

## 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 <sup>pp</sup>

## 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
Kersencake / <i>Cherry Cake</i>	4
Brownie (gluten free)	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
Risotto, Parmigiano Reggiano, burrata <i>Wine suggestion: Sauvignon Blanc</i>	11	16,5
Pompoen gnocchi, Pecorino, noten <i>Pumpkin gnocchi, Pecorino, nuts</i> <i>Wine suggestion: Sillery Pinot Nero</i>	11	16,5
Spaghetti Vongole <i>Wine suggestion: Pinot Grigio</i>	11	16,5
Met rund gevulde caramelle, boter, salie, Parmigiano Reggiano / <i>Beef caramelle, butter, sage, Parmigiano Reggiano</i> <i>Wine suggestion: Soave Classico DOC BIO</i>	11	16,5

## SANDWICHES / SALADS 12:00 - 16:00

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

## SOUP

Soep van de week * <i>Soup of the week *</i> <i>Wine suggestion: Grüner Veltliner</i>	7
Tomatensoep, brood * <i>Tomato soup, bread *</i> <i>Wine suggestion: Sillery Pinot Nero</i>	7

## EGG 12:00 - 16:00

Toast, gepocheerd ei, Parmigiano Reggiano, truffel * <i>Toast, poached egg, Parmigiano Reggiano, truffle *</i> <i>Wine suggestion: Cuvee Spumante</i>	9,5
Omelet, aardappel, ui, bieslook * <i>Omelette, potato, onion, chives *</i> (+ Prosciutto di Parma + 2) <i>Wine suggestion: Cuvee Spumante</i>	9,5

20 NOV - 28 DEC

## 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, home of design. 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 met pasta / <i>3 courses with pasta</i> (starter - pasta - dessert)	32,5
3 gangen / <i>3 courses</i> (starter - main - dessert)	37
4 gangen chef's special / <i>4 courses chef's special</i> (starter - lunch portion pasta - main - dessert)	45

## WINE ARRANGEMENT

3 Delicious wines	14,5
4 Delicious wines	18,5

## STARTERS

Biet in 3 varianten, gorgonzola, walnoot * <i>Beetroot in 3 varieties, gorgonzola, walnut *</i> <i>Wine suggestion: Riesling</i>	12,5	Zalm, komkommer, crème fraîche, kaviaar <i>Salmon, cucumber, crème fraîche, caviar</i> <i>Wine suggestion: Riesling</i>	12,5
Linzensalade, burrata, gebrande ui * <i>Lentil salad, burrata, roasted onion *</i> <i>Wine suggestion: Chardonnay/Viognier</i>	11,5	Bresaola, geitenkaas, paddestoelen, gemarineerde groenten <i>Bresaola, goat cheese, mushrooms, marinated vegetables</i> <i>Wine suggestion: Baron de Montgaillard Rosé</i>	12,5
Coquille, aardappel creme, kwartelei, Prosciutto di Parma <i>Scallops, potato cream, quail egg, Prosciutto di Parma</i> <i>Wine suggestion: Chardonnay/Viognier</i>	12,5	Rundercarpaccio, champignon, Parmigiano Reggiano <i>Beef carpaccio, mushroom, cress, Parmigiano Reggiano</i> <i>Wine suggestion: Baron de Montgaillard Rosé</i>	12,5

## MAINS

Parmigiana di melanzane, aubergine op Italiaanse wijze * <i>Parmigiana di melanzane, Italian style eggplant *</i> <i>Wine suggestion: Montepulciano d'Abruzzo</i>	19,5	Rundersukade, aardappel, chiodia biet, knolselderij, wortel, rode wijnsaus / <i>Beef tagliata, potato, chiodia beetroot, celeriac, carrot, red wine sauce</i> (in menu + 3) <i>Wine suggestion: Chianti Superiore</i>	26,5
Kabeljauw, aardappel creme, beukenzwam, spinazie <i>Cod, potato cream, beech mushroom, spinach</i> <i>Wine suggestion: Grüner Veltliner</i>	23,5	Parelhoen, aardpeer, sjalot, aardappel rosti, jus <i>Guinea fowl, Jerusalem artichoke, shallot, potato rosti, jus</i> <i>Wine suggestion: Montepulciano d'Abruzzo</i>	23,5

## SWEET

Koffie gourmand <i>Café gourmand</i> <i>Suggestion: Zuidam Liqueur</i>	7,5
Brownie (glutenvrij), vanille ijs <i>Brownie (gluten free), vanilla ice cream</i> <i>Wine suggestion: Pinodisé, Vino Liqueroso</i>	7,5
Tiramisu <i>Wine suggestion: Moscatel de Setúbal</i>	8
Pinda, karamel, chocolade <i>Peanut, caramel, chocolate</i> <i>Wine suggestion: Alvear Pedro Ximénez</i>	8
Grand Dessert (in menu +3) <i>Wine suggestion: Setzer Beerenauslese</i>	12,5

## CHEESE

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

De mooiste tijd van het jaar, het truffelseizoen. Zwarte truffels zijn in huis. Liever de speciale witte truffel? Laat het ons een paar dagen voor uw reservering weten! *The most beautiful time of year. Black Autumn truffles are at hand. Do you prefer the special white truffle? Please let us know a few days prior to your reservation!*

Zwarte truffel (per portie) / <i>Black truffle (per portion)</i>	6
Witte truffel op aanvraag / <i>White truffle on demand</i>	

\* Vegetarisch / *Vegetarian*