

# MENU

Gallery, hotel, bar/restaurant Kazerne, restaurant Benz, meeting rooms, design shop, terrace

## BITES

\* vegetarisch / vegetarian

Oester, per stuk <i>Oyster, per piece</i>	3,5
Bruschetta classica (4) *	6
Bruschetta, spek uit Alto Adige, truffel tapenade (4) <i>Bruschetta, speck of Alto Adige, truffle tapenade</i>	7,5
Bruschetta, kabeljauwcrème (4) <i>Bruschetta, cod cream</i>	7,5
Bitterballen, piccalilly mayo	8
Risottoballen, paddenstoelen, truffel * <i>Risottoballs, mushroom, truffle</i>	8
Gefrituurde sardientjes, zoetzure ui, sultanini, pijnboompitten <i>Fried sardines, sweet and sour onion, sultanini, pine nuts</i>	7,5
Tagliere di salumi, ingemaakte groenten <i>Tagliere di salumi, pickled vegetables</i>	16
Quiche mediterranea *	7,5
Antipasti misto (2 personen) <i>Mixed bites (2 persons)</i>	16

## SOUP

Minestrone *	7
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## SANDWICHES, SALADES 12.00 – 16.00

Rundercarpaccio, rucola, Parmigiano, citroenmayonaise <i>Beef carpaccio, rocket, Parmigiano, lemon mayo</i>	12,5
Garnalen, champignon, rucola, cherrytomaat, cocktailsaus <i>Shrimp, champignon, rocket, cherry tomatoes, cocktail sauce</i>	12,5
Mozzarella, aubergine, pecorino, tomaat, basilicum * <i>Mozzarella, aubergine, pecorino, tomato, basil</i>	12,5

## CHEF'S CHOICE MENU

3 gangen / 3 courses (starter, main, dolce)	39
4 gangen / 4 courses (starter, pasta, main, dolce)	45

## PASTA DI GIOVANNI

Tortellini gevuld met spek en provolone, rode bietensaus <i>Tortellini filled with bacon and provolone, beetroot sauce</i>	17
Ravioli gevuld met ricotta en mozzarella, boter, salie * <i>Ravioli filled with ricotta and mozzarella, butter, sage</i>	16
Saffraanrisotto, fontina * <i>Saffron risotto, fontina</i>	17
Spaghetti chitarra alla carbonara	16

## ANTIPASTI

Rundercarpaccio, Parmigiano, rucola, pijnboompitten, pesto <i>Beef carpaccio, Parmigiano, rocket, pine nuts, pesto</i>	14
Coquilles, madeirasaus, eryngii <i>Scallop, madeira sauce, eryngii</i>	15
Burrata, tomaat, avocado, basilicumolie, gebakken brood * <i>Burrata, tomato, avocado, basil oil, fried bread</i>	15

## MAIN

Kalfswang, aardappelpuree, geroosterde knolselderij <i>Veal cheek, potato puree, roasted celeriac</i>	23
Kabeljauw, aardappelcrème, venkel, beurre blanc <i>Cod, potato cream, fennel, beurre blanc</i>	21
Aubergine, gepofte cherrytomaat, ei, mozzarella, pecorino * <i>Eggplant, puffed cherry tomato, egg cram, mozzarella, pecorino</i>	21

## DOLCE

Tiramisu	7
Torta di rose, crème Anglaise, vanille-ijs, cacao <i>Torta di rose, crème Anglaise, vanilla ice cream, cacao</i>	8
3 variaties kazen van affineurs van Tricht <i>3 varieties cheeses of affineurs van Tricht</i>	12

Fijn dat jullie er weer zijn! Vanzelfsprekend volgen we bij alles wat we doen de (aangepaste) richtlijnen. Vanuit de keuken van Kazerne serveren chef Giovanni Gabana en zijn team gerechten met authentieke moderne Italiaanse touch. Alles is seizoensgebonden en in eigen huis gemaakt. De gerechten kunnen sporen van allergenen bevatten. Zijn er allergieën of dieetwensen? Laat het ons weten!

*It's good to see you again! Needless to say, everything we do is in accordance with the (updated) guidelines. From Kazerne's kitchen chef Giovanni Gabana and his team are serving dishes with an authentic modern Italian touch. Everything is seasonal and home-made. Our dishes may contain traces of allergens. Do you have an allergy or any diet wishes? Please let us know!*

<b>BUBBLES</b>	Glass	Bottle
Spumante Cuvee, Le Rive	6	35
<i>Familia Bonato, Veneto, Italy</i>		
Champagne Blanc de Blanc, Brut Nature	45	
<i>Veuve Fourny &amp; Fils, Vertus, France (small bottle)</i>		
Champagne Blanc de Blanc, Brut Nature	79	
<i>Veuve Fourny &amp; Fils, Vertus, France</i>		
Franciacorta Brut	65	
<i>Contadi Castaldi, Lombardia, Italy</i>		
Cava zero 0.5	6	30
<i>Codorniu, Penedes, Spain</i>		

<b>WHITE</b>	Glass	Bottle
Verdicchio di Castelli Dei Jesi 'Luzano', 2020	5	25
<i>Marotti Campi, Le Marche, Italy</i>		
Nidia Verdejo, 2020	6	30
<i>Bodegas Nidia, Rueda, Spain</i>		
Soave Classico, 2018	7,5	37,5
<i>Balestri Valda, Verona, Italy</i>		
Sancerre, Sauvignon Blanc, 2019	11	55
<i>Jean Paul Balland, Loire, France</i>		
Setzer Grüner Veltliner DAC, 2019	35	
<i>Hohenwarth, Weinviertel, Austria</i>		
Riesling, Alte Reben, 2020	50	
<i>Van Volxem, Saar, Germany</i>		
Albariño, 2020	40	
<i>Zarate, Rías Baixas, Spain</i>		
Derthona, Timorasso, 2018	32	
<i>Luigi Boveri, Piemonte, Italy</i>		
Fiano di Avellino, 2017	45	
<i>Ciro Picariello, Campania, Italy</i>		
Chardonnay, 2018	39	
<i>Cantina Gírlan, Alto Adige, Italy</i>		
Fontanasanta Manzoni Bianco, 2019	45	
<i>Elisabetta Foradori, Dolomiti, Italy</i>		
Lugana Molin, Trebbiano, 2017	37	
<i>Càmaiol, Verona, Italy</i>		
Crozes-Hermitage Blanc, Rousanne, Marsanne, 2018	47,5	
<i>Domaine des Entrefaux, Côte-du-Rhône, France</i>		
Chablis, Chardonnay, 2019	40	
<i>Domaine Thierry et Charles Hamelin, Chablis, France</i>		
Langhe Chardonnay, 2019	40	
<i>Massolino Vigna Rionda, Piemonte, Italy</i>		
Chassagne-Montrachet, Premier Cru 'Morgeot', 2018	120	
<i>Thomas et Sylvie Morey, Burgundy, France</i>		

<b>ROSÉ</b>	Glass	Bottle
Grenache Gris rosé, 2020	5	25
<i>Lycan, Languedoc, France</i>		

<b>DESSERT WINE</b>	Glass
Setzer Beerenauslese, 2019	7

<b>HARD SELTZERS</b>	Glass
Silver Ocean Cherry	6
Silver Ocean Grapefruit	6

<b>RED</b>	Glass	Bottle
Palacio Morante, Tempranillo, 2017	5	25
<i>Bodega los Aljibes, La Mancha, Spain</i>		
Montepulciano d'Abruzzo Riseis, 2017	6,5	32
<i>I Agriverde, Abruzzo, Italy</i>		
Pietra dei Lupi, Nero di Troia, 2017	7,5	37,5
<i>Cantina Carpentierre, Puglia, Italy</i>		
Spätburgunder, 2017	8	40
<i>Weingut St. Remigius, Baden, Germany</i>		
Barbera 'La Tota', 2018	50	
<i>Marchesi Alfieri, Piemonte, Italy</i>		
Bourgogne Pinot Noir 'Cuvée Simone', 2019	47	
<i>Domaine Amiot, Burgundy, France</i>		
Rosso di Montalcino, Sangiovese, 2017	59	
<i>Mastrojanni, Tuscany, Italy</i>		
Langhe Nebbiolo 'Prinsiot', 2018	50	
<i>Fratelli Alessandria, Piemonte, Italy</i>		
Lagrein, 2018	40	
<i>Cantina Gírlan, Alto Adige, Italy</i>		
Bolgheri Rosso, Sangiovese, Cab. Sauvignon, Merlot, 2018	45	
<i>Michele Satta, Tuscany, Italy</i>		
Òrriu, Cannonau di Sardegna, 2018	40	
<i>Quartomoro, Sardegna, Italy</i>		
Valpolicella Ripasso Superiore, 2016	45	
<i>Azienda Provolo, Veneto, Italy</i>		
Shiraz, 2017	40	
<i>Vlassides Winery, Limassol, Cyprus</i>		
Morey-Saint-Denis, 'Les Monts-Luisant', 2017	90	
<i>Domaine Michel Magnien, Burgundy, France</i>		
Château Lilian Ladouys, Cru Bourgeois Supérieur, 2014	65	
<i>Château Lilian Ladouys, Bordeaux, France</i>		
Barbaresco, Nebbiolo, 2014	70	
<i>Cantina del Pino, Piemonte, Italy</i>		
Brunello di Montalcino, 2013	70	
<i>Claudia Ferrero, Montalcino, Italy</i>		
Chianti Classico Riserva, Sangiovese, Canaiolo, 2017	70	
<i>Castello Monsanto, Tuscany, Italy</i>		
Amarone Valpolicella 'Punta Tolotti', 2015	110	
<i>Ca' Rugate, Veneto, Italy</i>		

<b>BEER BOTTLE</b>	Glass
Duvel	5
Cornet Blond	7
Brouwerij de Molen, Kort en Krachtig	6,5
La Trappe Dubbel	5
Rodenbach Fruitage	4,5
Warsteiner Radler	3,5
Gerardus Blond	3,5
Gerardus Tripel	3,5
Gerardus Dubbel	3,5
Warsteiner 0.0	3

<b>GULPENER BEER TAP</b>	Glass
Gulpener Pilsener	3
Gulpener Ur-Weizen BIO	5

<b>COCKTAILS &amp; GIN TONICS</b>	Glass
Negroni, Negroni Sbagliato	11
Aperol Spritz, Limoncello Spritz	9
Espresso Martini	9
Pinkyrose mocktail 0.0	7
Monkey 47 / Fever Tree Indian tonic	13
Hendricks / Fever Tree Elderflower tonic	11
Tanqueray / Fever Tree Indian tonic	9
Seedlip 0.0 / Fever Tree Indian tonic	8

<b>LIQUEURS</b>	Glass
Ron Zacapa 23 years	13
Oban 14 years	10
Laphroaig 10 years	8
Johnnie Walker Black Label	6
Grey Goose	8
Paul Giraud Cognac	10
Calvados Chateau du Breuil VSOP	9
Remy Martin VSOP	7
Armagnac Vaghi VSOP	6
Nonino Chardonnay, Moscato	7
Rutte oude jenever 5 years	7
Rutte Korenwijn	6
Frangelico	6
Amaretto, Limoncello Pallini, Sambucca	5
Ramos Pinto Port White	6
Taylors Ruby Port Late bottled vintage	8,5
Taylors Tawny Port 10 years	9,5

<b>HOT DRINKS</b>	Glass
Coffee, Espresso	2,5
Cappuccino	3
Double espresso	4
Espresso Macchiato	3
Latte Macchiato, Caffe Latte	3,5
+ Almond milk	0,5
Tea of T's: White, Green, Green Jasmine, Earl Grey, English breakfast or Honeybush	3
Verse Munt, Gember of Verveine thee	3,5
<i>Fresh Mint, Ginger or Verveine tea</i>	
Hot chocolate 'Callebaut'	4
+ Slagroom / Cream	0,5
Irish, Italian, French or Spanish Coffee	8

<b>COLD DRINKS</b>	Glass
Coca Cola, Coca Cola Zero, Sprite,	2,5
Fanta, Fanta Cassis, Fuze Tea, Fuze Tea Green	
Fever Tree Indian Tonic, Elderflower Tonic,	4
Sicilian Lemon Tonic,	
Fever Tree Ginger Ale, Ginger Beer	4
Crodino	3,5
Pinkyrose Lemonade: Spiced Lemon&Rose	3
Floral Ginger&Orange, Chili Grapefruit,	
Verse Jus d'orange / Fresh orange juice	4
Van Kempen fruitsappen / juices	3,5
Appel-peer, Druif, Tomatensap	
<i>Appel-pear, Grape, Tomato juice</i>	
Aqua Panna, San Pellegrino 250 ml	2,5
Aqua Panna, San Pellegrino 750 ml	5

Verliefd geworden op een lamp in het restaurant? Thuis ook deze stoelen? Een spiegel van Oskar Zieta zoals in de tentoonstelling van Lidewij Edelkoort? Goed nieuws. In Kazerne is alles te koop. Nou ja, bijna alles. Ook uit de voorgaande exposities, van zowel startende als wereldberoemde designers, voor zowel de grote als de kleine beurs. Geef gewoon je interesse door aan het serviceteam, dan neemt het designteam contact op over de mogelijkheden.

Did you fall in love with a lamp at the restaurant? Would you like these chairs at home? Or a mirror by Oskar Zieta like in Lidewij Edelkoort's exhibition? Good news. At Kazerne everything is for sale. Well, almost everything. Also from the previous exhibitions, from both starting and world famous designers, for bigger and smaller budgets. Please inform the service team about your interest, and the design team will reach out to you about the possibilities.