



PANINI / SALADS	12.00 - 16.00
Caprese: mozzarella, tomaat, pesto * 18,5 Caprese: mozzarella, tomato, pesto	
Gerookte zalm, zoetzure groenten, limoenmayonaise 18,5 Smoked salmon, pickled vegetables, lime mayonnaise	
Carpaccio van rundvlees, rucola, Parmigiano, pijnboompitten, truffelmayonaise / Beef carpaccio, rocket, Parmigiano, pine nuts, truffle mayonnaise 18,5	

BITES TO SHARE OR NOT TO SHARE

Aperitivo: chips, olijven, taralli (2 personen) ** 7,5 Aperitivo: chips, olives, taralli (2 persons)	
Schiacciata margherita: tomaat, mozzarella, oregano * 8 Schiacciata margherita: tomato, mozzarella, oregano + Prosciutto di Parma + 6,5	
Verdure in pastella: gefrituurde groenten, knoflookmayonaise / Verdure in pastella: fried mixed vegetables, garlic mayonnaise * 9,5	
Gefrituurde inktvis, citroen 9,5 Fried calamari, lemon	
Aperitivo borrelplank (2 personen) *** 19,5 Aperitivo Mixed bites (2 persons)	

ANTIPASTI / STARTERS

Geroosterde tomaat, olijven crumble, oregano ** 16,5 Roasted tomato: tomato, olive crumble, oregano	
Burrata, cherrytomaat, pesto * *** 17,5 Burrata, cherry tomato, pesto + Guanciale spek + 6,5	
Gegratineerde coquille, chili, peterselie, knoflook 22,5 Gratinated scallops, chili, parsley, garlic	
Carpaccio van zwaardvis, venkel, sinaasappel 19,5 Carpaccio of swordfish, fennel, orange	
Carpaccio van rundvlees, rucola, Parmigiano, pijnboompitten, balsamico / Beef carpaccio, rocket, Parmigiano, pine nuts, balsamic 18,5	
Antipasto misto (per tafel, prijs per 2 personen) 36 Antipasto misto (per table, price 2 persons)	

ZUPPA / SOUP

Soep van de dag * *** 9,5 Soup of the day	
---	--

* Vegetarisch / Vegetarian | ** Vegan / Vegan
*** Kan vegetarisch of vegan / Vegetarian or Vegan possible

CHEF'S CHOICE MENU

3 gangen/courses (antipasti, secondi, dolce) 44	
4 gangen/courses (antipasti, primi, secondi, dolce) 52	
5 gangen/courses (antipasti, primi, secondi, dolce, formaggio) 59	
+ Vegan + 4,5	

PRIMI / RISOTTO & PASTA

Tagliatelle, ricotta, tomaat, aubergine, basilicum / Tagliatelle, ricotta, tomato, eggplant, basil * *** 19,5	
Tagliolini al tartufo: tagliolini, truffel * 25 Tagliolini al tartufo: tagliolini, truffle	
Tortelli gevuld met ricotta, spinazie, boter, salie * 25 Tortelli filled with ricotta, spinach, butter, sage	
Risotto scampi, langoustine, limoenzest 27 Risotto scampi, langoustine, lime zest	
Spaghetti carbonara: guanciale spek, Parmigiano, ei 23 Spaghetti carbonara: guanciale bacon, Parmigiano, egg	

SECONDI / MAIN COURSES

Geroosterde bloemkool, peterseliewortelcrème, hazelnoot, vegan jus / Roasted cauliflower, cream of parsley root, vegan jus ** 27	
Kabeljauw, venkel, gefermenteerde paprikasaus 32 Cod, fennel, fermented pepper sauce	
Dorade a la mediterranea, kalamata olijven, sjalot, cherrytomaat / Sea bream a la mediterranea, kalamata olives, shallot, cherry tomatoes 37	
Tagliata bavette, rucola, Parmigiano, geroosterde aardappels, truffel / Beef tagliata, rocket, Parmigiano, roasted potatoes, truffle 32	
Runderhaas 180 gram, salade, geroosterde aardappel, saus naar keuze: rode wijn, truffel of groene peper 42 Tenderloin steak 180 grams, salad, roasted potato, sauce of choice: red wine, truffle or green pepper	

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 Nederlandssprekende collega's aanwezig. Vraag er gerust naar.

DOLCI / DESSERTS

Tiramisu 12,5	
Tartelette met aardbei, crème pâtissière, meringue 12,5 Tartelette with strawberry, pastry cream, meringue	
Chocolademousse, gekarameliseerde hazelnoot, vanille-ijs / Chocolate mousse, caramelized hazelnut, vanilla ice cream *** 12,5	
Kazen, notenbrood, druiven, noten, honing 16,5 Cheeses, nut bread, grapes, nuts, honey	

CONTORNI / SIDE DISHES

Gegilde groenten, olijfolie, peterselie * 7,5 Grilled vegetables, olive oil, parsley	
Aardappels uit de oven, rozemarijn, knoflook * 7,5 Oven roasted potato, rosemary, garlic	
Gemengde salade, zoetzure groenten * 7,5 Mixed green salad, sweet-and-sour vegetables	

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.

BUBBLES	glass	bottle
Spumante Cuvee, Le Rive	7	35
Familia Bonato, Veneto, Italy		
Champagne, Brut (375 ml)	55	
Veuve Fourny & Fils, Vertus, France		
Champagne, Brut	79	
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
Pinot Grigio, 2023	6	29
Cantina Danese, Veneto, Italy		
Ardèche-Chardonnay, 2022	7,5	38
Louis Latour, Coteaux de l'Ardèche, France		
Soave Classico, 2022	8,5	43
Balestri Valda, Verona, Italy		
Esprit Blanc, 2022	36	
Brotte, Côtes du Rhône, France		
Grüner Veltliner DAC, 2022	38	
Setzer, Hohenwarth, Weinviertel, Austria		
Grauer Burgunder Kabinett Trocken, 2022	40	
Weingut St. Remigius, Baden, Germany		
Derthona, Timorasso, 2022	53	
Luigi Boveri, Piemonte, Italy		
Sancerre, Sauvignon Blanc, 2022	55	
Jean Paul Bolland, Loire, France		
Langhe Chardonnay, 2022	58	
Massolino Vigna Rionda, Piemonte, Italy		
Verdicchio, Castelli di Jesi, Classico Superiore, 2020	69	
Stefano Antonucci, Le Marche, Italy		
Chassagne-Montrachet, Premier Cru 'Morgeot', 2019	110	
Thomas et Sylvie Morey, Burgundy, France		

ROSÉ WINE	glass	bottle
Grenache Gris Rosé, 2023	6	29
Lycan, Languedoc, France		

TIP

Informeer bij het team naar de kelderresranten en speciale sterke dranken / Ask our team about the leftovers from the cellar and special spirits

RED WINE	glass	bottle
Montepulciano d'Abruzzo, 2022	6	29
Velenosi, Le Marche, Italy		
Costières de Nîmes Rouge, 2021	7,5	38
Halos de Jupiter, Rhône, France		
Vin del Mare Belvento Sireno, 2019	8,5	43
Petra, Tuscany, Italy		
Spätburgunder, 2020	8,5	43
Weingut St. Remigius, Baden, Germany		
Cabernet Franc, Le Rive, 2022	36	
Familia Bonato, Veneto, Italy		
Zingari, 2018	40	
Petra, Tuscany, Italy		
Bardolino, 2022	42	
Cavalchina, Veneto, Italy		
Pinot Noir, Domaine de Valmoissine, 2021	45	
Louis Latour, Coteaux du Verdon, Provence, France		
Shiraz, 2021	49	
Vlassides Winery, Limassol, Cyprus		
Barbera 'La Tota', 2021	52	
Marchesi Alfieri, Piemonte, Italy		
Valpolicella Ripasso Superiore, 2019	55	
Azienda Provolo, Veneto, Italy		
Langhe Nebbiolo 'Prinsiot', 2021	57	
Fratelli Alessandria, Piemonte, Italy		
Rosso di Montalcino, 2020	67	
Mastrojanni, Tuscany, Italy		
Chianti Classico Riserva, 2019	69	
Castello Monsanto, Tuscany, Italy		
Barbaresco, Nebbiolo, 2017	74	
Cantina del Pino, Piemonte, Italy		
Brunello di Montalcino, 2018	79	
Claudia Ferrero, Montalcino, Italy		
Châteauneuf-du-Pape, 2017	79	
Domaine Barville, Rhône, France		
Morey-Saint-Denis, 'Les Monts-Luisant', 2017	85	
Domaine Michel Magnien, Burgundy, France		

DESSERT WINE	glass	bottle
Beerenauslese, Chardonnay, 2021	12	49
Weingut Hermann Fink, Burgenland, Austria		

BEER TAP	
Gulpener Pilsener	3,75
Gulpener Ur-Weizen BIO	5,75
Gulpener Ur-Hop	5,75
Seasonal Beer	5,75
Warsteiner 0.0%	4

BEER BOTTLE

Duvel	6,5
Cornet Blond	7,5
La Trappe Dubbel	6,5
Gulpener Ur-Blond	5,5
Gulpener Zwarte Ruiter IPA/Weizen 0,3%	4,75
Warsteiner Radler 0.0%	4,5

LIQUEURS & SPIRITS

Johnnie Walker Black Label	8,5
Laphroaig 10 years Single Malt Whiskey	11
Remy Martin VSOP	9,5
Paul Giraud Cognac	14,5
Calvados Chateau du Breuil VSOP	12,5
Armagnac Vaghi VSOP	9,5
Captain Morgan Spiced Rum	8,5
Nonino Grappa Moscato	10,5
Grey Goose Vodka	12,5
Jonge Jenever, Oude Jenever	6,5
Rutte Korenwijn	8,5
Koffielikeur / Coffee liqueur	6,5
Sambucca	6,5
Limoncello Lemon3	7

PSV

Ramos Pinto Port White, Ruby, Tawny	6
Taylors Tawny Port 10 years	9,5
Osborn Sherry Medium Dry	6
Pedro Ximenez Alvear	9,5
Martini (bianco, extra dry, rosso)	6
Belsazar Vermouth rosé	6

HOT DRINKS	
Coffee, Espresso	3,25
Cappuccino	4
+ Almond milk	0,5
Latte Macchiato, Caffè Latte, Flat White	4,5
+ Almond milk	0,5
Double espresso	4,75
Espresso Macchiato	3,5
Tea of T's: Green, Green Jasmine, Earl Grey, English breakfast or Honeybush	3,5
Verse Munt, Gember of Verveine thee	4
Fresh Mint, Ginger or Verveine tea	
Hot chocolate	3,5
+ Slagroom / Cream	0,5
Irish, Italian, French or Spanish Coffee	9

COLD DRINKS

Coca Cola, Coca Cola Zero, Sprite, Fanta, Fanta Cassis, Fuze Tea, Fuze Tea Green	3,5
Fever Tree Indian Tonic, Elderflower Tonic, Sicilian Bitter Lemon, Ginger Ale, Ginger Beer	4,75
Crodino	4,5
Pinkyrose Lemonade: Spiced Lemon & Rose, Floral Ginger & Orange	3,5
Verse Jus d'orange / Fresh orange juice	4,5
Van Kempen Appel-perensap / Apple-pear Juice	4,5
Bru Mineral Water Still/Sparkling 250 ml	3,25
Bru Mineral Water Still/Sparkling 750 ml	5,5
Kazerne Water Still/Sparkling 750 ml	3,5

COCKTAILS

Gin Tonic Monkey 47 / Fever Tree Indian tonic	13
Gin Tonic Hendricks / Fever Tree Elderflower tonic	11
Gin Tonic Tanqueray / Fever Tree Indian tonic	9,5
Gin Tonic Tanqueray 0.0% / Fever Tree Indian tonic	8,5
Aperol Spritz / Limoncello Spritz / Campari Spritz	9,5
Negroni	11,5
Caipirinha	9,5

KAZERNE