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WINTER 2025

MENU

BREAD / 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	18,5
Beef carpaccio, rocket, Parmigiano, pine nuts, truffle mayonnaise	

BITES TO SHARE OR NOT TO SHARE

Aperitivo: chips, olijven, taralli (2 personen)	** 7,5
Aperitivo: chips, olives, taralli (2 persons)	
Schiacciatina margherita: tomaat, mozzarella, oregano	* 8
Schiacciatina margherita: tomato, mozzarella, oregano	
+ Prosciutto di Parma	+ 6,5
Bitterballen (8) / Beef croquettes (8)	12,50
Gefrituurde inktvis, citroen	9,5
Fried calamari, lemon	
Aperitivo borrelplank (2 personen)	*** 19,5
Aperitivo Mixed bites (2 persons)	
Kazen, notenbrood, druiven, noten, honing	* 16,5
Cheeses, nut bread, grapes, nuts, honey	

STARTERS

Geroosterde tomaat, olijven, 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 tonijn, limoenmayonaise, sesam	19,5
Carpaccio of tuna, lime mayonnaise, sesame	
Carpaccio van rundvlees, rucola, Parmigiano, pijnboompitten, balsamico	18,5
Beef carpaccio, rocket, Parmigiano, pine nuts, balsamic	
Antipasto misto (per tafel, prijs per 2 personen)	36
Antipasto misto (per table, price 2 persons)	

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 (starter, main, dessert)	47
4 gangen / courses (starter, in-between, main, dessert)	57
5 gangen / courses (starter, in-between, main, dessert, cheese)	63
+ Vegan	+ 4,5

PASTA

Rigatoni alla Norma: ricotta, tomaat, aubergine * *** 19,5	
Rigatoni alla Norma: ricotta, tomato, eggplant	
Tagliolini al tartufo: tagliolini, truffel	* 25
Tagliolini al tartufo: tagliolini, truffle	
Spaghetti carbonara: guanciale spek, Parmigiano, ei	23
Spaghetti carbonara: guanciale bacon, Parmigiano, egg	

MAIN COURSES

Tartelette van shiitake, prei, linzen, crispy shiitake	** 27
Tartelette of shiitake, leeks, lentils, crispy shiitake	
Heilbot, kreeftensaus, aardappelmousseline, zeegroenten	32
Halibut, lobster sauce, potato mousseline, sea vegetables	
Dorade a la mediterrania, kalamata olijven, sjalot, cherrytomaat	37
Sea bream a la mediterrania, kalamata olives, shallot, cherry tomatoes	
Tagliata bavette, rucola, Parmigiano, geroosterde aardappels, truffel	32
Beef tagliata, rocket, Parmigiano, roasted potatoes, truffle	
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.

DESSERTS

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

SIDE DISHES

Groenten uit de oven, olijfolie, peterselie	* 7,5
Oven roasted vegetables, olive oil, parsley	
Oerfriet, mayonaise	* 7,5
French fries, mayonnaise	
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 Bonato, Veneto, Italy	7	35
Champagne, Brut (375 ml) Veuve Fourny & Fils, France		55
Champagne, Brut Veuve Fourny & Fils, Vertus, France		79
Cava zero 0.0% Codorniu, Penedes, Spain	6	30

WHITE WINE	glass	bottle
Les Granges de Féline Blanc Languedoc, France	6	29
Pinot Grigio Cantina Danese, Veneto, Italy	6	29
Soave Classico Balestri Valda, Verona, Italy	8,5	43
Grauer Burgunder St. Remigius, Baden, Germany		40
Derthona Timorasso Luigi Boveri, Piemonte, Italy		53
Chardonnay Gaia & Rey, Piemonte, Italy		299
Fontanasanta Manzoni Bianco Foradori, Trentino, Italy		89
Trebbiano d'Abruzzo Emidio Pepe, Abruzzo, Italy		149
Verdicchio Castelli di Jesi Antonucci, Le Marche, Italy		69
Verdicchio Luzano Marotti Campi, Le Marche, Italy		39
Passerina Mario Recchi Franceschini, Le Marche, Italy		47
Verdejo Bodegas Nidia, Tierra de Castilla y León, Spain		39
Gewurtztraminer Gérard Schueller, Alsace, France		60
Chassagne-Montrachet Morey, Burgundy, France		110
Meursault les Tillets Hubert Bouzereau, Burgundy, France		149
Pouilly Fuissé Louis Latour, Burgundy, France		89
Alto Château Contenac Brown, Bordeaux, France		99
Koreaa Judith Beck, Burgenland, Austria		59
Rotgipfler Johanneshof Rheinish, Thermenregion, Austria		44

ROSÉ WINE	glass	bottle
Les Granges de Féline Rosé Languedoc, France	6	29
Grenache Gris Rosé Lycan, Languedoc, France		32

RED WINE	glass	bottle
Torre Regma Negroamaro Puglia, Italy	6	29
Vin del Mare Belvento Sireno Tuscany, Italy	8,5	43
Spätburgunder Remigius, Baden, Germany	8,5	43
Barbera D'alba Falleto Bruno Giacosa, Piemonte, Italy		99
Barbaresco Nebbiolo Cantina del Pino, Piemonte, Italy		74
Cabernet Franc Le Rive Familia Bonato, Veneto, Italy		36
Valpolicella Ripasso Superiore Az. Provolo, Veneto, Italy		55
Valpolicella 'Ca'Fiui' Corte Sant'Alda, Veneto, Italy		55
Zingari Petra, Tuscany, Italy		40
Rosso di Montalcino Mastrojanni, Tuscany, Italy		67
Montepulciano d'Abruzzo Riseis Agriverde, Abruzzo, Italy		39
Nero di Troia Cantine Carpentierre, Puglia, Italy		39
Un Cep en Hiver Thierry Beclair, Loire, France		69
Pomerol Chateau La Croix Du Casse, Bordeaux, France		149
Morey-Saint-Denis Michel Magnien, Burgundy, France		85
Cornas Pierre Gaillard, Rhône, France		85
Châteauneuf-du-Pape Domaine Barville, Rhône, France		79
Châteauneuf-du-Pape Les Halos de Jupiter, Rhône, France		119
Pinot Noir Valmoissine Louis Latour, Provence, France		45
Shiraz Vlassides Winery, Limassol, Cyprus		49
Balf Kékfrankos Weninger, Sopron, Hungary		39

DESSERT WINE	glass	bottle
Querciantica Visciole Velonesi, Le Marche, Italy	19,5	59
Beerenauslese Hermann Fink, Burgenland, Austria	12	49

PSV	glass	bottle
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

BEER TAP	glass	bottle
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	glass	bottle
Duvel		6,5
La Trappe Dubbel		6,5
Liefmans On the Rocks		6,5
Gulpener Zwarte Ruiter IPA/Weizen 0,3%		4,75
Warsteiner Radler 0.0%		4,5

LIQUEURS & SPIRITS	glass	bottle
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
Jonge Jenever, Oude Jenever		6,5
Rutte Korenwijn		8,5
Koffieliqueur / Coffee liqueur		6,5
Sambucca		6,5
Limoncello Lemon3		7

HOT DRINKS	price
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	price
Coca Cola, Coca Cola Zero, Sprite, Fanta, Fanta Cassis, Fuze Tea, Fuze Tea Green	3,5
Royal Bliss Tonic, Pink Aromatic Berry, Bitter Lemon, Ginger Ale, Ginger Beer	3,5
Crodino	4,5
Pinkyrose Lemonade: Spiced Lemon & Rose	3,5
Verse Jus d'orange / Fresh orange juice	4,5
Appelsap / Apple Juice	3,75
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	price
Gin Tonic Monkey	13
Gin Tonic Hendricks	11
Gin Tonic Tanqueray	9,5
Gin Tonic Tanqueray 0.0%	8,5
Aperol Spritz / Limoncello Spritz / Campari Spritz	9,5
Negroni	11,5
Caipirinha	9,5

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