

BITES TO SHARE, OR NOT TO SHARE

Ciabatta, dip *	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, gedroogde tomaat, burrata, geroosterd brood / <i>Charcuterie, sweet and sour mushrooms, dry tomato, burrata, roasted bread</i>	13,5
Polenta kroketten, truffel mayonaise * (5) <i>Polenta croquettes (5), truffle mayonnaise *</i>	7,5
Olive Ascolane * (8)	6
Risottoballen, pesto mayonaise * (6) <i>Risotto balls, pesto mayonnaise</i>	6
Rundvlees bitterballen, mosterd (6) <i>Small beef croquettes, mustard</i>	6
Verdure in pastella	7,5
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 E RISO 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, prei, cime di rapa * <i>Risotto, leek, cime di rapa *</i> Wine suggestion: Chardonnay Viognier	12,5	17,5
Gnudi, boter, salie, citroenzest * <i>Gnudi, butter, sage, lemon zest *</i> Wine suggestion: Sauvignon blanc	11,5	16,5
Ravioli, 3 kazen, botersaus, truffel * <i>Ravioli, 3 cheeses, butter sauce, truffle *</i> Wine suggestion: Spätburgunder	12,5	18,5
Spaghetti, vongole, mosselen, gedroogde tomatensaus <i>Spaghetti vongole, mussels, dried tomato sauce</i> Wine suggestion: Albariño	14,5	19,5
Bigoli, crudo di tonno, olijf, kappertjes, basilicum, tomaat <i>Bigoli, crudo di tonno, olive, capers, basil, tomato</i> Wine suggestion: Sauvignon Blanc	14,5	19,5
Met rund gevulde caramelle, boter, salie, Parmigiano <i>Reggiano / Beef caramelle, butter, sage, Parmigiano Reggiano</i> Wine suggestion: Soave Classico DOC BIO	11,5	16,5

SANDWICHES / SALADS 12:00 – 16:00

Mozzarella, tomaat, pesto, zwarte olijf * <i>Mozzarella, tomato, pesto, black olive *</i> Wine suggestion: Soave Classico DOC BIO	10
Zalm, bieten, geitenkaas, gepocheerd ei <i>Salmon, beetroot, goatcheese, poached egg</i> Wine suggestion: Sauvignon Blanc	10
Hoender, avocado, lavasmayo, ui <i>Chicken, avocado, lovage mayonnaise, onion</i> Wine suggestion: Riesling Weingut Setzer	10
Carpaccio classico, citroen, rucola, Parmigiano Reggiano <i>Carpaccio classico, lemon, rocket, Parmigiano Reggiano</i> Wine suggestion: Baron de Montgaillard Rosé	10

SOUP

Soep van de week * <i>Soup of the week *</i>	7
Wortelsoep, crème fraîche, citroen zest * <i>Carrot soup, crème fraîche, lemon zest *</i>	7

EGG 12:00 – 16:00

Croque monsieur of madame, ham, kaas <i>Croque monsieur or madame, ham, cheese</i> Wine suggestion: Chardonnay	10
Groente-omelet * <i>Vegetable omelette *</i> Wine suggestion: Cuvee Spumante	9,5

JULY - AUGUST

MENU

Welkom in Kazerne. Chef Giovanni Gabana ontwikkelt iedere acht 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

Gepocheerd ei, raapstelen, Parmigiano Reggiano, zomertruffel * <i>Poached egg, turnip, Parmigiano Reggiano, summer truffle *</i> Wine suggestion: Gruner Veltliner	12,5
Burrata alla Caprese * (in menu +2) Wine suggestion: Soave Classico DOC BIO	14,5
Octopus, venkel, framboos, peterseliemayonaise <i>Octopus, fennel, raspberry, parsley mayonnaise</i> Wine suggestion: Riesling Weingut Setzer	12,5
Tonijn, avocado, balsamico, cress <i>Tuna, avocado, balsamico, cress</i> (in menu +2) Wine suggestion: Sillery Pinot Nero	14,5
Vitello Tonnato Wine suggestion: Baron de Montgaillard Rosé	12,5
Ossenhaascarpaccio, Parmigiano Reggiano, tomatenconcassé, gefrituurde kappertjes, rucola / <i>Tenderloin carpaccio, Parmigiano Reggiano, tomato concasse, fried capers, rocket</i> (in menu +2) Wine suggestion: Albariño	14,5

DOLCE DI BIEN

Koffie gourmand <i>Café gourmand</i> Suggestion: Zuidam Liqueur	7,5
Tiramisu Wine suggestion: Moscatel de Setúbal	8
Panna cotta, munt, bosvruchten <i>Panna cotta, mint, forest fruit</i> Wine suggestion: Brachetto	8
Kersenmousse, witte chocolade gelei, karnemelkijs, balsamico <i>Cherry mousse, white chocolate jelly, buttermilk icecream, balsamico</i> Wine suggestion: Pinodisè	8
Geroosterde perzik, pistache-ijs, framboos <i>Roasted peach, pistachio ice cream, raspberry</i> Wine suggestion: Setzer Beerenauslese	8

MAINS

Parmigiana, burrata, tomaat, pesto, gefrituurd ei * <i>Parmigiana, burrata, tomato, pesto, deep-fried egg *</i> Wine suggestion: Montepulciano d'Abruzzo	19,5
Courgette, geitenkaas, courgettebloem * <i>Zucchini, goat cheese, zucchini flower *</i> Wine suggestion: Sauvignon Blanc	19,5
Dorade, venkel, vongole, saffraansaus <i>Sea bream, fennel, vongole, saffron sauce</i> Wine suggestion: Grauer Burgunder	22,5
Zeeduivel bereid op Mediterraanse wijze <i>Monkfish Mediterranean style</i> (in menu +3) Wine suggestion: Chianti	25,5
Sukade steak, tuinbonen, aardappel, beukenzwam, jus <i>Flat iron steak, broad beans, potato, beech mushroom, jus</i> Wine suggestion: Gropello Camaiol	22,5
Ribeye, tomatensalade, rode ui, Parmigiano Reggiano, aardappel <i>Rib eye, tomatensalade, red onion, Parmigiano Reggiano, potato</i> (in menu +5) Wine suggestion: Otazu	28,5

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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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 Gírlan, Alto Adige, Italy		
Lugana Superiore Molin, 2016		42,5
Az. Agr. Provenza, Lugana, Italy		
Pecorino Reve 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		
Valtenesi, 2016	6,5	34
Gropello Càmaiol		32,5
Premium Cuvée, 2013		
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 Gírlan, 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		
Brunello di Montalcino, 2013		69,5
Claudia Ferrero, Montalcino, Italy		

DESSERT WINE

	Glass
Moscatel de Setúbal	5,5
Brachetto	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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