

VOORGERECHTEN

BURRATA 13
Burrata - Marinarasaus - Bieslook -
Crostini - Warm geserveerd

RUNDER CARPACCIO 13.5
Parmezaan - Truffelmayonaise -
Kappertjes - Rucola

STEAK TARTARE 14
Handgesneden rundvlees - Crostini -
Kwarteleitje - Truffelmayonaise

GAMBA'S PIRI PIRI 13.5
Gebakken in pittige knoflookolie

MAKREEL RILLETTE 14
Rillette van makreel - Uienchutney -
Ingelegde komkommer - Crostini

SOEP V/D CHEF 8.5
Huisgemaakte soepen, keuze uit:
Champignonsoep & Pompoensoep

-SIDES-

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

SIDE SALAD 6.5

PORTIE FRITES 4.5

FRITES PARMEZAAN 6.5
Met truffelmayonaise

HOOFDGERECHTEN

FLAT IRON STEAK 27.5
Knolselderij- pastinaakpuree -
Champignonsaus - Gesmoorde prei

ZEEBAARSFILET 25.5
Knolselderij- pastinaakpuree -
Bockbier Beurre Blanc - Gesmoorde prei

MOULES - FRITES 23.5
Mosselpan op klassiek Franse wijze -
Cocktail- en knoflooksaus - Frites

KAASFONDUE 23
Huisgemaakt met kazen van de
KaasKampanje - Brood - Crudité

BURRATA RISOTTO 23
Burrata - Champignon - Parmezaan -
Zongedroogde tomaat - Rucola

STEAK TARTARE 24
Handgesneden rundvlees - Eidooier -
Truffelmayonaise - Crostini - Frites

COSTERSATÉ 21
Kippendijen - Satésaus - Kroepoek -
Coster marinade - Atjar - Frites

COSTERBURGER 21
Kaas - Serrano - Tomaat - Ui - Spinazie -
Truffelmayonaise - Salade - Frites

DESSERTS

CHOCOLADE TIRAMISU 9
Amaretto - Lange vingers - Koffie

DAME BLANCHE 8
Vanille-ijs - Chocolade saus - Slagroom

CRÈME BRÛLÉE 8.5
Op klassiek Franse wijze

AFFOGATO 5.5
Vanille-ijs - Espresso

KAASPLANK 12.5
3 kazen van de KaasKampanje -
Vijgenbrood - Crackers

SPECIAL COFFEE 9.5
Koffie - Likeur - Ongezoete room
(Alle combinaties zijn mogelijk)

SCROPPINO 9.5
Vodka - Prosecco - Citroensorbetijs

ESPRESSO MARTINI 12
Espresso - Vodka - Kahlúa

Coster^{52°}

STARTERS

BURRATA 13
Burrata - Marinara sauce - Chives -
Crostini - Served warm

BEEF CARPACCIO 13.5
Parmesan - Trufflemayonnaise -
Capers - Arugula

STEAK TARTARE 14
Raw minced meat - Crostini -
Quail egg - Trufflemayonnaise

PIRI PIRI PRAWNS 13.5
Baked in spicy garlic oil

MACKEREL RILLETTES 14
Served with onion chutney -
Pickled cucumber - Crostini

CHEF'S SOUP 8.5
Homemade soups, choice of:
Mushroom soup & Pumpkin soup

-SIDES-

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

SIDE SALAD 6.5

FRENCH FRIES 4.5

PARMESAN FRIES 6.5
With trufflemayonnaise

MAINS

FLAT IRON STEAK 27.5
Celeriac- parsnip mash -
Mushroom sauce - Braised leeks

SEA BASS FILLET 25.5
Celeriac- parsnip mash -
Bock beer Beurre Blanc - Braised leeks

MOULES - FRITES 23.5
Mussels served with
cocktail- and garlicauc - Frites

CHEESEFONDUE 23
Homemade cheese fondue served
with bread & veggies

BURRATA RISOTTO 23
Burrata - Mushrooms - Parmesan -
Sun-dried tomato - Arugula

STEAK TARTARE 24
Raw minced meat - Egg yolk -
Trufflemayonnaise - Crostini - Frites

COSTERSATÉ 21
Chicken thighs - Peanut sauce -
Costermarinade - Pickled veggies - Frites

COSTERBURGER 21
Cheese - Serrano - Tomato - Onion -
Spinach - Trufflemayonnaise - Salad - Frites

DESSERTS

CHOCOLATE TIRAMISU 9
Amaretto - Ladyfingers - Coffee

DAME BLANCHE 8
Vanilla ice cream - Chocolate sauce

CRÈME BRÛLÉE 8.5
Traditional French recipe

AFFOGATO 5.5
Vanilla ice cream - Espresso

CHEESE PLATTER 12.5
3 cheeses served with fig bread &
crackers

SPECIAL COFFEE 9.5
Coffee - Liqueur - Freshly whipped cream
(Any combination is possible)

SCROPPINO 9.5
Vodka - Prosecco - Lemon sorbet

ESPRESSO MARTINI 12
Espresso - Vodka - Kahlúa

Coster^{52°}