

VOORGERECHTEN

TONIJN TATAKI 13
Wakame salade - Hoisin -
Bosui - Wasabi crumble

RUNDER CARPACCIO 12.5
Parmezaan - Truffelmayonaise -
Kappertjes - Rucola

STEAK TARTARE 13
Handgesneden rundvlees -
Kwarteleitje - Truffelmayonaise

GAMBA'S PIRI PIRI 12
Gebakken in pittige knoflookolie

RAVIOLI 11.5
Huisgemaakt - Bospaddenstoelen -
Salieboter - Parmezaan - Rucola

SOEP V/D CHEF 7.5
Huisgemaakte soep van de dag

-SIDES-

BROOD + DIPS
2 pers. 4 / 4 pers. 6

SIDE SALAD 6.5

PORTIE FRITES 4

FRITES PARMEZAAN 6.5
Met truffelmayonaise

HOOFDGERECHTEN

HERTENBIEFSTUK 26.5
Knolselderij/ pastinaakpuree -
Rode port jus - Romanesco

HEILBOT RISOTTO 23
Heilbotfilet - Paddenstoelen -
Parmezaan - Rucola - Limoencrumble

RAVIOLI 21
Huisgemaakt - Bospaddenstoelen -
Salieboter - Parmezaan - Rucola

KAASFONDUE 21.5
Huisgemaakt met kazen van de
Kaaskampanje - Brood - Crudité

MOULES - FRITES 22.5
Mosselpan op klassiek Franse wijze -
Cocktail- en knoflooksaus - Frites

STEAK TARTARE 21
Handgesneden rundvlees - Eidooier -
Truffelmayonaise - Frites

COSTERSATÉ 19.5
Kippendijen - Coster marinade -
Atjar - Kroepoek - Frites

COSTERBURGER 18.5
Kaas - Serrano - Tomaat - Ui - Spinazie -
Truffelmayonaise - Salade - Frites

DESSERTS

CHEESECAKE 8.5
Witte chocolade - Citroen -
Bastogne - Vruchtencoules

STICKY TOFFEE PIE 9
Dadels - Vanille - Toffeesaus

CREMA CATALANA 8.5
Op klassiek Catalaanse wijze

KAASPLANK 12.5
3 kazen van de Kaaskampanje -
Vijgenbrood - Crackers

SPECIAL COFFEE 8.5
Koffie - Likeur - Versgeklopte room
(Alle combinaties zijn mogelijk)

SCROPPINO 8.5
Vodka - Prosecco - Citroensorbetijs

ESPRESSO MARTINI 11
Espresso - Vodka - Kahlúa

Coster^{52°}

STARTERS

TUNA TATAKI

Wakame salad - Hoisin -
Scallion - Wasabi crumble

13

BEEF CARPACCIO

Parmesan - Trufflemayonnaise -
Capers - Arugula

12.5

STEAK TARTARE

Raw minced meat - Quail egg -
Trufflemayonnaise

13

PIRI PIRI PRAWNS

Baked in spicy garlic oil

12

RAVIOLI

Homemade - Mushrooms -
Sage butter - Parmesan - Arugula

11.5

CHEF'S SOUP

Homemade soup of the day

7.5

-SIDES-

BREAD + DIPS

2 pers. 4 / 4 pers. 6

SIDE SALAD 6.5

FRENCH FRIES 4

PARMESAN FRIES 6.5

With trufflemayonnaise

MAINS

VENISON STEAK

Celeriac/ parsnip mash -
Red port jus - Romanesco

26.5

HALIBUT RISOTTO

Halibut fillet - Mushrooms -
Parmesan - Arugula - Lime crumble

23

RAVIOLI

Homemade - Mushrooms -
Sage butter - Parmesan - Arugula

21

CHEESEFONDUE

Homemade cheesefondue served
with bread & veggies

21.5

MOULES - FRITES

Mussels served with
cocktail- and garlicsauce - Frites

22.5

STEAK TARTARE

Raw minced meat - Egg yolk -
Trufflemayonnaise - Frites

21

COSTERSATÉ

Chicken thighs - Costermarinade -
Pickled veggies - Frites

19.5

COSTERBURGER

Cheese - Serrano - Tomato - Onion -
Spinach - Trufflemayonnaise - Salad - Frites

18.5

DESSERTS

CHEESECAKE

White chocolate - Lemon -
Bastogne - Fruit coulis

8.5

STICKY TOFFEE PIE

Dates - Vanilla - Toffee sauce

9

CREMA CATALANA

Traditional Catalan recipe

8.5

CHEESE PLATTER

3 cheeses served with fig bread &
crackers

12.5

SPECIAL COFFEE

Coffee - Liquer - Freshly whipped cream
(Every combination is possible)

8.5

SCROPPINO

Vodka - Prosecco - Lemon sorbet

8.5

ESPRESSO MARTINI

Espresso - Vodka - Kahlúa

11

Coster^{52°}