



BENZ

AT KAZERNE

MENU MAY, JUNE 2022

ZEEBAARS, citrus, rode ui, radijs, aardappel
Sea bass, citrus, red onion, radish, potato

VENKELSOEP, sorbet van rode peper
Fennel soup, red chilli sorbet

ASPERGE, zalm, pistache, hollandaisesaus
Asparagus, salmon, pistachio, hollandaise sauce

GASCONNE BUIKSPEK,
Anna Dutch kaviaar, doperwt, Vuurzee
Gasconne pork belly, Anna Dutch caviar, pea, Vuurzee

LAM, lardo, bloedworst, pommes fondant, artisjok
Lamb, lardo, black pudding, pommes fondant, artichoke

KAAS van Affineurs van Tricht
Cheeses from Affineurs van Tricht
of/or

TARTELETTE, crème patissière, fruit
Tartelette, crème patissière, fruit

PANNA COTTA, Italiaans schuim, bergamot, crumble
Panna cotta, Italian foam, bergamot, crumble

Dit menu is een impressie.
Onze ingrediënten worden dagelijks vers geleverd
waardoor afwijkingen kunnen voorkomen.

Gelieve allergiën aan ons te laten weten.

*This menu is an impression.
Our ingredients are freshly delivered every day,
so variations may occur.*

Any allergies? Please let us know.

MENU

by Thomas Voets

7 courses

89

5 courses (wed, thu)

69

WINE PAIRING
ARRANGEMENTS

by Michelle Voets-Bos

Full

7 courses 55

5 courses 45

Half

7 courses 35

5 courses 30

Sip

7 courses 25

5 courses 20

ALCOHOL FREE
PAIRING ARRANGEMENT

7 courses 33

5 courses 24

DESIGN

CC FLO by Alissa+Nienke & Mats+Anne

CONTOUR by Ontwerpduo

CURRENT CURRENTS by VanTot

FRINGES&FLOATS by Alissa+Nienke x

EE Exclusives

ART

REVISED PIECE by Sjef Voets

STRING by Jupp Linssen

INTERIOR

DESIGN by Moon/en/co, featuring

ACOUSTIC FABRIC by Aleksandra Gaca DESIGN

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

–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