



BENZ

AT KAZERNE

MENU WINTER 2020

Paling, beurre noisette, zuring,
koolrabi, kippenhuid, hazelnoot

Anijs veloute, rode pepersorbet

Tarbot, rode garnaal, beurre blanc, oesterblad

Zwezerik, ossenstaart, gefermenteerde knoflook

Hollandse houtduif, bloedworst, trompette de
la mort, eendenlever, haricots verts, lardo

Kaas

Popcorn panna cotta, mandarijn,
boterkoek, meringue

*Eel, beurre noisette, sorrel,
kohlraabi, chicken skin, hazelnut*

Aniseed veloute, red pepper sorbet

Turbot, red shrimp, beurre blanc, oyster leaf

Sweetbread, oxtail, fermented garlic

*Dutch wood pigeon, black pudding, trompette
de la mort, duck liver, haricots verts, lardo*

Cheese

Any allergies? Please let us know

*Popcorn panna cotta, mandarin,
butter cake, meringue*

MENU

by Thomas Voets
& Mark Groenendaal

7 courses
74

5 courses (wed, thu)
59

WINE PAIRING ARRANGEMENTS

by Alexander van der Voort

Full
6 courses 49
5 courses 39

Half
6 courses 27
5 courses 24

Sip
6 courses 19
5 courses 14

ALCOHOL FREE PAIRING ARRANGEMENT

24

DESIGN

CC FLO by Alissa+Nienke & Mats+Anne

GO THROUGH by Buro Belén

ENORME BALKVAAS by Piet Hein Eek

CONTOUR by Ontwerpduo

CURRENT CURRENTS by VanTot

ART

UNDER THE SURFACE 4 by Nikki Le Nobel

WASTE NO MORE by Sigi Ahl for Eileen Fisher

REVISED PIECE by Sjef Voets

INTERIOR

DESIGN by Moon/en/co, featuring

ACOUSTIC FABRIC by Aleksandra Gaca

CABINETS by Daphna Laurens

& Leeuwerik & Bedaux for Kazerne

B SET by Hella Jongerius for t.e.

MOCA by Studio Joachim Morinau for Kazerne

SCARIFIED PORCELAIN

by MKGK & Corunum for Kazerne Lab*

PIGMENTS by Alissa+Nienke for Vij5

CUTLERY PURE by Pascale Naessens for Serax

CUTLERY FLORA VULGARIS

by Roos van de Velde for Serax

CHAIRS by Maarten Baas for Lensvelt

GRAPHIC DESIGN by Lucas & Lucas

KITCHEN by Palux

LIGHTING by Modular

NAPKINS by Kiki van Eijk & Boumans

for Kazerne Lab*

SALT CELLAR, OIL CAN by Aldo Bakker for t.e.

ROUND TABLES by Martin Visser for Spectrum

TILES by Mireille Meijs for Mosa

WALLPAPER by Vescom

*Kazerne Lab challenges designers to work
with regional manufacturing industries for the creation
of innovative inventory for hospitality ends

PRICES ON DEMAND

–More than just a great player on the world’s design stage, the city of Eindhoven is now home to a wholly unique design and hospitality experience: Kazerne – Home of Design. Set in former military barracks (Kazerne in Dutch) and an adjoining industrial warehouse, Kazerne celebrates the impact of design by immersing guests in an environment where they eat, drink, meet and sleep surrounded by the works of world-class design talent. Envision a museum-like platform. Recent design pieces are showcased in the 2,500-square-meter exhibition space (with shows changing every six months), including the hotel’s eight luxury rooms, suites and lofts, several meeting rooms and a design shop. Kazerne offers an inspiring and atmospheric setting that forms new alliances between creatives and the public, serving as a meeting place for design professionals, as well as lovers of art, design, technology and food. Guests can enjoy two high-style dining experiences: one a casual and vibrant bar/restaurant with an Italian touch, the other a French cuisine influenced exclusive escape.

WWW.KAZERNE.COM