

BRASSERIE COPPER

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

SMOOTHIE & JUICE

till 16.00

Yellow mango, ananas, coconut	5.5
Red strawberry, banana	5.5
Green banana, pineapple, mango, spinach	5.5
Fresh orange juice	4.7

BRUNCH COCKTAIL

Mimosa	8.5
Vilarnau cava, fresh orange juice, cointreau	
Aperol Spritz	9.5
Aperol, cava, soda	
Limoncello Spritz	9.5
Limoncello, cava, soda	

BREAKFAST

till 14.00

French Toast	12
brioche, vanilla mascarpone, raspberry compote	
Brioche Avocado *	13
bacon, poached egg and sauce hollandaise	
Brioche Norwegian *	16
smoked salmon, avocado, poached egg and sauce hollandaise	
Turkish Eggs *	13
labneh, poached egg, chili oil, brown butter, served with sourdough	
Uitsmijter *	9
three eggs sunny side up on sourdough <i>supplement ham, cheese, bacon 1.5</i>	

LUNCH

till 16.00

** Gluten free (bread) possible +0.75*

Chicken & Avo	15
brioche, Jospes grilled chicken, avocado mash, spring onion, cherry tomato, spicy mayonnaise	
Goat cheese*	14
toasted sourdough, fig, cherry tomato, hazelnut, honey	
Steak Sandwich *	16
brioche, med-rare flank steak, caramelised onion, Parmesan cheese, sauce hollandaise	
Carpaccio *	14
sourdough, Parmesan cheese, truffle mayonnaise, arugula and pine nuts	
Vis 12 Uurtje	15
sourdough served with smoked salmon, mini tuna taco, small cup of lobstersoup	
Toast Avocado *	14
toasted sourdough, pomegranate, feta cheese, mint	
Club Sandwich *	15
toasted sourdough served with chicken, bacon, cucumber, butter lettuce and tomato	
Kroketten	11
two veal croquets on sourdough bread served with mustard	

SALAD

till 16.00

Goat cheese	22
fig, hazelnut, cherry tomato, avocado, pomegranate, sourdough toast	
Niçoise	22
fresh tuna, soft boiled egg, haricot verts, olive, red onion, baby potatoes	

ON THE SIDE

Fries mayonnaise	5
Truffle fries truffle mayonnaise & Parmesan cheese	6



SCAN QR CODE FOR ALLERGENS

Sharing bites are served when ready

STARTERS

12.00 - 16.00

Mini Tuna Taco <i>4 st</i> avocado, ponzu, miso mayonnaise	14
Bao Bun <i>2 st</i> crunchy chicken, cucumber and red onion sweet & sour, spicy mayonnaise, chili pepper	13
Gamba's garlic chili oil, served with brioche	16
Ossenhaaspuntjes Oriental, sesame, spring onion, been sprouts, spicy mayonnaise	15
Bisque creamy lobster soup, prawns, brioche bread served with rouille	13
Chicken Gyoza <i>6 st</i> spicy oil, spring onion, sesame, spicy mayo	15
Steak Tartare flank steak, chive oil, sourdough toast	<i>75 gr</i> 13
Crispy Nigiri <i>4 st</i> spicy prawn, miso mayonnaise, unagi sauce, spring onion	14
Tuna flammkuchen tuna carpaccio, stracciatella di burrat, lemon zest	13
Pata Negra flammkuchen pata negra, cherry tomato, parmesan cheese	13

MAIN COURSE

13.00 - 16.00

Steak Tartare flank steak, chive oil, sourdough toast & frites	<i>100 gr</i> 21
Sole <i>350 gr</i> pan fried, served with butter and samphire	35
Tuna steak pimenton risotto, leeks in tempura, tomato concasse	27
Steak & frites <i>180 gr</i> flank steak served medium-rare, foamy sauce hollandaise, frites and salad	27
Steak au Poivre <i>200gr</i> tenderloin, peppercorn sauce & frites	34
Copper Mini Burger <i>2st</i> aioli, cheese, bacon, tomato, onion compote & frites	18

DESSERT

13.00 -16.00

Crème Brûlée	9
Dame Blanche bourbon vanilla icecream, hot chocolate sauce, white chocolate crumble	10
Copper Cheesecake raspberry compote, apple caramel icecream	10
Stroopwafel Sundae "stroopwafel" icecream, snippers, slagroom, caramel sauce	10
5 Cheeses van 't Kaaswinkeltje, appelstroop, toast	13

DINER

COPPER MENU € 42

WEDNESDAY & SUNDAY, THREE COURSE MENU À LA CARTE, ADDITIONAL PRICED MENTIONED ON OUR MENU
CHATEAUBRIAND, TOURNEDOS ROSSINI & AFTER DINNER DRINKS ARE NOT INCLUDED

APPETIZER

Zuurdesem whipped butter	7
Pata Negra 50gr	12
Pan Con Tomate with Pata Negra 4 st	14
Cristal bread with tomato, garlic and Spanish Iberico ham	

GEAY OYSTER N.2

Classic <i>per piece</i>	4
Oriental <i>per piece</i>	4.5

STARTER

Sharing bites are served when ready

Tuna Tartare	15	Beef Tataki	12
avocado, ponzu, misomayo		wasabi ponzu, crunchy garlic, miso mayonnaise	
Bao Bun 2pc	13	Stracciatella di burrata	13
crunchy chicken, cucumber and red onion sweet and sour, spicy mayonnaise en chili pepper		tomato, strawberry, buckwheat, green oil	
Coquille +2	16	Carpaccio	14
shallot crème, hazelnut, samphire, beurre blanc		Parmesan cheese, truffle mayonnaise, arugula, pine nut <i>supplement fresh truffle +5</i>	
Ossenhaaspuntjes +/	15	Chicken Gyoza 6 st +/	15
Oriental, sesame, spring onion, been sprouts, spicy mayonnaise		spicy oil, spring onion, sesame, spicy mayonnaise	
Green Asparagus +/	15	Steak Tartaar	13
sauce hollandaise, shallot crème, poached egg, fresh truffle		flank steak, chive oil, toasted sourdough <i>supplement foie gras +8</i>	
Bisque	13	Crispy Nigiri 4 st	14
creamy lobster soup, prawn, brioche served with rouille		spicy prawn, miso mayonnaise, sauce unagi, spring onion	

SCAN QR FOR ALLERGENS



MAIN COURSE

17.00 - 22.00

Lemon Risotto baby fennel, parmesan cheese, green oil, stracciatella di burrata	21
Tuna Steak pimenton risotto, leek in tempura, tomato concasse	28
Steak & frites 180 gr flank steak served medium-rare, sauce of choice, frites and salad	27
Tournedos Rossini crouton, foie gras, sauce madeira, fresh truffle	45
Chateaubriand 225gr from two persons, served medium-rare with fries and mayonnaise	p.p. 39
Seabass beurre blanc, chive oil en herring caviar, shallot purée, leek in tempura	26
Sole 350 gr +9 pan fried, served with butter and samphire	35
Copper Mini Burger 2st truffle mayonnaise, cheese, bacon, tomato, onion compote & frites	18
Rib-eye 250gr +8 jospier grilled seasonal vegetables, sauce of choice	35
Tenderloin 200gr +5 jospier grilled seasonal vegetables, sauce of choice	31
Supplement foie gras +8 fresh truffle +10	
Sauzen Foamy Hollandaise Truffle Gravy Peppercorn sauce	

SALAD

ON THE SIDE

KIDS

Goat cheese 22 fig, hazelnut, cherry tomato, avocado, pomegranate, sourdough toast	Seasonal vegetables 7	Mini burger 13 bacon, cheese, mayonnaise
Niçoise 22 fresh tuna, soft boiled egg, haricot verts, olive, red onion, baby potatoes	Citrus geen salad 6	Crunchy chicken 13
	Frites mayonnaise 5	Kroket 11
	Truffelfrietje 6 Parmesan cheese, truffle mayonnaise	<i>Served with fries and a mini stroopwafel sundae as a dessert</i>

DESSERT

17.00 tot 23.00

Crème Brûlée 9	Affogato 10 vanilla icecream, espresso with Baileys of Amaretto
Romanoff 11 strawberry, curd, cream, meringue supplement bourbon vanilla icecream +2.5	Stroopwafel Sundae 10 stroopwafel icecream, snippers, whipped cream, caramel sauce
Copper Cheesecake 9 raspberry compote, apple caramel icecream	5 Cheeses +2 13 from “t Kaaswinkeltje”, apple syrup, sourdough toast

AFTER DINNER DRINKS

Paul Jaboulet Muscat de Beaumes-de-Venise 7.5	Liqueur <i>from</i> 5
Pedro Ximénez 7.5	Cognac, Armagnac, Calvados <i>from</i> 6
Clos l'abeilley Sauternes 8	Espresso Martini 11
D By Duorum Tawny 5.5	Liqueur Coffee 8.5
D By Duorum LBV 7	