

EAT

MENU 25 SEPT - 11 OCT | 12:00 - 21:30

Welkom in Kazerne. Chef Giovanni Gabana ontwikkelt iedere vier weken een aantal nieuwe seizoensgebonden gerechten. Alles is vers, in eigen huis gemaakt, robuust en groente georiënteerd, met een Italiaanse touch.

De gerechten kunnen sporen van allergenen bevatten. Zijn er allergieën of dieetwensen? Laat het ons weten!

Welcome to Kazerne. Chef Giovanni Gabana develops a number of new seasonal dishes every four weeks. Everything is fresh, homemade, robust and vegetable oriented, with an Italian touch.

Our dishes may contain traces of allergens. Do you have an allergy or any diet wishes? Please let us know!

EXPLORE THE FULL RANGE OF OUR MENU

3 COURSES

Starter - main, pasta, or risotto - dessert	35
Chef's choice	37,5

4 COURSES

Chef's choice	45
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3 COURSE WINE ARRANGEMENT

Delicious wines	22,5
Super delicious wines	29,5

4 COURSE WINE ARRANGEMENT

Delicious wines	29,5
Super delicious wines	39,5

STARTERS

Diverse soorten brood, dip <i>Several types of bread, dip</i>	5,5
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Soep van de dag <i>Soup of the day</i>	6,5
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Burrata alla Caprese, balsamico * <i>Burrata alla Caprese, balsamic *</i>	10
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Parmezaanse flan, honing, perensalade * <i>Parmesan flan, honey, pear salad *</i> + prosciutto (+3)	12
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Zalm, biet, geitenkaas, mayonaise * <i>Salmon, beetroot, goat cheese, mayonnaise *</i>	12
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Rundercarpaccio, avocadocrème, affilla cress, knoflookbrood, tomaat / <i>Beef carpaccio, avocado cream, affilla cress, bread with garlic, tomato</i>	12
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PASTA + RISOTTO

Saffraanrisotto, fontina, paddestoelen * <i>Saffron risotto, fontina, mushrooms *</i>	16,5
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Met rund gevulde caramelle, boter, salie, Parmigiano Reggiano <i>Beef caramelle, butter, sage, Parmigiano Reggiano</i>	16,5
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Bigoli pasta pesto * + kip / <i>chicken</i> (+4,5)	11
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MAIN COURSES

Aubergine parmigiana, burrata, geroosterde tomaat, pecorino, pesto * / <i>Eggplant parmigiana, burrata, roasted tomato, pecorino, pesto *</i>	16
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Kabeljauw, aardappelcrème, venkel, paddestoelen <i>Cod, potato cream, fennel, mushrooms</i>	18
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Zeebaars in zoutkorst, gegrilde groenten, spaghetti aglio olio, salade, citronette (vanaf 2 personen) / <i>Seabass in salt crust, grilled vegetables, spaghetti aglio olio, salad, citronette (from 2 persons)</i>	22,5
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Rundertagliata, aardappel, gegrilde groenten, salade, jus / <i>Beef tagliata, potato, grilled vegetables, salad, jus</i>	21
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Ossenhaas, artisjok, aardappel, raapstelen, jus <i>Tenderloin, artichoke, potato, turnip, jus</i> (in menu +3)	25
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DESSERTS

Kazen: 3 soorten / <i>Cheeses: 3 types</i>	8
Kazen: 6 soorten / <i>Cheeses: 6 types</i>	15

Tiramisu	9
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Panna cotta, karamel, walnoot, zeezout <i>Panna cotta, caramel, walnut, sea salt</i>	9
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DRINK

BUBBLES

Pinot Chardonnay, spumante brut, NV Viticoltori Ponte, Veneto, Italy	GLASS 6	BOTTLE 31,5
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Champagne Grande Reserve, Brut Premier Cru Veuve Fourny & Fils, Vertus, France		69
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WHITE

Sauvignon Blanc, 2017 Condamine Bertrand, Pays d'Oc, France	4,5	23,5
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Chardonnay/Viognier, 2017 Domaine Paul Mas, Languedoc, France	5,5	27,5
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Pinot Grigio, 2017 La Prendina, Lombardia, Italy	6	31,5
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Sillery Pinot Nero, 2016 Frecciarossa, Oltrepo Pavese, Italy		32,5
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Soave Classico DOC BIO, 2017 Balestri Valda, Verona, Italy		32,5
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Albariño, 2017 Bodega Anadigna, Rías Baixas, Spain		35
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Grauer Burgunder Kabinett Trocken, 2016 St. Remigius, Baden, Germany		35
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Riesling, 2015 Weingut Setzer, Niederösterreich, Austria		35
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Chardonnay, 2016 Cantina Girlan, Alto Adige, Italy		42,5
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Lugana Superiore Molin, 2016 Az. Agr. Provenza, Lugana, Italy		42,5
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Pecorino Reve DOC, 2015 Azienda Velenosi, Marche, Italy		45
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Sancerre, 2016 Roger Reverdy Cadet & Fils, Sancerre, France		45
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Crozes-Hermitage Blanc, 2016 Domaine des Entrefaux, Côtes-du-Rhône, France		47,5
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Chablis 1er cru Fourchaume, 2015 Domaine Savary, Chablis, France		50
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ROSÉ

Baron de Montgaillard, 2016 Condamine Bertrand, Pays d'Oc, France	GLASS 4,5	BOTTLE 23,5
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RED

Montepulciano d'Abruzzo, 2017 Azienda Velenosi, Marche, Italy	4,5	23,5
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Chianti Sannatino Superiore, 2016 San Martino, Toscana, Italy	6	31,5
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Larzac, 2016 Domaine Paul Mas, Languedoc, France	7	35
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Merlot, 2016 La Prendina, Lombardia, Italy		31,5
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Premium Cuvée, 2013 Señorio de Otazu, Navarra, Spain		32,5
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Spätburgunder, 2016 Weingut St. Remigius, Baden, Germany		35
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Belvento Sireno, 2015 Petra, Suvereto, Italy		37,5
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Lagrein, 2016 Cantina Girlan, Alto Adige, Italy		40
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Shiraz, 2014 Vlassides Winery, Limassol, Cyprus		42,5
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Valpolicella Ripasso Superiore, 2016 Torre d'Orti, Veneto, Italy		45
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Bourgueil La Chevalerie, 2012 Domaine de la Chevalerie, Loire, France		47,5
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Crozes Hermitage Les Pends BIO, 2015 Domaine des Entrefaux, Côtes-du-Rhône, France		50
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Irancy, 2009 Domaine Vincent Dauvissat, Bourgogne, France		60
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Brunello di Montalcino, 2013 Claudia Ferrero, Montalcino, Italy		69,5
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COCKTAILS

Aperol Spritz	GLASS 7
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Tanqueray gin & tonic	7
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Hendrick's gin & tonic	9,5
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* Vegetarisch / Vegetarian

DESIGN

WARM

Verveine Thee / <i>Verbena Tea</i>	2,5
Verse muntthee / <i>Fresh mint tea</i>	3
Verse gemberthee / <i>Fresh ginger tea</i>	3
Kusmi Thee / <i>Kusmi Tea</i>	2,5
Koffie / <i>Coffee</i> / Espresso	2,4
Espresso doppio	4
Espresso macchiato	2,8
Cappuccino	2,8
Latte macchiato	3
Warme chocomel / <i>Hot chocolate</i>	3
Specials	7
Soyamelk	+0,5

SOFT DRINKS

Coca Cola (Light), Fanta Orange, Bitter Lemon, Fuze tea (Lemon, Green)	
Sprite, Cassis, Tonic, Ginger Ale	2,5
Chaudfontaine still, sparkling	2,2
San Pellegrino, Aqua Panna bottle	5
Crodino, Rivella	3

Appelaere / <i>Apple juice</i>	3
Perelaere / <i>Pear juice</i>	3,3
Tomatensap / <i>Tomato juice</i>	2,5
Verse jus d'orange / <i>Fresh orange juice</i>	3,5

Chocomel / <i>Chocolate milk</i>	2,5
Melk / <i>Milk</i>	2

GULPENER BEER TAP

Gulpener pilsner (25cl)	2,5
Chateau Neubourg (30cl)	3,5
Ur-Weizen BIO	4
Bockbier	3,7
Oerknal IPA	4

BEER BOTTLE

Gulpener Ur-Hop BIO	3
Gerardus Blond, Dubbel, Tripel	3,5
Duvel	4,5
Warsteiner premium Radler 2,5%	3,5
Warsteiner < 0,5%	2,5

PSV

Ramos Pinto White, Tawny, Ruby	4,5
Kopke Colheita	8
Fino Domecq	5,5
Alvear Pedro Ximénez	6
Moscatel de Setúbal	5,5
Pinodisé, Vino Liqueroso	6,5
Biegler Beerenauslese 2015	7
Martini Rosso, Bianco, Extra Dry	4,5

WHISKY

Grants	5
Laphroaig 10 years	6
Oban 14 years	8

COGNACS

Paul Giraud VSOP	6
Calvados Chateau du Breuil VSOP 15 ans	8
Armagnac Vaghi VSOP	6

GRAPPA

Nonino Chardonnay	6
Nonino Moscato	6

LIQUEURS

Zuidam Amandel Speculaas, Amaretto Café, Honing-Whisky, Orange, Vanille, Cassis	5
Limoncello Pallini	4,5
Sambucca Lazzaroni	4,5
Averna Amaro	4,5

BORN AT NIGHT - SPACE CAVIAR

A different perspective on design and technology

De expositie toont een onderzoek naar 's werelds grootste elektronica-markt in Shenzhen, China. Deze markt herbergt een ecosysteem dat zich in de afgelopen jaren ontwikkelde als productinnovator. Waar overdag de focus ligt op de verkoop, ontstaan 's nachts producten die het Westerse denken over design, innovatie en individueel auteurschap ter discussie stellen.

Als eerste buitenlandse creatief directeur van Design Academy Eindhoven is Joseph Grima een belangrijke nieuwe stakeholder in het Eindhovense designveld. Daarom hebben we hem uitgenodigd om zich voor te stellen via zijn visie op design. Hij droeg het spraakmakende onderzoek voor dat hij – samen met Martina Muzi – binnen Space Caviar uitvoerde.

The exhibit shows an investigation into the world's largest electronics market in Shenzhen, China. This market is home to an ecosystem which in recent years has developed itself as a product innovator. Where during the day the focus is on sales, at night products are created that question the Western way of thinking about design, innovation and individual authorship.

As the first foreign creative director of Design Academy Eindhoven, Joseph Grima is an important new stakeholder in the Eindhoven field of design. That's why we invited him to introduce himself through his vision on design. He proposed the high-profile research that he conducted – in collaboration with Martina Muzi – within Space Caviar.

CURATORS Joseph Grima & Martina Muzi
EXHIBITION DESIGN Daphna Laurens

THANKS

Ruud Balk fotografie, Best Image Signing, Brabant C, Cultuur Eindhoven, Daphna Laurens, Dutch Design Foundation, EHV365, Leeuwerik Plaatmateriaal, Lucas&Lucas, M+/Design Trust, Moon/en/co, Provincie Brabant, Saint Gobain Glassolutions, Space Caviar, Gert Staal

SUPPORT KAZERNE FOUNDATION (NON PROFIT, ANBI)

Kazerne is een podium voor actueel design in het hart van design- en technologiestad Eindhoven. Via exposities, verdiepende en verbindende activiteiten brengt Kazerne Foundation de vele culturele en maatschappelijke betekenissen van design onder de aandacht. Dat doen we niet alleen, maar samen met een groot netwerk van mensen die Kazerne met *Wisdom, Work or Wealth* mede-mogelijk-maken. Sluit je aan bij onze community! Informeer vrijblijvend naar de mogelijkheden. Iedere euro telt.

Kazerne is a podium for contemporary design in Eindhoven, city of design and technology. Via exhibitions, deepening and connecting activities Kazerne Foundation brings the many cultural and social meanings of design to the public. This we do together with a large network of people who make Kazerne possible, by sharing their Wisdom, Work or Wealth. Join our community! Ask for the possibilities. No strings attached. Every euro counts.

Steun de stichting / *Support the foundation* Pay what you want

ON DEMAND

Rondleiding door creatief directeur of teamlid
Guided tour by creative director or team member

WWW.KAZERNE.COM

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FREE WIFI

Kazerne_guest: eatdrinkdesign



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