

BITES TO SHARE, OR NOT TO SHARE

Amandel, cashew- en pecannootjes <i>Almond, cashew and pecan nuts</i>	4,5
Ciabatta, boter, tapenade, mayonaise * <i>Ciabatta, butter, tapenade, mayonnaise</i>	6
Oester, rode azijn, sjalot, peper, citroen (4) <i>Oyster, red vinegar, shallot, pepper, lemon</i>	12
Charcuterie, zoetzure paddenstoelen, gedroogde tomaat, burrata, geroosterd brood / <i>Charcuterie, sweet and sour mushrooms, dried tomato, burrata, roasted bread</i>	13,5
Polentakroketten, truffelmayonaise * (5) <i>Polenta croquettes, truffle mayonnaise</i>	7,5
Risottoballen, pestomayonaise * (6) <i>Risotto balls, pesto mayonnaise</i>	7
Rundvleesbitterballen, mosterd (6) <i>Small beef croquettes, mustard</i>	7,5
Bruschetta, tomaat, per stuk * <i>Bruschetta, tomato, per piece</i>	2,5
Borrelplank met diverse bites (minimaal 2 personen) <i>Platter with various bites (minimum of 2 persons)</i>	12,5 ^{PP}

APERITIF

	Alcohol	Virgin
Spumante	6	4,5
Aperol Spritz	7,5	5
Tanqueray gin & tonic	8,5	7,5
Hendrick's gin & tonic	9,5	
Monkey gin & tonic	9,5	

JUICES

Jus d'Orange (Vers / <i>Fresh</i>)	4
Appelsap (Philips Fruittuin) <i>Apple juice</i>	3,5
Peren + Appelsap (Philips Fruittuin) <i>Pear + Apple juice</i>	3,5

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* Vegetarisch / *Vegetarian*

PASTA E RISO DI GIOVANNI

Italiaanse pasta en risotto, in huis gemaakt door chef Giovanni Gabana.
Italian pasta and risotto, homemade by chef Giovanni Gabana.

Ravioli, 3 kazen, botersaus, truffel * <i>Ravioli, 3 cheeses, butter sauce, truffle</i> Wine suggestion: Gropello Camaiol	18,5
Tagliatelle, zeebaarsragout <i>Tagliatelle, sea bass ragout</i> Wine suggestion: Sauvignon blanc	16,5
Spaghetti aglio olio e peperoncino, zwarte broodkruimels * <i>Spaghetti aglio olio e peperoncino, black bread crumble</i> (Sardines +2) Wine suggestion: Sauvignon blanc	15,5
Pappardelle, ragu alla Bolognese Wine suggestion: Chianti Superiore	17,5

SANDWICHES / SALADS 12:00 – 16:00

Mozzarella, aubergine, tomaat, pesto, pecorino * <i>Mozzarella, eggplant, tomato, pesto, pecorino</i> Wine suggestion: Soave Classico DOC BIO	12,5
Forel, biet, bessen, geitenkaas, lavasmayonaise <i>Trout, beetroot, berries, goat cheese, lovage mayonnaise</i> Wine suggestion: Sauvignon Blanc	12,5
Carpaccio, gebakken ei, ui, truffelmayonaise, Parmigiano Reggiano / <i>Carpaccio, baked egg, onion, truffle mayonnaise, Parmigiano Reggiano</i> Wine suggestion: Baron de Montgaillard Rosé	12,5

SOUP

Soep van de week / <i>Soup of the week*</i>	8
Minestrone *	9
EGG 12:00 – 16:00	
Croque monsieur of madame, ham, kaas <i>Croque monsieur or madame, ham, cheese</i> Wine suggestion: Chardonnay	10
Uova al sugo * Wine suggestion: Cuvée Spumante	9,5

NOVEMBER GLOW 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. Tijdens GLOW is er vanwege de drukte een aangepast menu. Dank voor uw begrip. 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 eight weeks. Everything is fresh, homemade, robust and vegetable oriented, with an Italian touch. During GLOW there is a customized menu because of the hustle and bustle. Thank you for your understanding. Our dishes may contain traces of allergens. Do you have an allergy or any diet wishes? Please let us know!

STARTERS

Ei, Parmigiano Reggiano, truffel * <i>Egg, Parmigiano Reggiano, truffle</i> Wine suggestion: Gruner Veltliner	16,5
Burrata, linzen, uien crème, augurk, rode ui * <i>Burrata, lentils, onion cream, pickles, red onion</i> Wine suggestion: Soave Classico DOC BIO	14,5
Tonijntartaar, avocado, tomaat <i>Tuna tartare, avocado, tomato</i> Wine suggestion: Sillery Pinot Nero	14,5
Eendenlever, framboos, sjalot <i>Duck liver, raspberry, shallot</i> Wine suggestion: Riesling Weingut Setzer	16,5

DOLCE DI BIEN

Piccola pasticceria Wine suggestion: Pinodisé	8,5
Tiramisu Wine suggestion: Moscatel de Setúbal	9
Pinda, chocolade, karamel <i>Peanut, chocolate, caramel</i> Wine suggestion: Setzer Beerenauslese	9

MAINS

Parmigiana, burrata, tomaat, pesto, gefrituurd ei * <i>Parmigiana, burrata, tomato, pesto, deep-fried egg</i> Wine suggestion: Montepulciano d'Abruzzo	21,5
Groentetaart * <i>Vegetable pie</i> Wine suggestion: Sauvignon Blanc	21,5
Kabeljauw, aardappelcrème, gefrituurde artisjok <i>Codfish, potato cream, deep fried artichoke</i> Wine suggestion: Chianti Superiore	26,5
2 bereidingen van rund, aardappelpuree, cantharellen, truffel <i>2 preparations of beef, mashed potato, chanterelle, truffle</i> Wine suggestion: Larzac	27,5

CHEESE

Kazen, notenbrood / <i>Cheeses, nut bread</i>	
3 variaties / <i>3 varieties</i>	9
6 variaties / <i>6 varieties</i> Wine suggestion: Sauvignon Blanc	14,5

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CHEF'S MENU

2 gangen / <i>2 courses</i> (pasta, dolce) +2 matching wines +10,5	24
2 gangen / <i>2 courses</i> (main, dolce) +2 matching wines +10,5	29
3 gangen / <i>3 courses</i> (starter, main, dolce) +3 matching wines +15	37
4 gangen / <i>4 courses</i> (starter, pasta, main, dolce) +4 matching wines +20	45

BUBBLES

	Glass	Bottle
Spumante Cuvee, Le Rive	6	31,5
Familia Bonato, Veneto, Italy		
Champagne Grande Reserve, Brut Premier Cru		34,5
Veuve Fourny & Fils, Vertus, France (small bottle)		
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 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		
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		
Brunello di Montalcino, 2013		69,5
Claudia Ferrero, Montalcino, Italy		

DESSERT WINE

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

GULPENER BEER TAP

Gulpener Pilsener	2,8
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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