
| SPICED RUM, BASIL, LIME, GINGER | |
| MEDITERRANEAN <i>00K 0.0%</i> | 10 |
| GIN MARE, BASIL, ORANGE, TONICA, SUGAR | |

BREAKFAST

till 14.00

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| BRIOCHE AVO <i>(Vegetarian without bacon)</i> | 13 |
| AVOCADO, BACON, POACHED EGG, SAUCE HOLLANDAISE | |
| BRIOCHE COPPER | 13 |
| TOMATENSALSA, AVOCADO, GEPOCHEERD EI | |
| BRIOCHE NORWEGIAN | 15 |
| SMOKED SALMON, POACHED EGG, SAUCE HOLLANDAISE | |

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| AMERICAN PANCAKES <i>(V)</i> | 12 |
| FOREST FRUIT, COULIS, VANILLA MASCARPONE, AHORN | |
| AVOCADO TOAST <i>(Vegan without feta)</i> | 13 |
| TOASTED DESEM, FETA, POMEGRANATE, CHERRY TOMATO | |
| 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

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|---|---------|
| GEAY OESTER N.2 3 / 6 pcs ORIENTAL VINAIGRETTE, LEMON RED WINE VINAIGRETTE, LEMON, GREEN TABASCO | 12 22 |
| POPCORN SHRIMP 6 pcs CRISPY TEMPURA GAMBA'S, SPICY MAYO, LIME | 13 |
| CHICKEN GYOZA 6 pcs (Also vegetarian possible) SPICY OIL, SPICY MAYO, SPRING ONION, SESAME | 15 |
| CRISPY NIGIRI 4 pcs SPICY TUNA TARTARE, CREAMY SPICY MAYO, UNAGI | 12 |
| KAASPLANKJE (V) 5 DUTCH CHEESES FROM 'T KAASWINKELTJE, FIG CHUTNEY | 13 |
| ORIENTAL BEEF STIR FRY SESAME, SPRING ONION, BEEN SPROUTS, SPICY MAYO | 13 |
| CALAMARIS ROUILLE, LEMON | 11 |
| FLAMMKUCHEN TUNA TATAKI, WASABIMAYO, SESAME, SPRING ONION PATA NEGRA, CHERRY TOMATO, PARMESAN BURRATA, GREEN ASPARAGUS, TRUFFLE CREAM (V) | 13 |

Sharing bites are prepared and served separately

SALAD

from 12.00

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| BURRATA (Vegan without burrata) GREEN ASPARAGUS, TOMATO, GREEN ASPARAGUS, BASIL OIL, NUT CRUMBLE SUPPLEMENT: PATA NEGRA +4 | 18 |
| CAESAR LITTLE GEM, GRILLED CHICKEN, GARLIC CROUTON, SOFT BOILED EGG, BACON, SAUCE CAESAR | 18 |

SOUP

from 12.00

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

12 UURTJE

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|---|----|
| MEAT SOURDOUGH CARPACCIO, SOURDOUGH 'KROKET', TOM KHA KAI SOUP | 13 |
| FISH SOURDOUGH SMOKED SALMON, MINI TUNA TACO, LOBSTER BISQUE | 15 |

HOT

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|---|----|
| BAO BUN PULLED CHICKEN 2 pcs CARROT, CUCUMBER, SPRING ONION, SPICY MAYO | 12 |
| STEAK SANDWICH TOASTED SOURDOUGH, FLANK STEAK, PARMESAN, CHIMICHURRI | 14 |
| KROKETTEN (Vegan kroketten +2) TWO STEWED BEEF CROQUETTES ON SOURDOUGH, MUSTARD | 11 |
| MINI BURGER SLIDERS 2 pcs TRUFFLE MAYO, CHEESE, BACON, TOMATO, ONION CHUTNEY SERVED WITH FRIES | 18 |
| STEAK & FRIES 180 gr FLANK STEAK, CHIMICHURRI, FRIES & SALAD | 25 |
| SOLE & FRIES 2 pcs SERVED WITH FRIES, MAYO & SALAD | 21 |

COLD

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|---|----|
| BURRATA TOASTED SOURDOUGH, WATERCRESS, CHERRY TOMATO SUPPLEMENT: PATA NEGRA +4 | 14 |
| CARPACCIO SOURDOUGH, PARMESAN, TRUFFLE MAYO, ARUGULA, PINE NUT | 13 |
| CLUB SANDWICH PULLED CHICKEN, BACON, LITTLE GEM, TOMATO, CUCUMBER, CHIPS | 12 |
| STEAK TARTAAR 80 gr CLASSIC, BRIOCHE, TRUFFELMAYO & FRIES | 15 |
| MINI TUNA TACO 4 st AVOCADO, JALAPEÑO PONZU, WASABI MAYONAISE | 14 |

ON THE SIDE

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| FRIES MAYONAISE | 4.5 |
| TRUFFLE FRIES PARMESAN, TRUFFELMAYO SWEET POTATO +1.5 | 5.5 |

DINNER

17.00 - 22.00

COPPER MENU € 39

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

APPETIZER

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| GEAY OYSTER N.2 3 / 6 pcs ORIENTAL VINAIGRETTE, LEMON RED WINE VINAIGRETTE, LEMON, GREEN TABASCO | 12 22 | PAN CON TOMATE | 6 |
| CIABATTA (//) ROUILLE & SALTED BUTTER | 6 | PATA NEGRA 50gr SPANISH IBERICO HAM | 11 |

STARTER

TO SHARE OR NOT TO SHARE

COLD DISHES

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| CEVICHE FISH OF THE DAY, COCONUT, GRANNY SMITH, LECHE DE TIGRE | <i>daily rate</i> |
| 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 |
| CRISPY NIGIRI 4 st SPICY TONIIN TARTAAR, CREAMY SPICY MAYO, UNAGI | 12 |
| BURRATA TOASTED SOURDOUGH, WATERCRESS, CHERRY TOMATO SUPPLEMENT: PATA NEGRA +4 | 14 |

HOT DISHES

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|--|----|
| BAO BUN PULLED CHICKEN 2 st CARROT, CUCUMBER, SPRING ONION, SPICY MAYO | 12 |
| TOM KHA KAI (Vegan without chicken) COCONUT MILK, CHICKEN, BEEN SPROUTS & BRIOCHE | 8 |
| CHICKEN GYOZA 6 pcs (Also vegetarian possible) +/- SPICY OIL, SPICY MAYO, SPRING ONION, SESAME | 15 |
| LOBSTER BISQUE 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, CHERRY TOMATO, PARMESAN | 13 |
| BURRATA, GREEN ASPARAGUS, TRUFFLE CREAM (//) | 13 |

Sharing bites are prepared and served separately

JOSPER

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|---|----|
| GAMBA'S PEALED. CHILLI- GARLIC OIL, TOMATO, TOAST | 13 |
| SCALLOPS +/- GRATINATED IN CHEESE, BEURRE BLANC, GREEN ASPARAGUS | 14 |
| ORIENTAL BEEF STIR FRY SESAME, SPRING ONION, BEEN SPROUTS, SPICY MAYO | 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*

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| STEAK & FRIES 180 gr +1 FLANK STEAK, CHIMICHURRI, FRIES & SALAD | 25 |
| SURF & TURF +1 SEAFOOD RISOTTO WITH GAMBA & SCALLOP, PATA NEGRA | 25 |
| TENDERLOIN 200gr +4 GREEN ASPARAGUS, SAUCE OF CHOICE | 29 |
| MINI BURGER SLIDERS 2 pcs TRUFFLE MAYO, CHEESE, BACON, TOMATO, ONION CHUTNEY. SERVED WITH FRIES | 18 |
| CHATEAUBRIAND 225gr vanaf 2p MEDIUM-RARE. SAUCE OF CHOICE SERVED WITH TRUFFLE RISOTTO & GREEN ASPARAGUS | p.p. 39 |

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| SALADE BURRATA (Vegan zonder burrata) GRILLED GREEN ASPARAGUS, TOMATO & YELLOW ZUCCHINI, BASIL OIL, NUT CRUMBLE SUPPLEMENT: PATA NEGRA +4 | 18 |
| RISOTTO VERDE (V) BURRATA, PEAS, ARUGULA, CHERRY TOMATO SUPPLEMENT: PATA NEGRA +4 | 20 |
| SOLE & FRIES 3 pcs +1 SOLE, FRIES & MAYONAISE | 26 |
| CATCH FRESH CATCH OF THE DAY | daily rate |
| CAESAR LITTLE GEM, GRILLED CHICKEN, GARLIC CROUTON, SOFT BOILED EGG, BACON, SAUCE CAESAR | 18 |
| SATÉ CHICKEN FILET, PEANUT SAUCE, CASSAVE, CUCUMBER SWEET 'N SOUR. SERVED WITH FRIES | 19 |

SIDES

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| MINI CAESAR ROMAINE, PARMESAN, CROUTON | 5 |
| FRIES MAYONAISE | 4 |
| TRUFFLE FRIES PARMESAN, TRUFFLE MAYO | 5.5 |

KIDS

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

SAUCE OF CHOICE

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| CHIMICHURRI, TRUFFLE GRAVY, PEPPERCORN |
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DESSERT

15.00 - 23.00

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| DAME BLANCHE 3 SCOOPS VANILLA ICE CREAM, WHIPPED CREAM, HOT CHOCOLATE SAUCE TIP: PAUL JABOULET MUSCAT DE BEAUMES-DE-VENISE 75 | 9 |
| COPPER CHEESECAKE FOREST FRUIT, MELON ICE CREAM, WHITE CHOCOLATE, VANILLA MASCARPONE TIP: PAUL JABOULET MUSCAT DE BEAUMES-DE-VENISE 75 | 9 |
| AARDBEI ROMANOFF STRAWBERRIES, CURD, MERINGUE, UNSWEETENED CREAM TIP: BODEGA NORTON COSECHA GRUNER VELTLINER & CHARDONNAY 5.5 | 9.5 |
| KAASPLANKJE +2 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 | 13 |
| STROOPWAFEL SUNDAE STROOPWAFEL ICE CREAM, SNIPPERS, CARAMEL, WHIPPED CREAM | 8 |

*FANCY SOMETHING BOOZY? TRY
OUR AFTER DINNER COCKTAILS*

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| SGROPPINO 9 ABSOLUT, CAVA, LEMON SORBET |
| AFFOGATO 9 VANILLA ICE CREAM, ESPRESSO, BAILEYS OR DISARONNO |
| LEMON PIE 9 LICOR43, LIMONCELLO, UNSWEETENED CREAM |
| ESPRESSO MARTINI 10 A CLASSIC SINCE 1983 WITH A LITTLE COPPER TWIST |