

## VOORGERECHTEN

**BURRATA** 12.5  
Burrata - Marinarasaus -  
Crostiti - Warm geserveerd

**RUNDER CARPACCIO** 13  
Parmezaan - Huisgemaakte pesto -  
Kappertjes - Rucola

**STEAK TARTARE** 13  
Handgesneden rundvlees - Crostiti -  
Kwarteleitje - Truffelmayonaise

**GAMBA'S PIRI PIRI** 12  
Gebakken in pittige knoflookolie

**ZALM CEVICHE** 13.5  
Avocado - Radijs - Lente ui -  
Venkel - Sriracha mayonaise

**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

**LAMSSTEAK** 26.5  
Zoete aardappelpuree -  
Chimichurri - Romanesco

**GEGRILDE ZALM** 23  
Aardappelpuree - Spinazie -  
Bearnaise - Groene asperge

**RAVIOLI** 21  
Huisgemaakt - Spinazie - Ricotta -  
Salieboter - Parmezaan - Rucola

**KAASFONDUE** 21.5  
Huisgemaakt met kazen van de  
KaasKampanje - Brood - Crudité

**BURRATA RISOTTO** 22  
Burrata - Basilicum - Serrano crumble -  
Zongedroogde tomaat - Rucola

**STEAK TARTARE** 21  
Handgesneden rundvlees - Eidooier -  
Truffelmayonaise - Crostiti - Frites

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

**COSTERBURGER** 19  
Kaas - Serrano - Tomaat - Ui - Spinazie -  
Truffelmayonaise - Salade - Frites

## DESSERTS

**TIRAMISU** 9  
Amaretto - Lange vingers - Koffie

**CHOCOLADE TAART** 9  
Pure chocolade - Oreo - Rood fruit

**CRÈME BRÛLÉE** 8.5  
Op klassiek Franse wijze

**KAASPLANK** 12.5  
3 kazen van de KaasKampanje -  
Vijgenbrood - Crackers

**SPECIAL COFFEE** 9  
Koffie - Likeur - Versgeklopte room  
(Alle combinaties zijn mogelijk)

**SCROPPINO** 8.5  
Vodka - Prosecco - Citroensorbetijs

**ESPRESSO MARTINI** 11  
Espresso - Vodka - Kahlúa

**Coster**<sup>52°</sup>

## STARTERS

### BURRATA

Burrata - Marinara sauce -  
Crostini - Served warm

### BEEF CARPACCIO

Parmesan - Homemade pesto -  
Capers - Arugula

### STEAK TARTARE

Raw minced meat - Crostini -  
Quail egg - Trufflemayonnaise

### PIRI PIRI PRAWNS

Baked in spicy garlic oil

### SALMON CEVICHE

Avocado - Radish - Spring onion -  
Fennel - Sriracha mayonnaise

### CHEF'S SOUP

Homemade soup of the day

## -SIDES-

### BREAD + DIPS

2 pers. 4 / 4 pers. 6

SIDE SALAD 6.5

FRENCH FRIES 4

PARMESAN FRIES 6.5

With trufflemayonnaise

## MAINS

### LAMB STEAK

12.5 Mashed sweet potatoes -  
Chimichurri - Romanesco

### GRILLED SALMON

13 Mashed potatoes - Spinach -  
Bearnaise - Green asparagus

### RAVIOLI

13 Homemade - Spinach - Ricotta -  
Sage butter - Parmesan - Arugula

### CHEESEFONDUE

12 Homemade cheesefondue served  
with bread & veggies

### BURRATA RISOTTO

13.5 Burrata - Basil - Serrano crumble -  
Sun-dried tomato - Arugula

### STEAK TARTARE

21 Raw minced meat - Egg yolk -  
Trufflemayonnaise - Crostini - Frites

### COSTERSATÉ

19.5 Chicken thighs - Peanut sauce -  
Costermarinade - Pickled veggies - Frites

### COSTERBURGER

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

## DESSERTS

### TIRAMISU

9 Amaretto - Ladyfingers - Coffee

### CHOCOLATE PIE

9 Dark chocolate - Oreo - Red fruit

### CRÈME BRÛLÉE

8.5 Traditional French recipe

### CHEESE PLATTER

12.5 3 cheeses served with fig bread &  
crackers

### SPECIAL COFFEE

9 Coffee - Liqueur - Freshly whipped cream  
(Any combination is possible)

### SCROPPINO

8.5 Vodka - Prosecco - Lemon sorbet

### ESPRESSO MARTINI

11 Espresso - Vodka - Kahlúa

# Coster<sup>52°</sup>