DINNER

Welcome to Kop van Oost. We combine French flavors with fresh influences from around the world. Our menu changes regularly and is packed with fresh, pure ingredients. Our dinner menu is full of dishes you can share with others, or enjoy all to yourself. We recommend the shared dishes for groups of two or more.

BITES

OYSTERS

CLASSIC	mignonette – lemon	4.2
ASIAN	miso – spring onion – passion fruit	4.2

PER PIECE

BRIOCHE IBERICO	truffle – onion chutney		8
BRIOCHE COMTÉ	fermented garlic – rosemary		6
'KFC' WINGS	'Kop Fried Chicken' – fruit hot sauce	2 st.	4.5
TACO	prawn – carrot kimchi – aioli		4

CHEF'S MENU

Can't decide for yourself, or want a surprise? Then choose our three- or four-course Chef's Menu.

3 courses | 47
4 courses | 57

wine pairing 22 | 29

À LA CARTE

STARTER

STRACCIATELLA	persimmon – Iberico – puntarelle – fennel seeds – apple	15
SALMON	kimchi – leek – nori – miso – passion fruit	17
BEEF TATAKI	red curry – cucumber – yakitori – fried onions	16

INBETWEEN

MILLEFEUILLE	celeriac – potato – hazelnut – shallot – garlic	18
SEA BASS	water spinach – dashi – grape – herb crust	21
BRISKET	mustard – roscoff – rye – cepes	22

MAIN

RAVIOLI	cavolo nero – pumpkin – porcini – pangrattato	22
RED GURNARD	truffle – celeriac – cauliflower – jus de volaille	24
DUCK	red cabbage – orange – polenta – Albufera sauce	28
	supplement duck liver	+8

TO SHARE

DRY AGED CÔTE DE BOEUF	salsa verde – Hollandaise sauce	14 per 100 gr.
BONELESS CHICKEN	tarragon sauce – 700/800 grams	45

SIDES

FRIES	From Frietboutique with mayonnaise	6
	+ truffle mayonnaise	+2
	+ Parmesan cheese	+2
BUTTER LETTUCE	honey mustard vinaigrette – crostini – shallot	6
BIMI	red curry – Vietnamese peanut sauce – grapefruit - crispy onions	9