

BITES TO SHARE, OR NOT TO SHARE

Amandel, cashew- en pecannootjes <i>Almond, cashew and pecan nuts</i>	4,5
Diverse soorten brood, boter, tapenade, mayonaise * <i>Several types of bread, butter, tapenade, mayonnaise</i>	6
Oester, rode azijn, sjalot, peper, mignonette, citroen (4) <i>Oyster, red vinegar, shallot, pepper, mignonette, 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, mozzarellacrème, per stuk * <i>Bruschetta, tomato, mozzarella cream, 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

Spumante prosecco	Alcohol	Virgin
	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.

Risotto Parmigiano, stracciatella, zwarte peper * <i>Risotto Parmigiano, stracciatella, black pepper</i> Wine suggestion: Riesling Setzer	17,5
Spaghetti, aubergine, cherrytomaat, burrata * <i>Spaghetti, eggplant, cherry tomato, burrata</i> Wine suggestion: Sauvignon Blanc	17,5
Ravioli, 3 kazen, botersaus, truffel * <i>Ravioli, 3 cheeses, butter sauce, truffle</i> Wine suggestion: Chardonnay/Viognier	18,5
Tagliatelle, langoustine Wine suggestion: Gruner Veltliner Setzer	17,5
Pompoengnocchi, Gorgonzola, pancetta, walnoot, peer <i>Pumpkin gnocchi, Gorgonzola, pancetta, walnut, pear</i> Wine suggestion: Spumante prosecco	15,5

SANDWICHES / SALADS 12:00 – 16:00

Mozzarella, aubergine, pecorino, basilicum, tomaat * <i>Mozzarella, eggplant, pecorino, basil, tomato</i> Wine suggestion: Soave Classico DOC BIO	12,5
Zalm, geitenkaas, biet, noten en basilicummayonaise <i>Salmon, goat cheese, beetroot, nuts, basil mayonnaise</i> Wine suggestion: Sauvignon Blanc	12,5
Kip, ei, Parmigiano, aardappel, pestomayonaise, ui <i>Chicken, egg, Parmigiano, potato, pesto mayonnaise, onion</i> Wine suggestion: Baron de Montgaillard Rosé	12,5

SOUP

Pompoensoep, Taleggio, walnoot, truffelolie * <i>Pumpkin soup, Taleggio, walnut, truffle oil</i>	9
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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: Cuvee Spumante	9,5

FEBRUARY - MARCH

MENU

Voor onze vele internationale gasten werken wij met een internationaal team. Er zijn altijd Nederlands sprekende collega's aanwezig. Vraag er gerust naar.

Welkom in Home of Design 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 eight weeks. Everything is fresh, home-made, 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!

STARTERS

Parmigianoflan, peer, frisée, honing * <i>Parmigiano flan, pear, frisée, honey</i> Wine suggestion: Gruner Veltliner	14,5
Burrata, linzen, rode ui * <i>Burrata, lentils, red onion</i> Wine suggestion: Soave Classico DOC BIO	14,5
Polpo, venkel, citrusvrucht <i>Polpo, fennel, citrus fruit</i> Wine suggestion: Riesling Setze	14,5
Coquilles, cherrytomatencfit, kalfsjus, basilicummayonaise <i>Scallops, cherry tomato confit, veal jus, basil mayonnaise</i> Wine suggestion: Sillery Pinot Nero	15,5
Rauwe ossenhaas, gepocheerd kwartelei, sjalot, truffelmayonaise, Parmigiano / <i>Raw tenderloin, poached quail egg, shallot, truffle mayonnaise, Parmigiano</i> Wine suggestion: Montepulciano d'Abruzzo	15,5

MAINS

Parmigiana classica * Wine suggestion: Montepulciano d'Abruzzo	21,5
Geroosterde bloemkool, hazelnoot, fontina en truffelfondue, aardappelpuree, groene salade * / <i>Roasted cauliflower, hazelnut, fontina and truffle fondue, mashed potato, green salad</i> Wine suggestion: Sauvignon Blanc	21,5
Kabeljauw, aardappelcrème, spinazie, witte-wijnsaus <i>Cod, potato cream, spinach, white wine sauce</i> Wine suggestion: Chardonnay/Viognier	26,5
Parelhoen, spruitjes, appel, aardappelpuree, marsalajus <i>Guinea fowl, Brussels sprouts, apple, mashed potato, marsala jus</i> Wine suggestion: Spätburgunder	24,5
Entrecote, asperge, aardappeltjes uit de oven, jus, truffel <i>Entrecote, asparagus, oven baked baby potatoes, jus, truffle</i> Wine suggestion: Montepulciano d'Abruzzo	27,5

CHEF'S CHOICE MENU

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

DOLCE

Piccola pasticceria Wine suggestion: Pinodisé	9
Tiramisu Wine suggestion: Moscatel de Setúbal	9
Ricottataart, verschillende bereidingen van citrusvrucht <i>Ricotta pie, several citrus fruit preparations</i> Wine suggestion: Pinodisé	9
Witte-chocolademousse, pistache en hazelnootijs <i>White chocolate mousse, pistachio, hazelnut ice cream</i> Wine suggestion: Setzer Beerenauslese	9

CHEESE

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

TRUFFLE SEASON

Zwarte truffel (per portie) / <i>Black truffle (per portion)</i>	6,5
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