

BITES TO SHARE, OR NOT TO SHARE

Diverse soorten brood, dip * <i>Various kinds of bread, dip *</i>	5,5
Oester / <i>Oyster</i> (4)	11,5
Kazen, notenbrood / <i>Cheeses, nut bread *</i>	9
Charcuterie, tafelzuur, brood <i>Charcuterie, pickles, bread</i>	9
Polenta kroketten / <i>Polenta croquettes *</i> (5)	7,5
Risotto cubes, pesto mayo * (6)	6
Rundvlees bitterballen, mosterd (6) <i>Small beef croquettes, mustard</i>	6
Plankje met gemarineerde en rauwe groenten, dip * <i>Platter with marinated and raw vegetables, dip *</i>	7,5
Borrelplank met diverse hapjes (minimaal 2 personen) <i>Platter with various bites for two (minimum of 2 persons)</i>	9 ^{PP}

APERITIF

Spumante Cuvee, Extra dry	6
Virgin Spritz (alcohol free)	5
Aperol Spritz	7,5
Tanqueray gin & tonic	8,5
Hendrick's gin & tonic	9,5

PASTRY

Appeltaart / <i>Apple Pie</i>	4
Brownie	4

PASTA DI GIOVANNI

Italiaanse pasta, handgemaakt door chef Giovanni Gabana.
Italian pasta, handmade by chef Giovanni Gabana.

Pasta Di Giovanni comes in two sizes:	Lunch	Dinner
Pasta pesto * + <i>gamba</i> (+5,5) Wine suggestion: Pinot Grigio	8	11
Pasta pomodoro, basilicum, ricotta salata * Pasta pomodoro, basil, ricotta salata * Wine suggestion: Sillery Pinot Nero	11	16,5
Pasta alla gricia: pancetta, ui, witte wijn, rozemarijn <i>Pasta alla gricia, pancetta, onion, white wine, rosemary</i> Wine suggestion: Soave Classico DOC BIO	11	16,5

SANDWICHES / SALADS 12:00 – 16:00

Rundercarpaccio, Parmigiano Reggiano, rucola, citroen <i>Beef carpaccio, Parmigiano Reggiano, rocket, lemon</i> Wine suggestion: Baron de Montgaillard Rosé	11
Burrata alla Caprese, balsamico * <i>Burrata alla Caprese, balsamico *</i> Wine suggestion: Pinot Grigio	10
Zalm, dillemayonaise, gepocheerd ei, cherrytomaat, kappertjes, geitenkaas / <i>Salmon, dill mayonnaise,</i> <i>poached egg, cherry tomato, capers, goat cheese</i> Wine suggestion: Chardonnay/Viognier	9

SOUP

Pompoensoep, brood * <i>Pumpkin soup, bread</i> Wine suggestion: Grüner Veltliner	7
Tomatensoep, brood * <i>Tomato soup, bread</i> Wine suggestion: Sillery Pinot Nero	6,5

EGG 12:00 – 16:00

Omelet, groenten * <i>Omelette, vegetables *</i> Wine suggestion: Cuvee Spumante	9,5
Eiwit omelet, groenten * <i>Egg white omelette, vegetables *</i> Wine suggestion: Cuvee Spumante	9,5

* Vegetarisch / *Vegetarian*

19 OCT - 2 NOV DDW MENU

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 OUR MENU

3 gangen / *3 courses* 37
(starter - main or pasta - dessert)

STARTERS

Biet, gorgonzola, walnoot * <i>Beetroot, gorgonzola, walnut *</i> Wine suggestion: Riesling	9,5	Linzensalade, champignons, kalfsmuis <i>Lentil salad, mushrooms, silverside veal</i> Wine suggestion: Chardonnay/Viognier	11,5
Biet, zalm <i>Beetroot, salmon</i> Wine suggestion: Riesling	12,5	Rundercarpaccio, avocadocrème, knoflookbrood, tomaat <i>Beef carpaccio, avocado cream, cress, garlic bread, tomato</i> Wine suggestion: Baron de Montgaillard Rosé	12

MAIN

Parmigiana di melanzane, aubergine op Italiaanse wijze * <i>Parmigiana di melanzane, Italian style eggplant *</i> Wine suggestion: Montepulciano d'Abruzzo	16,5
Zeebaars, paprika, kappers, tomaat, olijf, aardappel, krabjus <i>Seabass, bell pepper, capers, tomato, olive, potato, crab jus</i> (in menu + 2) Wine suggestion: Grüner Veltliner	22,5
Runder tagliata, Parmigiano, rucola, tomaat, ui, aardappel <i>Beef tagliata, Parmigiano, rocket, tomato, onion, potato</i> (in menu + 2) Wine suggestion: Chianti Superiore	21,5

SWEET

Koffie goumand <i>Café gourmand</i> Suggestion: Zuidam Liqueur	7,5
Tiramisu Wine suggestion: Moscatel de Setúbal	6
Brownie, vanille ijs <i>Brownie, vanilla ice cream</i> Wine suggestion: Pinodisé, Vino Liquoroso	7,5
Sinaasappelcake, vanille ijs <i>Orange cake, vanilla ice cream</i> Wine suggestion: Setzer Beerenauslese	7,5

CHEESE

Kazen, notenbrood <i>Cheeses, nut bread</i> (in menu + 2) Wine suggestion: Sauvignon Blanc	9
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