

BRASSERIE COPPER

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

SMOOTHIE & SAP

tot 16.00

YELLOW <i>mango, pineapple, coconut</i>	5
RED <i>strawberry, banana</i>	5
GREEN <i>banana, pineapple, mango, spinach</i>	5.5
FRESH ORANGE JUICE	4.7

COFFEE & TEA

all day

COFFEE ESPRESSO ESPRESSO MACCHIATO	3
CAPPUCCINO "VERKEERD" LATTE MACCHIATO	3.5
DOPPIO DOPPIO MACCHIATO	4.3
FLAT WHITE	4.5
LIKEURKOFFIE <i>liqueur of choice, unsweetened cream</i>	8
TEA	3
FRESH MINTTEA	3.5
FRESH GINGER & ORANGE TEA	3.5
CHAI LATTE	4.8
GOUDSE LATTE <i>karamel, cream, caramel sauce, snippers</i>	4.8
HOT CHOCOLAT <i>Baileys Captain Morgan Spiced +4.5</i> <i>Whipped cream +0.6</i>	3.5
ICED LATTE <i>naturel vanilla caramel +0.5</i>	4
FRAPPUCCINO <i>naturel vanilla caramel +0.5</i>	4.5

*Frappuccino's, Goudse latte en smoothies
zijn tot 16.00 te bestellen*

PASTRY

Coffee or tea served with pastry € 6.5

Prefer another special tea or coffee?

We charge price difference

COPPER CHEESECAKE	5
CHOCOLATE PIE	5
APPLE PIE <i>whipped cream + 0.6</i>	4.5

BRUNCH COCKTAIL

till 16.00

MIMOSA <i>Vilarnau cava, fresh orange juice, cointreau</i>	7.5
CLOVER CLUB <i>Tanqueray, raspberry, sugar, eggwhite</i>	10
BASIL SMASH <i>Tanqueray, basil, sugar</i>	9

BREAKFAST

till 14.00

AMERICAN PANCAKES <i>apple, cinnamon, vanilla mascarpone, maple syrup</i>	12
UITSMIJTER <i>naturel, three eggs sunny side up on sourdough</i>	9
BRIOCHE AVO <i>avocado, crispy bacon, poached eggs, sauce Hollandaise</i>	13
BRIOCHE NORWEGIAN <i>smoked salmon, avocado, poached eggs, sauce Hollandaise</i>	15
AVOCADO TOAST <i>toasted sourdough with avocado mash, feta, pomegranate, mint, cherry tomato</i>	13

SIDES

<i>Cheese</i>	1,50
<i>Ham</i>	1,50
<i>Crispy bacon</i>	2,00
<i>Cherry tomato</i>	1,50
<i>Poached egg</i>	3,00

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

11.00 - 16.00

GAEY OESTER N.2

CLASSIC VINAIGRETTE 3 st	13
ORIENTAL VINAIGRETTE 3 st	13

SHARING BITES

12.00 - 17.00

POPCORN SHRIMP 13 <i>tempura gamba, spicy mayo</i>	13
GYOZA CHICKEN 6 st 15 <i>spicy oil, spring onion, sesame, spicy mayo</i>	15
CRISPY NIGIRI 4 st 14 <i>spicy gamba, miso mayo, unagi, spring onion</i>	14
ORIENTAL BEEF STIR FRY 15 <i>Sesame, spring onion, been sprouts, spicy mayo</i>	15
CLAMS 16 <i>chili beurre blanc, samphire, toasted sourdough</i>	16
FLAMMKUCHEN TUNA 13 <i>tuna carpaccio, wasabi mayo, sesame, spring onion</i>	13
FLAMMKUCHEN PATA NEGRA 13 <i>Pata negra, cherry tomato, parmesan cheese</i>	13

*Enjoy shared dining.
plates are served as they are ready and
can't combined with lunch dishes*

SALADS | SOUP

12.00 - 16.00

BEETROOT & BURRATA 18 <i>Yellow and red beetroot, leek, mustard vinaigrette, nut crumble</i>	18
FISH TRIO 24 <i>Gamba, scallops, tuna tataki, samphire</i>	24
BISQUE 13 <i>Creamy lobster soup served with gamba, brioche, rouille</i>	13

SIDES

FRITES mayonaise 4.5	4.5
TRUFFLE FRIES Parmesan, truffle mayonaise 5.5	5.5

SOURDOUGH

Gluten free bread +0.75

CHICKEN & AVO 14 <i>jospeser grilled chicken, cherry tomato and spicy mayo</i>	14
"12 HOUR" FISH 15 <i>sourdough w/ smoked salmon, mini tuna taco, bisque cappuccino</i>	15
STEAK SANDWICH 16 <i>brioche, med-rare flank steak, caramelized onion, parmesan cheese, mushroom pepper sauce</i>	16
DUTCH CROQUETTES (Vegan kroketten +2) 11 <i>two stewed beef croquettes on sourdough with mustard</i>	11
STEAK TARTARE 13 <i>flank steak, classic served with truffle mayonaise and toasted sourdough</i>	13
TOAST MUSHROOMS 12 <i>brioche, mix of mushrooms, Parmesan cheese, rouille</i>	12
CARPACCIO 13 <i>Parmesan cheese, truffle mayo, arugula and pinenuts</i>	13

SPECIALS

BAO BUN 12 <i>slow cooked short rib, sweet 'n sour cucumber and red onion, spicy mayo</i>	12
MINI BURGER SLIDER 2st 18 <i>truffle mayo, cheese, bacon, tomato, onion chutney & fries</i>	18
STEAK & FRIES 180 gr 26 <i>Flank steak served med-rare, bsauce Bearnaise, fries & salad</i>	26
SOLE 26 <i>served with clams, lemon beurre blanc and samphire</i>	26

DESSERT

CAPPUCCINO AU CHOCOLAT 9 <i>chocolate mousse, whipped cream</i> Tip: Pedro Ximinez 5.5	9
CRÈME BRÛLÉE 9 Tip: Bodega Norton Gruner Veltliner & Chardonnay 5.5	9
COPPER CHEESECAKE 9 <i>apple cinnamon with butter caramel sauce, applepie icecream</i> Tip: Paul Jaboulet Muscat de Beaufort 7.5	9
STROOPWAFEL SUNDAE 10 <i>stroopwafel icecream, snippers, whipped cream, hot caramel sauce</i>	10
KAASPLANKJE 13 <i>5 cheeses from 't Kaaswinkeltje, fig chutney, toast</i> Tip: D By Duorum Tawny 5 of LBV 6.5	13

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COPPER MENU € 40

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

APPETIZER

WARM SOURDOUGH <i>whipped beurre noisette</i>	7
PATA NEGRA <i>50gr</i>	12
CALAMARIS <i>rouille</i>	11
POPCORN SHRIMP <i>spicy mayo</i>	13

GAEY OESTER N.2

CLASSIC VINAIGRETTE <i>3 st</i>	13
ORIENTAL VINAIGRETTE <i>3 st</i>	13

SHARED DINING

Sharing bites are served when ready

BAO BUN	12
<i>slow cooked short rib, sweet 'n sour cucumber and red onion, spicy mayo</i>	
CLAMS <i>+3</i>	16
<i>chili beurre blanc, samphire, toasted sourdough</i>	
ORIENTAL BEEF STIR FRY <i>+2</i>	15
<i>sesame, spring onion, bean sprouts, spicy mayo</i>	
LEEK	10
<i>mustard vinaigrette, feta, pistachio, crispy cantharelles</i>	
CARPACCIO	13
<i>Parmesan cheese, truffle mayonaise, arugula and pine nuts</i>	
MINI TUNA TACO	12
<i>wasabi ponzu, avocado, miso mayo</i>	

TOAST MUSHROOMS	12
<i>brioche, rouille, mix of mushrooms, Parmesan cheese</i>	
BISQUE	13
<i>creamy lobster soup served with gamba, brioche, rouille</i>	
STEAK TARTAAR	13
<i>flank steak served classic with truffle mayonaise and toasted sourdough</i>	
GYOZA CHICKEN	11
<i>enoki, unagi teriyaki sauce, shisho, spicy mayo</i>	
COQUILLE <i>+2</i>	15
<i>gratinated in cheese, truffle beurre blanc, cantharelles</i>	
CRISPY NIGIRI <i>4 st +1</i>	14
<i>spicy gamba, miso mayo, sauce unagi, spring onion</i>	

Niet alle ingrediënten worden vermeld.
Scan de QR code voor de Allergenenkaart.
Indien wij rekening dienen te houden met een
allergie, laat het ons weten.



MAIN COURSE

17.00 - 22.00

JOSPER GRILLED

TENDERLOIN 200gr +5	30
<i>Mashed potatoes served with met cantharelles, sauce of your choice</i>	
MINI BURGER SLIDER 2st	18
<i>truffle mayo, cheese, bacon, tomaot, onion chutney & fries</i>	
POINTED CABBAGE	19
<i>miso butter yuzu, spicy mayo</i>	
STEAK & FRIES 180 gr +1	26
<i>flank steak served med-rare, sauce bearnaise, fries & salad</i>	
CHATEAUBRIAND 225gr	p.p. 39
<i>served from two people. served medium-rare, two sauces of choice</i>	
<i>aardappel mousseline met cantharellen</i>	

SAUCES

<i>Bearnaise</i>
<i>Truffle gravy</i>
<i>Mushroom pepper</i>

VIS & VEGETARISCH

TRUFFLE PASTA	21
<i>spaghetti, oyster mushrooms, cantharelles, Parmesan cheese</i>	
SOLE +1	26
<i>clams, lemon beurre blanc and samphire</i>	
SURF & TURF	25
<i>seafood risotto with gamba, scallops and Pata negra</i>	
TURBOT 350gr	35
<i>Whole turbot pan fried in butter. Share!</i>	

SALADE

BEETROOT & BURRATA	18
<i>yellow and red beetroot, leek, mustard vinaigrette, nut crumble</i>	
FISH TRIO	24
<i>gamba, scallops, tunatataki, samphire, cherry tomato</i>	

KIDS MENU

MINI BURGER bacon, cheese, mayonaise	13
STEAK 100gr	18
CRISPY CHICKEN mayonaise	13
CROQUETTE mayonaise or mosterd	11
<i>Served with fries, mayonaise, apple sauce</i>	
<i>Mini stroopwafel sundae for dessert</i>	

BIJGERECHT

TRUFFLE PASTA	9
FRIES mayonaise	4.5
TRUFFLE FRIES Parmezaan, truffle mayonaise	5.5

LIQUID DESSERT

SGROPPINO	9
<i>Absolut vodka, cava, lemon sorbet</i>	
AFFOGATO	9
<i>vanilla icecream, espresso with Baileys, Disaronno or Kahlua</i>	
ESPRESSO MARTINI	10
<i>a classic since 1983 with a little Copper twist</i>	

DESSERT

CAPPUCCINO AU CHOCOLAT	9
<i>chocolate mousse, whipped cream</i>	
Tip: Pedro Ximinez 5.5	
CRÈME BRÛLÉE	9
Tip: Bodega Norton Gruner Veltliner & Chardonnay 5.5	
COPPER CHEESECAKE	9
<i>apple cinnamon with butter caramel sauce and apple pie ice cream</i>	
Tip: Paul Jaboulet Muscat de Beaumes-de-Venise 7.5	
STROOPWAFEL SUNDAE	10
<i>stroopwafel roomijs, snippers, whipped cream, hot caramel sauce</i>	
KAASPLANKJE +2	13
<i>5 cheeses from 't Kaaswinkeltje, fig chutney, toast</i>	
Tip: D By Duorum Tawny 5 of LBV 6.5	