

MENU

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

* vegetarisch / vegetarian

BITES

Pinzimonio: rauwe groenten, inaigrette *	3,5
<i>Pinzimonio: raw vegetables, vinaigrette</i>	
Carota arrostita: bospeen, sesam *	3,5
<i>Carota arrostita: carrot, sesame</i>	
Bruschetta classica (4) *	6,5
Bruschetta, Parmaham, abrikoos, ricotta (4)	9,5
<i>Bruschetta, Parma ham, apricot, ricotta</i>	
Bruschetta, gamba, cocktailsaus, appel (4)	9,5
<i>Bruschetta, crayfish, cocktail sauce, apple</i>	
Bruschetta miste (6)	12,5
Bitterballen, piccalillymayonaise (6)	9,5
Risottoballen, paddenstoel, truffel (6) *	11,5
<i>Risotto balls, mushroom, truffle</i>	
Hollandse garnalen, citroen, zwarte peper	9,5
<i>Dutch shrimps, lemon, black pepper</i>	
Octopus carpaccio, selderij, appel, Taggiasca olijven, cherrytomaat	9,5
<i>Octopus carpaccio, celery, apple, Taggiasca olives, cherry tomato</i>	
Antipasti misto (2 personen)	21,5
<i>Mixed bites (2 persons)</i>	

SOUP

Venkel, gorgonzola, guanciale spek	9,5
<i>Vennel, gorgonzola, guanciale speck</i>	

SANDWICHES, SALADES 12.00 – 16.00

Garnalen, paddenstoel, rucola, cherrytomaat, cocktailsaus	16,5
<i>Shrimps, mushroom, rocket, cherry tomato, cocktail sauce</i>	
Rundercarpaccio, zongedroogde tomaat, guanciale spek, pijnboompitten, rucola	16,5
<i>Beef carpaccio, sun dried tomato, guanciale speck, pine nuts, rocket</i>	
Gegrilde groenten, mozzarella, tomaat, Pecorino, citroenmayonaise *	14,5
<i>Grilled vegetables, mozzarella, tomato, Pecorino, lemon mayonnaise</i>	

ANTIPASTI

Vitello tonnato	15
<i>Vitello tonnato</i>	
Octopus, erwt, rozemarijn olie	15
<i>Octopus, pea, rosemary oil</i>	
Asperge, ei, oude kaas *	14
<i>Asparagus, egg, old cheese</i>	
Burrata, cherrytomaat, pesto *	14
<i>Burrata, cherry tomato, pesto</i>	

MAINS

Lam, zwezerik, tuinbonen, asperge, aardappel	28,5
<i>Lam, sweetbread, beans, asparagus, potato</i>	
Tagliata van bavette, lenteui, aardappel	23,5
<i>Tagliata van bavette, spring onion, potato</i>	
Dorade alla mediteranea: dorade, olijven, kappers, cherrytomaat, witte wijn, bisque, salade, aardappel	23,5
<i>Dorade alla mediteranea: Sea bream, olives, capers, cherry tomato, white wine, bisque, salad, potato</i>	
Aubergine, cherrytomaat, ei, mozzarella, Pecorino *	22,5
<i>Eggplant, cherry tomato, egg, mozzarella, Pecorino</i>	

DOLCE

Tiramisu	8
Yoghurt, kers, citroen	9
<i>Yoghurt, cherry, lemon</i>	
Cre moso van aardbei, gemarineerde aarbei basilicum meringue	9
<i>Cre moso of strawberries, marinated strawberries, basil meringue</i>	
3 variaties kazen	10,5
<i>3 varieties cheeses</i>	

APERITIF

Cuvée Spumante, Le Rive	6,5
Codorniu Cava zero 0.5	6,5
Aperol Spritz	9,5
Limoncello Spritz	9,5

GIN TONICS

Monkey 47	13
Hendricks	11
Tanqueray	9,5
Seedlip 0% Gin	8,5

JUICES

Jus d'Orange (Vers / Fresh)	4,5
Van Kempen, appel-perensap, druivensap, tomatensap	4
<i>Appel-pear, Grape, Tomato juice</i>	

PASTA DI GIOVANNI

Gnudi, ricotta, spinazie, salie boter *	19
<i>Gnudi, ricotta, spinach, sage butter</i>	
Tagliolini, zeebaars, wortel, courgette, paprika, krab	19
<i>Tagliolini, seabass, carrot, zucchini, paprika, crab</i>	
Risotto, asperge, prei *	19
<i>Risotto, asparagus, leak</i>	
Spaghetti alla carbonara classica	18

CHEF'S CHOICE MENU

3 gangen / courses	42,5
<i>Antipasti, main, dolce</i>	
4 gangen / courses	49
<i>Antipasti, pasta, main, dolce</i>	

TRUFFLE SEASON

Zwarte truffel (per portie, mits beschikbaar)	9,5
<i>Black truffle (per portion, upon availability)</i>	

LEKKER ETEN EN LEUKE MENSEN, TOCH?

Kom bij ons topteam!
Laat je info achter bij de bar, dan nemen wij contact op.
Kijk op www.kazerne.com/jobs voor alle voordelen, zoals kortingen en een 4-daagse werkweek.

NICE FOOD AND PEOPLE, RIGHT?

Become a part of our top team!
Drop your info at the bar and we'll reach out to you.
Take a look at www.kazerne.com/jobs for all of the benefits, like discounts and a 4-day work week.

EAT & DRINK SURROUNDED BY DESIGN

Vanuit de keuken van Kazerne serveren chef Giovanni Gabana en zijn team gerechten met authentieke doch moderne Italiaanse touch. De gerechten kunnen sporen van allergenen bevatten. Zijn er allergieën of dieetwensen? Laat het ons weten!

From Kazerne's kitchen chef Giovanni Gabana and his team are serving dishes with an authentic yet modern Italian touch. Our dishes may contain traces of allergens. Do you have an allergy or any diet wishes? Please let us know!

BUBBLES	Glass	Bottle
Spumante Cuvee, Le Rive <i>Familia Bonato, Veneto, Italy</i>	6,5	38
Champagne Blanc de Blanc, Brut Nature <i>Veuve Fourny & Fils, Vertus, France (small bottle)</i>		45
Champagne Blanc de Blanc, Brut Nature <i>Veuve Fourny & Fils, Vertus, France</i>		79
Franciacorta Brut <i>Contadi Castaldi, Lombardia, Italy</i>		53
Cava zero 0.5 <i>Codorniu, Penedes, Spain</i>	6,5	33

WHITE	Glass	Bottle
Verdicchio di Castelli Dei Jesi ‘Luzano’, <i>2020 Marotti Campi, Le Marche, Italy</i>	5,5	28
Nidia Verdejo, 2020 <i>Bodegas Nidia, Rueda, Spain</i>	6,5	33
Soave Classico, 2018 <i>Balestri Valda, Verona, Italy</i>	8	40,5
Sancerre, Sauvignon Blanc, 2020 <i>Jean Paul Balland, Loire, France</i>		58
Setzer Grüner Veltliner DAC, 2019 <i>Hobenuarth, Weinviertel, Austria</i>		35
Riesling, Alte Reben, 2020 <i>Van Volxem, Saar, Germany</i>		50
Derthona, Timorasso, 2018 <i>Luigi Boveri, Piemonte, Italy</i>		32
Fiano di Avellino, 2019 <i>Ciro Picariello, Campania, Italy</i>		45
Fontanasanta Manzoni Bianco, 2020 <i>Elisabetta Foradori, Dolomiti, Italy</i>		45
Chablis, Chardonnay, 2019 <i>Domaine Thierry et Charles Hamelin, Chablis, France</i>		40
Langhe Chardonnay, 2019 <i>Massolino Vigna Rionda, Piemonte, Italy</i>		40
Chassagne-Montrachet, Premier Cru ‘Morgeot’, 2019 <i>Thomas et Sylvie Morey, Burgundy, France</i>		110

RED	Glass	Bottle
Palacio Morante, Tempranillo, 2017 <i>Bodega los Aljibes, La Mancha, Spain</i>	5,5	28
Montepulciano d’Abruzzo Riseis, 2018 <i>Agriverde, Abruzzo, Italy</i>	7	35
Spätburgunder, 2018 <i>Weingut St. Remigius, Baden, Germany</i>	8,5	43
Pietra dei Lupi, Nero di Troia, 2017 <i>Cantine Carpentierre, Puglia, Italy</i>		40,5
Barbera ‘La Tota’, 2019 <i>Marchesi Alfieri, Piemonte, Italy</i>		47
Bourgogne Pinot Noir ‘Cuvée Simone’, 2019 / <i>Domaine Amiot, Burgundy, France</i>		50
Rosso di Montalcino, Sangiovese, 2017 <i>Mastrojanni, Tuscany, Italy</i>		53
Langhe Nebbiolo ‘Prinsiot’, 2019 <i>Fratelli Alessandria, Piemonte, Italy</i>		50
Lagrein, 2018 <i>Cantina Giralan, Alto Adige, Italy</i>		40
Bolgheri Rosso, Sangiovese, Cab. Sauvignon, Merlot, 2019 <i>Michele Satta, Tuscany, Italy</i>		50
Valpolicella Ripasso Superiore, 2017 <i>Azienda Provolo, Veneto, Italy</i>		50
Shiraz, 2017 <i>Vlassides Winery, Limassol, Cyprus</i>		40
Morey-Saint-Denis, ‘Les Monts-Luisant’, 2018 / <i>Domaine Michel Magnien, Burgundy, France</i>		85
Château Lilian Ladouys, Cru Bourgeois Supérieur, 2014 <i>Château Lilian Ladouys, Bordeaux, France</i>		60
Barbaresco, Nebbiolo, 2014 <i>Cantina del Pino, Piemonte, Italy</i>		65
Brunello di Montalcino, 2016 <i>Claudia Ferrero, Montalcino, Italy</i>		70
Chianti Classico Riserva, Sangiovese, <i>Canaiole, 2017</i> <i>Castello Monsanto, Tuscany, Italy</i>		65
Amarone Valpolicella ‘Punta Tolotti’, 2015 / <i>Ca’Rugate, Veneto, Italy</i>		89

ROSÉ	Glass	Bottle
Grenache Gris rosé, 2021 <i>Lycan, Languedoc, France</i>	5,5	28

DESSERT WINE	Glass
Sommer Beerenauslese, 2019	7,5

GULPENER BEER TAP	Glass
Gulpener Pilsener	3,25
Gulpener Ur-Weizen BIO	5,5
Seizoensbier	5

BEER BOTTLE	Glass
Duvel	5,5
Cornet Blond	7
La Trappe Dubbel	5,5
Gerardus Blond	4
Gerardus Tripel	4
Gerardus Dubbel	4
Warsteiner 0.0	3,5

LIQUEURS	Glass
Ron Zacapa 23 years	13
Oban 14 years	11
Laphroaig 10 years	9
Johnnie Walker Black Label	6
Grey Goose	9
Paul Giraud Cognac	11
Calvados Chateau du Breuil VSOP	10
Remy Martin VSOP	8
Armagnac Vaghi VSOP	6
Nonino Chardonnay, Moscato	8
Rutte oude jenever 5 years	6
Rutte Korenwijn	7
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

COCKTAILS & GIN TONICS	Glass
Negroni, Negroni Sbagliato	11
Aperol Spritz, Limoncello Spritz	9,5
Espresso Martini	9,5
Salted Caramel Martini	9,5
Pinkyrose mocktail 0.0	7,5
Monkey 47 + Fever Tree Indian tonic	13
Hendricks + Fever Tree Elderflower tonic	11
Tanqueray + Fever Tree Indian tonic	9,5
Seedlip 0.0 + Fever Tree Indian tonic	8,5

HOT DRINKS	Glass
Coffee, Espresso	2,75
Cappuccino	3,25
Double espresso	4
Espresso Macchiato	3,25
Latte Macchiato, Caffè Latte	3,75
+ 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 <i>Fresh Mint, Ginger or Verveine tea</i>	3,5
Hot chocolate ‘Callebaut’	4,5
+ Slagroom / Cream	0,5
Irish, Italian, French or Spanish Coffee	9

COLD DRINKS	Glass
Coca Cola, Coca Cola Zero, Sprite,	2,75
Fanta, Fanta Cassis, Fuze Tea, Fuze Tea Green	
Fever Tree Indian Tonic, Elderflower Tonic, Sicilian Lemon Tonic,	4
Fever Tree Ginger Ale, Ginger Beer	4
Crodino	4
Pinkyrose Lemonade: Spiced Lemon&Rose	3
Floral Ginger&Orange, Chili Grapefruit, Verse Jus d’orange / <i>Fresh orange juice</i>	4,5
Van Kempen fruitsappen / <i>juices</i>	4
Appel-peer, Druif, Tomatensap <i>Appel-pear, Grape, Tomato juice</i>	
Aqua Panna, San Pellegrino 250 ml	2,75
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 in de meeting room? 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 fell in love with a lamp at the restaurant? Would you like these chairs at home? Or a mirror by Oskar Zieta like in the exhibition in the meeting room? 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.

Kazerne Design Award

Eva Jagerman – Deken	195
Barbora Stredova – Bucket	1.200
Barbora Stredova – Trashbin	1.400
Barbora Stredova – Dishes	800
Barbora Stredova – Brush	210
Leo Maher – Gentlemen of the Backdoor	5.300
Moonseop Seo – Passing to the Lake	On demand
Adaptism – Adaptism FLax Linen	On demand
Hsin Min Chan – To-be-looked-at-ness	On demand

Che Go Eun

Cleary Bright	1.000
Dancing with Two Swords	3.400

Dongwook Jang

N_0000	On demand
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Dae Uk Kim

Bom	3.000
Nori Rope 1	1.000
Nori Rope 2	1.000
Nori Rope 3	1.000

Liam Lee

Series 01, Item 70	5.566
Series 01, Item 71	5.566

Jaehun Park

Holy Lamp	3.815
Hyper Link	3.815

Soyoun Kim

Stained Plastic Pavilion A	1.000
Stained Plastic Composition A	1.000
Stained Plastic Composition B	1.500

Kurina Sohn

Off-surface	5.500
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Yesum Yoon

Don’t Let Me Hanging	2.500
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Theo Colin

Temporal Pause	On demand
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Cooloo

Ocean	from 1.240
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Daphna Laurens

Misshapes	On demand
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Geke Lensink

Berber Carpet	6.800
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Jelle Mastenbroek

Money sock	850
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Dirk vander Kooij

Melting pot bench	On demand
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