

KAZERNE

SPRING 2023

MENU HOME OF DESIGN

| PANINI / SALADS | | 12.00 - 16.00 |
|--|--|---------------|
| Caprese: Mozzarella di Bufala, tomaat, pesto | | * 18,5 |
| Caprese: Mozzarella di Bufala, tomato, pesto | | |
| Makreel gerookt, zoetzure groenten, | | 19,5 |
| romige citrus-yoghurtsaus / Mackerel smoked, pickled vegetables, creamy citrus yogurt sauce | | |
| Carpaccio, rucola, Parmigiano, pijnboompitten, | | 19,5 |
| truffelmayonaise / Carpaccio, rocket, Parmigiano, pine nuts, truffle mayonnaise | | |

| ANTIPASTI / STARTERS | | |
|---|--|---------------|
| Gegratineerde oester no.1, chili, peterselie, knoflook | | 4,5 |
| Gratinated oyster no.1, chili, parsley, garlic | | |
| Little gem Caesar, ansjovis, mayonaise, Parmigiano | | 9,5 |
| Little gem Caesar, anchovy mayonnaise, Parmigiano | | |
| Verdure fritte: gefrituurde groenten, | | * 7,5 |
| knoflookmayonaise / Verdure fritte: fried mixed vegetables, garlic mayonnaise | | |
| Gnocchi fritto (gefrituurd brood), capocollo, | | 12,5 |
| zoetzure groenten / Gnocchi fritto (fried bread), capocollo, pickled vegetables | | |
| Schiacciata plat brood, tomaat, knoflook- | | * 10,5 |
| kruidenolie, basilicum / Schiacciata flat bread, tomato, garlic herb oil, basil | | |
| Schiacciata plat brood, ricotta, vijgen, balsamico | | * 14,5 |
| Schiacciata flat bread, ricotta, figs, balsamic | | |
| Carpaccio 100g, truffelsaus, Parmigiano, rucola | | 17,5 |
| Carpaccio 100g, truffle sauce, Parmigiano, rocket <i>+ truffel (per portie, mits beschikbaar, dagprijs)</i> <i>+ truffle (per portion, upon availability, price of the day)</i> | | |
| Carpaccio van zwaardvis, venkel, citrus | | 17,5 |
| Carpaccio of swordfish, fennel, citrus | | |
| Asperges classica, gepocheerd ei, hollandaisesaus | | * 17,5 |
| Asparagus classica, poached egg, hollandaise sauce | | |
| Burrata di Bufala, tomaat, pesto, zuurdesembrood | | * 19,5 |
| Burrata di Bufala, tomato, pesto, sourdough bread | | |
| Antipasto misto (2 personen) | | 35 |
| Mixed bites (2 persons) | | |
| Extra brood, boter (p.p.) / Extra bread, butter (p.p.) | | * 1,5 |

| ZUPPA / SOUP | | |
|------------------------|--|--------------|
| Soep van de dag | | * 9,5 |
| Soup of the day | | |

(* Vegetarisch / Vegetarian)

| CHEF'S CHOICE MENU | | |
|--|--|-------------|
| 3 gangen/courses (antipasti, secondi, dolce) | | 42,5 |
| 4 gangen/courses (antipasti, primi, secondi, dolce) | | 49 |
| 5 gangen/courses (antipasti, primi, secondi, dolce, formagio) | | 57 |

| PRIMI / RISOTTO & PASTA DI GIOVANNI | | |
|---|--|-------------|
| Risotto prei, pecorino | | * 23 |
| Risotto leek, pecorino | | |
| Gnocchi patata, artisjok, pecorinocrème | | * 21 |
| Gnocchi patata, artichoke, pecorino cream <i>+ guanciale wangspek</i> + 1,5 <i>+ guanciale bacon</i> | | |
| Casarecce carbonara: guanciale wangspek, | | 19 |
| Parmigiano, ei / Casarecce carbonara: guanciale bacon, Parmigiano, egg | | |
| Caramelle gevuld met geroosterde sucade, | | 23 |
| saliebotersaus / Caramelle filled with roasted flat iron steak, sage butter sauce | | |
| Spaghetti alla vongole (venusschelpen) | | 25 |
| Spaghetti alla vongole (clams) | | |

| SECONDI / MAIN COURSES | | |
|--|--|---------------|
| Ossenhaas 180g, madeira-truffeljus | | 37,5 |
| Tenderloin 180g, madeira truffle sauce + Foie gras + 15 <i>+ truffel (per portie, mits beschikbaar, dagprijs)</i> <i>+ truffle (per portion, upon availability, price of the day)</i> | | |
| Tagliata bavette, rucola, Parmigiano, balsamico | | 29 |
| Tagliata bavette, rocket, Parmigiano, balsamic | | |
| Tarbotine 660g alla mugnaia, citroenboter | | 45 |
| Turbot 660g alla mugnaia, lemon butter | | |
| Roodbaars, aardappelbrandade, olijven, | | 24,5 |
| gekaramelliseerde venkel / Red bream, brandade of potato, olives, caramelized fennel | | |
| Prei geroosterd, asperges, krielaardappelen, | | * 22,5 |
| hollandaisesaus / Leek roasted, asparagus, baby potatoes, hollandaise sauce | | |

| CONTORNI / SIDE DISHES | | |
|---|--|--------------|
| Gegrilde groenten, olijfolie, peterselie | | * 7,5 |
| Grilled vegetables, olive oil, parsley | | |
| Aardappels uit de oven, rozemarijn, knoflook | | * 7,5 |
| Oven roasted potato, rosemary, garlic | | |
| Groene salade | | * 7,5 |
| Mixed green salad | | |

| DOLCI / DESSERTS | | |
|---|--|-----------|
| Tiramisu | | 12 |
| Mille foglie, ricottacrème, rabarbar | | 12 |
| Mille foglie, ricotta cream, rhubarb | | |
| Kazen, notenbrood, druiven, walnoten, honing | | 16 |
| Cheeses, nut bread, grapes, walnuts, honey | | |

Verliefd geworden op een lamp in het restaurant? Thuis ook deze stoelen? Een spiegel van Oskar Zieta zoals in de voormalige stallen? 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.

Have you fallen in love with a lamp at the restaurant? Would you like these chairs at home? Or a mirror by Oskar Zieta like in the former stables? 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.

De gerechten kunnen sporen van allergenen bevatten. Zijn er allergieën of dieetwensen? Benieuwd naar de vegan alternatieven? Laat het ons weten!

Our dishes may contain traces of allergens. Do you have an allergy or any diet wishes? Curious about the vegan alternatives? Please let us know!

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

| BUBBLES | glass | bottle |
|-------------------------------------|-------|--------|
| Spumante Cuvee, Le Rive | 6,5 | 35 |
| Familia Bonato, Veneto, Italy | | |
| Champagne, Brut (375 ml) | | 49 |
| Veuve Fourny & Fils, Vertus, France | | |
| Champagne, Brut | | 89 |
| Veuve Fourny & Fils, Vertus, France | | |
| Franciacorta, Brut | | 69 |
| Contadi Castaldi, Lombardia, Italy | | |
| Cava zero 0.0% | 6 | 30 |
| Codorniu, Penedes, Spain | | |

| WHITE WINE | glass | bottle |
|--|-------|--------|
| Ardèche-Chardonnay, 2020 | 6 | 29 |
| Louis Latour, Coteaux de l'Ardèche, France | | |
| Pinot Grigio, 2021 | 7 | 38 |
| La Prendina, Lombardy, Italy | | |
| Soave Classico, 2021 | 8 | 40 |
| Balestri Valda, Verona, Italy | | |
| Esprit Blanc, 2021 | | 33 |
| Brotte, Côtes du Rhône, France | | |
| Grüner Veltliner DAC, 2021 | | 38 |
| Setzer, Hohenwarth, Weinviertel, Austria | | |
| Grauer Burgunder Kabinett Trocken, 2021 | | 40 |
| Weingut St. Remigius, Baden, Germany | | |
| Derthona, Timorasso, 2020 | | 43 |
| Luigi Boveri, Piemonte, Italy | | |
| Chablis, Chardonnay, 2020 | | 45 |
| Domaine Thierry et Charles Hamelin, Chablis, France | | |
| Langhe Chardonnay, 2020 | | 47 |
| Massolino Vigna Rionda, Piemonte, Italy | | |
| Sancerre, Sauvignon Blanc, 2021 | | 52 |
| Jean Paul Bolland, Loire, France | | |
| Chassagne-Montrachet, Premier Cru 'Morgeot', 2018 | 110 | |
| Thomas et Sylvie Morey, Burgundy, France | | |

| ROSÉ WINE | glass | bottle |
|---------------------------------|-------|--------|
| Grenache Gris Rosé, 2021 | 6 | 29 |
| Lycan, Languedoc, France | | |

| DESSERT WINE | glass |
|---|-------|
| Beerenauslese, 2017 | 9 |
| Sommer, Donnerskirchen, Burgenland, Austria | |

| RED WINE | glass | bottle |
|---|-------|--------|
| Montepulciano d'Abruzzo, 2020 | 6 | 29 |
| Velenosi, Le Marche, Italy | | |
| Bardolino, 2021 | 7 | 38 |
| Cavalchina, Veneto, Italy | | |
| Spätburgunder, 2020 | 8,5 | 43 |
| Weingut St. Remigius, Baden, Germany | | |
| Vin del Mare Belvento Sireno, 2018 | | 38 |
| Petra, Tuscany, Italy | | |

| | | |
|---|--|----|
| Costières de Nîmes Rouge, 2019 | | 38 |
| Halos de Jupiter, Rhône, France | | |
| Zingari, 2018 | | 40 |
| Petra, Tuscany, Italy | | |
| Pinot Noir, Domaine de Valmoissine, 2020 | | 45 |
| Louis Latour, Coteaux du Verdon, Provence, France | | |

| | | |
|------------------------------------|--|----|
| Shiraz, 2017 | | 47 |
| Vlassides Winery, Limassol, Cyprus | | |
| Barbera 'La Tota', 2019 | | 52 |
| Marchesi Alfieri, Piemonte, Italy | | |

| | | |
|---|--|----|
| Langhe Nebbiolo 'Prinsiot', 2020 | | 55 |
| Fratelli Alessandria, Piemonte, Italy | | |

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|---|--|----|
| Valpolicella Ripasso Superiore, 2017 | | 55 |
| Azienda Provolo, Veneto, Italy | | |

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|----------------------------------|--|----|
| Rosso di Montalcino, 2020 | | 57 |
| Mastrojanni, Tuscany, Italy | | |

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|-------------------------------|--|----|
| Bolgheri Rosso, 2020 | | 57 |
| Michele Satta, Tuscany, Italy | | |

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|---------------------------------------|--|----|
| Chianti Classico Riserva, 2017 | | 65 |
| Castello Monsanto, Tuscany, Italy | | |

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|-----------------------------------|--|----|
| Barbaresco, Nebbiolo, 2014 | | 69 |
| Cantina del Pino, Piemonte, Italy | | |

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|-------------------------------------|--|----|
| Brunello di Montalcino, 2017 | | 79 |
| Claudia Ferrero, Montalcino, Italy | | |

| | | |
|----------------------------------|--|----|
| Châteauneuf-du-Pape, 2017 | | 79 |
| Domaine Barville, Rhône, France | | |

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|---|--|----|
| Morey-Saint-Denis, 'Les Monts-Luisant', 2017 | | 85 |
| Domaine Michel Magnien, Burgundy, France | | |

| | | |
|---|--|----|
| Amarone Valpolicella 'Punta Tolotti', 2015 | | 89 |
| Ca'Rugate, Veneto, Italy | | |

| BEER TAP | glass | bottle |
|-------------------------------|-------|--------|
| Gulpener Pilsener | | 3,3 |
| Gulpener Ur-Weizen BIO | | 5,5 |
| Gulpener Ur-Hop | | 5,5 |
| Seasonal Beer | | 5,5 |
| Warsteiner 0.0% | | 4 |

| BEER BOTTLE | glass | bottle |
|-------------------------------|-------|--------|
| Duvel | | 6,5 |
| Cornet Blond | | 7 |
| La Trappe Dubbel | | 5,5 |
| Gulpener Ur-Blond | | 5,5 |
| Gulpener Ur-Tripel | | 5,5 |
| Warsteiner Radler 0.0% | | 3,5 |

| LIQUEURS | glass | bottle |
|--|-------|--------|
| Ron Zacapa 23 years | | 14,5 |
| Oban 14 years | | 14,5 |
| Laphroaig 10 years | | 9,5 |
| Johnnie Walker Black Label | | 6 |
| Grey Goose | | 12,5 |
| Paul Giraud Cognac | | 11 |
| Calvados Chateau du Breuil VSOP | | 10 |
| Remy Martin VSOP | | 8 |
| Armagnac Vaghi VSOP | | 6 |
| Nonino Chardonnay, Moscato | | 10,5 |
| Rutte Oude Jenever 5 years | | 6 |
| Rutte Korenwijn | | 7 |
| Frangelico | | 6 |
| Amaretto, Limoncello Lemon3, Sambucca | | 5 |
| Ramos Pinto Port White, Ruby, Tawny | | 6 |
| Taylors Tawny Port 10 years | | 9,5 |

| GIN TONICS | glass | bottle |
|---|-------|--------|
| 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 | bottle |
|---|-------|--------|
| Coffee, Espresso | | 2,75 |
| Cappuccino | | 3,25 |
| Double espresso | | 4,5 |
| Espresso Macchiato | | 3,25 |
| Latte Macchiato, Caffe Latte | | 4 |
| + 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 |
| Fresh Mint, Ginger or Verveine tea | | |
| Hot chocolate | | 3,5 |
| + Slagroom / Cream | | 0,5 |
| Irish, Italian, French or Spanish Coffee | | 9 |

| COLD DRINKS | glass | bottle |
|---|-------|--------|
| Coca Cola, Coca Cola Zero, Sprite, Fanta, Fanta Cassis, Fuze Tea, Fuze Tea Green | | 2,75 |
| Fever Tree Indian Tonic, Elderflower Tonic, Sicilian Bitter Lemon, Ginger Ale, Ginger Beer | | 4,25 |
| Crodino | | 4,5 |
| Pinkyrose Lemonade: Spiced Lemon & Rose, Floral Ginger & Orange, Chili Grapefruit | | 3 |
| Verse Jus d'orange / Fresh orange juice | | 4 |
| Van Kempen Fruitsappen / Juices | | 4 |
| Appel-peer, druif, tomaat / Apple-pear, grape, tomato | | |
| Bru Mineral Water Still/Sparkling 250 ml | | 2,75 |
| Bru Mineral Water Still/Sparkling 750 ml | | 5 |
| Kazerne Water Still/Sparkling 750 ml | | 3,5 |