

LUNCH

From 11:00 AM to 4:00 PM.  
All our sandwiches are also available on gluten-free bread.

POKÉ BOWLS

CRISPY CHICKEN 16

Sushi rice | Edamame beans | Sweet and sour vegetables | Fried egg | Sesame | Soy sauce | Lemon mayonnaise



SUMMER SALMON 16

Sushi rice | Edamame beans | Sweet and sour vegetables | Fried egg | Sesame | Soy sauce | Lemon mayonnaise



VEGA STICKY TOFU 15

Sushi rice | Edamame beans | Sweet and sour vegetables | Fried egg | Sesame | Soy sauce | Lemon mayonnaise



OPEN SANDWICHES

MACKEREL SALAD 14

Sweet and sour vegetables | Dill | Lemon mayonnaise



VEGA MASHED AVOCADO 14

Feta | Guacamole | Pomegranate seeds | Boiled egg | Roasted vegetables



CROQUETTES 13

Choice of beef or vegetable croquettes



SHRIMP CROQUETTES 14

Artisan shrimp croquettes



KAZERNE SPECIALS

KAZERNE FRIED CHICKEN 14

Korean style | Kimchi | Sesame mayonnaise



BANH MI 12

Pork belly | Sweet and sour vegetables | Jalapeño | Asian glaze



VEGA JACKFRUIT RENDANG 14

Jackfruit | Sambal | Bean sprouts | Cashews | Mango chili salsa | Coconut mayonnaise



12 O'CLOCK LUNCH 15

Pomodori soup | Fried egg | Croquette with mustard | 2 slices of bread



TOASTIES

CLASSIC 7,5

Choice of ham & cheese or cheese



VEGA KIMCHI 9,5

Kimchi | Cheese | Sesame mayonnaise



CROQUE MADAME 9,5

Ham | Cheese | Béchamel sauce | Fried egg



LUNCH

From 11:00 AM to 4:00 PM.  
All our sandwiches are also available on gluten-free bread.

SALADS & SOUP

Served with bread

CRISPY CHICKEN 21

Karaage chicken | Kimchi | Edamame beans | Sesame mayonnaise



FANCY FISH 21

Salmon | Sea bass | Mackerel salad | Lemon mayonnaise



VEGA BON BURRATA 20

Burrata | Pomegranate seeds | Hazelnut | Balsamic



KAZERNE SOUP 8

Ask the staff about today's soup



VEGA POMODORI SOUP 8

Pomodori tomatoes | Basil | Vegan cream



KIDS

SANDWICH WITH TOPPING 4

Choice of chocolate sprinkles, peanut butter, chocolate spread, jam, ham or cheese  
Available until 4:00 PM



KIDS TOASTIE 5

Choice of ham & cheese or cheese  
Available until 4:00 PM



VEGA MINI POMODORI 4,5

Pomodori tomatoes | Basil | Vegan cream | Bread



PAN-FRIED SEA BASS 14

Fries | Salad | Applesauce | Mayonnaise



VEGA VEGGIE PLATTER 6

Cucumber | Cherry tomato | Bell pepper



VEGA CUCUMBER SLICES 2



VEGA AMERICAN PANCAKE 10

3 pieces | Cherries | Powdered sugar | Syrup



VEGA PIZZA MARGHERITA 12,5

Cheese | Tomato sauce | Italian herbs



FRIES WITH SNACK 8

Frikandel, croquette, chicken nuggets or cheese soufflé | Salad | Applesauce



VEGA ROCKET ICE LOLLY 2



VEGA TREASURE CHEST 4



VEGA PEAR ICE LOLLY 3



MENU



LUNCH & DINNER

WIFI NETWORK:  
kazerne gasten

PASSWORD:  
Leukdatjeerbent

# DINNER

## STARTERS TO SHARE From 4:30 PM

SOUP AND BREAD

GYOZA

- VEGA

**BREAD ROLL** 9,5  
Miso butter | Sea salt  

- VEGA

**POMODORI SOUP** 8  
Pomodori tomatoes | Basil | Vegan cream  

- KAZERNE SOUP** 8  
Ask the staff about today's soup  

- DUCK** 2 (a piece)  
Duck | Cabbage | Hoisin | Onion | Black bean sauce  

- CHICKEN** 2 (a piece)  
Chicken | Onion | Cabbage | Black bean sauce  

- VEGA

**VEGGIE** 2 (a piece)  
White cabbage | Carrot | Mushroom | Chestnut mushroom | Coriander | Black bean sauce  


HAVING TROUBLE CHOOSING? GO FOR OUR CHEF'S CHOICE STARTERS. A SELECTION FROM OUR MENU WITH SOMETHING FOR EVERYONE. 12 PER PERSON.

STEAM BUNS

TARTARE

- PORK BELLY** 6 (a piece)  
Sweet and sour vegetables | Jalapeños | Asian glaze  

- PRAWN** 6 (a piece)  
Sweet and sour vegetables | Crispy chili oil | Lemon mayonnaise  

- VEGA

**JACKFRUIT RENDANG** 6 (a piece)  
Sweet and sour vegetables | Sambal | Cashews | Mango chili salsa | Coconut mayonnaise  

- VEGA

**DUTCH BEEF SAUSAGE** 8,5  
Gherkin | Quail egg | Gochujang mayonnaise  

- SALMON** 9  
Nori cracker | Arugula, dill and caper vinaigrette  

- VEGA

**WATERMELON** 8  
Pickled watermelon | Whipped feta | Balsamic | Pistachio crumble  


SPECIALS

- DUCK** 9,5  
Confit duck breast | Pomegranate sauce | Quail egg | Peanut-onion crumble  

- VEGA

**BURRATA** 12  
Tomato-thyme salsa | Pomegranate seeds | Seed mix  

- SCALLOP** 5,5 (a piece)  
Seared scallops | Wakame | Buckwheat | Crispy chili oil  


## MAIN COURSE From 4:30 PM

All our main courses are served with fresh seasonal vegetables.

MEAT

FISH

- ENTRECOTE** 34  
200 gr | Marinated in miso | Kimchi juice beurre blanc | Korean crumble  

- LAMB RUMP** 27  
Tea-infused | Tomato-thyme salsa  

- SEA BASS** 24  
Redfish fillet | Citrus-unagi | Green herb oil  

- VEGA

**SWORDFISH** 26  
Pickled swordfish steak | Cucumber, tarragon and jalapeño sauce  

- CHEF'S CHOICE**



### TO SHARE 2P

**CÔTE DE BOEUF** 40 (p.p.)  
800 gr | Double Dutch Rund | Miso butter | Sea salt  


Wine suggestion:  
CABERNET FRANC | SALENTEIN  
GLASS 8,4 | BOTTLE 43

Preparation time approximately 30 minutes

VEGETARIAN

- VEGA

**TOFU STEAK** 24  
Hazelnut | Red wine-Szechuan pepper sauce  

- VEGA

**CAULIFLOWER** 25  
Cooked in miso | Korean crumble | Mango chili salsa | Labneh  


SIDES

- VEGA

**GRILLED ASPARAGUS** 9  
Green asparagus | Italian cheese | Balsamic | Korean crumble  

- VEGA

**SWEET POTATO FRIES** 6,5  
Truffle mayonnaise  

- VEGA

**LOADED FRIES** 10,5  
Jackfruit rendang | Serundeng | Spring onion | Coconut mayonnaise  

- VEGA

**FRIES** 5  
Mayonnaise  

- VEGA

**DIRTY FRIES** 9  
Sweet potato fries | Truffle mayonnaise | Italian cheese  


## ALL DAY DESSERTS Available all day

- VEGA

**ICE CREAM CAKE** 8,5  
3 types of sorbet | Whipped cream | Fresh fruit  

- VEGA

**WHITE CHOCOLATE MOUSSE** 8  
Popcorn | Raspberry  

- VEGA

**AFFOGATO** 6,5  
Holy Beans espresso | Vanilla ice cream | Caramel sauce  
*Whipped cream + 0,7*  

- VEGA

**RHUBARB TIRAMISU** 8  
Aperol | Pistachio crumble  

- VEGA

**LEMON CHEESECAKE** 6,7  
Bastogne biscuit base  

- BONBON** 4,5  
3 local chocolates from Chocobreak

## GREAT WITH COFFEE & SPECIALS

GREAT WITH COFFEE

SPECIAL COFFEE

- APPLE PIE** 5,3  
Fresh apple pie from Bakkerij Loeffen  
*Whipped cream + 0,7*  

- BONBON** 4,5  
3 local chocolates from Chocobreak
- VEGA

**LEMON CHEESECAKE** 6,7  
Bastogne biscuit base  

- IRISH COFFEE** 6,7  
*Jameson*
- SPANISH COFFEE** 6,7  
*Licor 43*
- ITALIAN COFFEE** 6,7  
*Tia Maria of Amaretto*
- FRENCH COFFEE** 6,7  
*Grand Marnier*

## ALLERGY?

Feel free to let us know, so we can provide you with tailored advice about our dishes

-  EGG

 MILK

 PINDA'S

 SESAME SEED

 MOLLUSCS
-  LUPINE

 CELERY

 FISH

 GLUTEN

 MUSTARD
-  CRUSTACEANS

 SOY

 SULFIAT

 NUTS

 ALCOHOL
-  VEGAN

 SPICY