

BUBBLES

	Glass	Bottle
Spumante Cuvee, Le Rive, extra dry	6	31,5
Familia Bonato, Veneto, Italy		
Champagne Grande Reserve, Brut Premier Cru		69
Veuve Fourny & Fils, Vertus, France		

WHITE

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

ROSÉ

	Glass	Bottle
Baron de Montgaillard, 2016	4,5	23,5
Condamine Bertrand, Pays d'Oc, France		

RED

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

DESSERT WINE

	Glass
Moscatel de Setúbal	5,5
Pinodisé, Vino Liquoroso	6,5
Setzer Beerenauslese 2017	7

GULPENER BEER TAP

Gulpener Pilsener	2,5
Chateau Neubourg	3,5
Ur-Weizen BIO	4
Bockbier	3,7

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
Martini Rosso, Bianco, Extra Dry	4,5

WHISKEY

Grants	5
Laphroaig 10 years	6
Oban 14 years	8

COGNACS & GRAPPA

Paul Giraud VSOP	6
Calvados Chateau du Breuil VSOP 15 ans	8
Armagnac Vaghi VSOP	6
Grappa Nonino Chardonnay, 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

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Alle prijzen zijn in euro's inclusief btw. Wijzigingen en typo's voorbehouden! All prices are in euro including VAT. Changes and typos reserved.



BITES TO SHARE, OR NOT TO SHARE

Diverse soorten brood, dip * <i>Various kinds of bread, dip *</i>	5,5
Oester, rode azijn red, sjalot, peper, citroen (4) <i>Oyster, red vinegar, shallot, pepper, lemon</i>	11,5
Charcuterie, sweet and sour paddestoelen, tomaat <i>Charcuterie, sweet and sour mushrooms, tomato</i>	9
Polenta kroketten, truffel mayonaise * (5) <i>Polenta croquettes (5), truffle mayonnaise *</i>	7,5
Mozzarella fritte, tomatenmayonaise * (6) <i>Mozzarella fritte, tomato mayonnaise *</i>	6
Risottoballen, pesto mayonaise * (6) <i>Risotto balls, pesto mayonnaise</i>	6
Rundvlees bitterballen, mosterd (6) <i>Small beef croquettes, mustard</i>	6
Borrelplank met diverse hapjes (minimaal 2 personen) <i>Platter with various bites (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
Kersencake / <i>Cherry Cake</i>	4
Brownie (gluten free)	4

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* Vegetarisch / *Vegetarian*

PASTA DI GIOVANNI

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

Pasta Di Giovanni comes in two sizes:	Small	Normal
Risotto, paddestoelen, saffraan <i>Risotto, mushrooms, saffron</i> Wine suggestion: Sillery Pinot Nero	11	16,5
Gnocchi gevuld met fontina, amandel, saliebotersaus * <i>Gnocchi filled with fontina cheese, almond, sage butter sauce *</i> Wine suggestion: Spätburgunder	11	16,5
Linguine, zeevruchten o.a. coquille, langoustine, witvis <i>Linguine, sea fruit a.o. scallops, langoustine, whitebait</i> Wine suggestion: Chardonnay Viognier	16,5	22,5
Met rund gevulde caramelle, boter, salie, Parmigiano Reggiano / <i>Beef caramel, butter, sage, Parmigiano Reggiano</i> Wine suggestion: Soave Classico DOC BIO	12,5	18,5

SANDWICHES / SALADS 12:00 - 16:00

Buffelmozzarella, gegrilde groenten, avocado, pestomayonaise * 10 <i>Buffel mozzarella, grilled vegetables, avocado, pesto mayonnaise *</i> Wine suggestion: Pinot Grigio	
Gegrilde makreel, appel, gefrituurde kappertjes, rucola, Parmigiano Reggiano, citroenmayonaise / <i>Grilled mackerel, apple, fried capers, rocket, Parmigiano Reggiano, lemon mayonnaise</i> Wine suggestion: Chardonnay/Viognier	10
Zalm, geitenkaas, gepocheerd ei <i>Salmon, goat cheese, poached egg</i> Wine suggestion: Sauvignon Blanc	10
Rundercarpaccio, Parmigiano Reggiano, rucola, tomatenmayonaise / <i>Beef carpaccio, Parmigiano Reggiano, rocket, tomato mayonnaise</i> Wine suggestion: Baron de Montgaillard Rosé	10

SOUP

Soep van de week * <i>Soup of the week *</i>	7
Pompoensoep, amandel, truffelolie * <i>Pumpkin soup, almond, truffle oil *</i>	7

EGG 12:00 - 16:00

Spiegelei, ham, kaas <i>Fried egg, ham, cheese</i> Wine suggestion: Cuvee Spumante	9,5
Omelet, aardappel, ui, bieslook * <i>Omelette, potato, onion, chives *</i> Wine suggestion: Cuvee Spumante	9,5

17 JAN - 14 MAR

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

Burrata alla caprese, balsamico * Wine suggestion: Soave Classico DOC BIO	11,5
Gefrituurde taleggio, diverse bereidingen van pompoen * <i>Deep fried taleggio, multiple preparations of pumpkin *</i> Wine suggestion: Chardonnay/Viognier	12,5
Gegratineerde coquille, knolselderij (per stuk, in menu 3 stuks) <i>Grated scallop, celeriac (per piece, in menu 3 pieces)</i> Wine suggestion: Chardonnay/Viognier	3,5
Zalm, bieten, geitenkaas <i>Salmon, beetroot, goat cheese</i> Wine suggestion: Sauvignon Blanc	12,5
Crudite van vis: rauwe langoustine, zeebaars, oester <i>Fish crudite: raw langoustine, sea bass, oyster</i> (in menu +2,5) Wine suggestion: Albariño	15
Rundercarpaccio, pancetta, kwartelei, rucoladressing <i>Beef carpaccio, pancetta, quail egg, rocket dressing</i> Wine suggestion: Baron de Montgaillard Rosé	12,5

MAINS

Parmigiana, burrata, tomaat, pesto, gefrituurd ei * <i>Parmigiana, burrata, tomato, pesto, fried egg *</i> Wine suggestion: Montepulciano d'Abruzzo	19,5
Geroosterde knolselderij, aardappel, geitenkaascrème, tomaat, croutons, truffel * / <i>Roasted celeriac, potato, goat cheese cream, tomato, croutons, truffle *</i> Wine suggestion: Sillery Pinot Nero	19,5
Padellata di scampi, vongole, spaghetti aglio e olio (in menu +5) Wine suggestion: Pinot Grigio	25
Mosselensoep, roodbaars, cherrytomaat, gegrild brood <i>Mussels soup, red bream, cherry tomato, grilled bread</i> Wine suggestion: Pinot Grigio	19,5
Kalfswang, aardappelpuree, bospeen, jus <i>Veal cheek, potato mash, carrot, jus</i> Wine suggestion: Spätburgunder	22,5
Ossenhaas, rodewijnsaus, diverse bereidingen van biet <i>Tenderloin, red wine sauce, multiple preparations of beetroot</i> (in menu +6) Wine suggestion: Chianti Superiore	26,5

SWEET

Koffie gourmand <i>Café gourmand</i> Suggestion: Zuidam Liqueur	7,5
Tiramisu Wine suggestion: Moscatel de Setúbal	8
Pinda-ijs, zoute karamel, Chocco cake <i>Peanut ice cream, salty caramel, Chocco cake</i> Wine suggestion: Alvaer Pedro Ximénez	8
Appel, warme chocolademousse, vanille-ijs <i>Apple, warm chocolate mousse, vanilla ice cream</i> Wine suggestion: Pinodisé	7,5
Grand Dessert (in menu +3) Wine suggestion: Setzer Beerenauslese	12,5

TRUFFLE SEASON

Zwarte truffel (per portie) / <i>Black truffle (per portion)</i>	6
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CHEESE

Kazen, notenbrood / <i>Cheeses, nut bread</i>	
3 variaties / <i>3 varieties</i>	7
6 variaties / <i>6 varieties</i> (in menu +4) Wine suggestion: Sauvignon Blanc	13

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