

11.00 - 16.00

# LUNCH

## KAZERNE SPECIALS

### CHICKEN TERIYAKI 14,00

Bean sprouts, fried onion, sesame and an yoghurt dressing.  
Served with bread



### VEGA MASHED AVOCADO TOAST 15,50

Burrata, guacamole, pomegranate, egg and roasted vegetables



### CLUB SANDWICH 16,50

Pulled chicken, egg, bacon and home-made sweet pepper mayonnaise.  
Served with fries



## SALADS & SOUPS

served with bread

### VEGA KAZERNE SOUP 7,00

Ask about the soup of the day



### VEGA BURRATA SALADE 22,50

Pomegranate, sweet and sour red onion, sun-dried tomatoes and balsamic



## OPEN SANDWICHES

### VEGA HUMMUS 11,00

Hummus of cannellini beans, rocket, roasted zucchini, sun-dried tomatoes and an seed mix



### SMOKED SALMON 17,00

With cream cheese, mizuna, sun-dried tomatoes and wasabi mayonnaise



## GRILLED CHEESE SANDWICHES

### CLASSIC 7,50

Ham and cheese or cheese



### VEGA VEGGIE 9,50

Tomato salsa, provolone and Italian herbs



### VEGA KAZERNE BURGER 21,00

#### REDEFINE MEAT

Burger from redefine meat with vegan brioche, salad, tomato, red onion, pickles, vegan cheese and home-made sweet pepper mayonnaise.  
Served with fries



### PHILLY CHEESE STEAK 17,50

Jewish fillet, sweet pepper, Red onion, rocket, onion rings and wild garlic mayonnaise



### LUXURY FISH SALAD 22,50

Smoked salmon, pickled codfish, garlic prawns and wasabi mayonnaise



### CHICKEN SALAD 18,00

Chicken teriyaki, fried onion, sesame, bean sprout and yoghurt dressing



### KROKETTEN 9,00

Choose from regular beef or vegetable kroketten

Optional 2 kroketten + 3,00



### SHRIMP KROKETTEN 14,00

Artisanal shrimp kroketten



### CARPACCIO 16,00

Carpaccio with pickled radish, bean sprouts, fried onion, rocket and teriyaki dressing



### DELUXE 11,50

Pulled chicken, cheese, red onion and barbecue sauce



ALL DAY

## KIDS

### KIDS GRILLED CHEESE SANDWICH 4,50

Ham and cheese or cheese



### VEGA SWEET SANDWICH 3,50

Choose from chocolate sprinkles, chocolate spread, peanut butter or jam



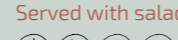
### BAKED SALMON 15,00

With Roseval potatoes and applesauce



### FRIES WITH A DUTCH SNACK 9,50

Frikandel, kroket, chicken nuggets, mini spring rolls or kaassoufflé.  
Served with salad and applesauce



### PIZZA 12,50

Choose from margherita, sweet pepper & onion or salami



ALL DAY

## FINGER FOODS

### VEGA BREAD BASKET 7,50

Served with aioli and hummus



### VEGA NACHOS 10,00

Guacamole, salsa, crème fraîche and jalapeño salsa



### VEGA MINI SPRING ROLLS 12 pieces 8,50

Served with sweet chilli sauce



### VEGA CHEESE STICKS 6 pieces 9,00

Deep fried cheese sticks.  
Served with sweet chilli sauce



### VEGA VEGETARIAN BITTERBALLEN 8 pieces 10,50

Served with mustard



### DIM SUM / GYOZA

See top left corner for more information

### VEGA KIDS SOUP 4,50

Ask about the soup of the day.  
Served with bread



### VEGA VEGGIE PLATER 4,50

Cucumber, sweet pepper and cherry tomatoes

### VEGA SLICES OF CUCUMBER 2,50

### VEGA RAKETJE 2,50

Popsicle

### VEGA TWISTER 3,00

Popsicle

### VEGA PANDA IJSJE 3,00

Chocolate and vanilla ice cream



### BITTERBALLEN 8 pieces 7,50

Served with mustard



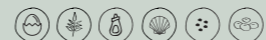
### VEGA ONION RINGS 10 pieces 9,00

Served with aioli



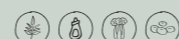
### LUXURY FINGER FOOD MIX 16,50

Torpedo shrimp, mini spring rolls, onion rings, gyoza, bitterballen and chicken nuggets



### VEGA CAULIFLOWER WINGS 8 pieces 9,00

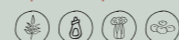
Served with barbecue sauce and spring onion



### VEGA LOADED FRIES 9,00

Sweet and sour red onion, spring onion and barbecue sauce.

Optional pulled chicken +1,50



# MENU



## SPRING / SUMMER

SALADS SOUPS AND SANDWICHES

KIDS FINGER FOODS ALL DAY DESSERTS

DIM SUM GYOZA

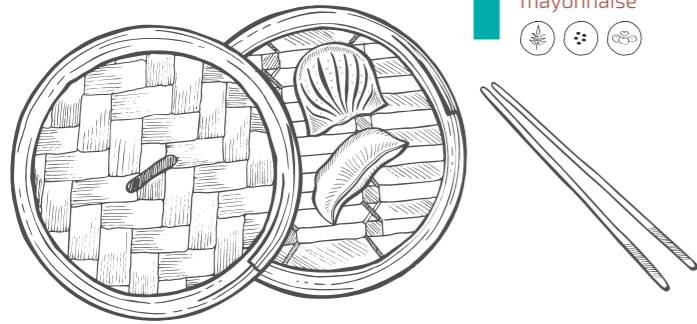
LUNCH DINNER

ALL DAY

## DIM SUM & GYOZA

4 piece a basket

<b>HAR KAU</b>	7,00	<b>SHAO MAI</b>	7,00
Shrimp with home-made dim sum sauce		Pork and mushrooms with home-made dim sum sauce	
<b>WAN TAN</b>	7,00	<b>GYOZA</b>	7,00
Chicken and mushrooms with home-made dim sum sauce		White cabbage, carrot, button mushrooms, chestnut, coriander. Served with sweet pepper mayonnaise	



## ALLERGIES?

Let us know so we can help you with advice.

EGG	GLUTEN	CELERY
MILK	MUSTARD	FISH
PEANUTS	SHELL FISH	ALCOHOL
SESAME	SOY	VEGAN
MOLLUSCS	SULPHITE	SPICY
LUPINE	NUTS	

ALL DAY

## ALL DAY DESSERTS

<b>AFFOGATO</b>	6,50	<b>SORBET</b>	6,00
Holy beans espresso with vanilla ice cream and caramel sauce. With whipped cream + 0,90		With 3 scoops and fresh fruit With whipped cream +0,90	
<b>STRAWBERRY ROMANOFF</b>	9,00	<b>CREMA CATALANA BITTERBALLEN</b>	8,00
In vodka marinaded strawberries with Chantilly cream and hazelnut		Bitterballen made of crème catalana. Served with lemon curd 6 pieces	
<b>LEMON PIE</b>	9,00	<b>PIE VAN OOST</b>	5,00
Served with home-made meringue and fresh fruit		Ask about the pie of the day With whipped cream + 0,90	
		<b>LIMOSPLANKJE</b>	9,00
		Holy beans coffee, 2 bonbons from Chocobreak and a home-made liqueur. Optional cappuccino or latte macchiato + 0,60	

FROM 16.30

## DINNER

### STARTERS

<b>BREAD BASKET</b>	7,50
Served with aioli and hummus	
<b>KAZERNE SOUP</b>	7,00
Ask about the soup of the day. Served with bread	
<b>TACO RENDANG</b>	12,00
With vegan rendang, pico de gallo, mango chutney, spring onion and vegan yoghurt dressing	
<b>TEMPEH</b>	12,00
With avocado, pickled radish, vegan feta, asperge crème and sun-dried tomatoes	

### MAIN COURSE

<b>GLAZED EGGPLANT</b>	21,00
Eggplant glazed in miso with vegan feta, pinenuts, pesto and carrot cream	
<b>SHAKSHUKA</b>	22,00
Tomato stew with Bok choy, carrot, roasted vegetables, vegan feta and egg. Served with bread	
<b>KAZERNE BURGER REDEFINE MEAT</b>	21,00
Burger from redefine meat with vegan brioche, salad, tomato, red onion, pickles, vegan cheese and home-made sweet pepper mayonnaise. Served with fries	

<b>CARPACCIO</b>	13,00
With pickled radish, bean sprouts, fried onions, rocket, teriyaki dressing	
<b>PHO</b>	13,00
Vietnamese soup with Peking duck, spring onion, ravioli and pickled red chili pepper	

<b>LAMS RUMP</b>	28,00
Potato cream, zucchini, fennel, purslane and mint sauce	
<b>SUCKLING PORK RACK</b>	25,00
Rack of a suckling pork with a hoisin glaze, green asparagus and Roseval potatoes	

<b>CODFISH CRUDO</b>	13,00
Salted mackerel with samphire, sesame, fried glass noodles and wild garlic mayonnaise	

<b>RIB-EYE</b>	32,00
With Bok choy, Roseval potato and romesco sauce	

<b>PRAWN TOAST</b>	14,50
Garlic prawn, guacamole, rocket, pickled red chilli pepper, mango chutney and sun-dried tomatoes	

<b>WHOLE DORADO</b>	27,00
With gremolata, jacket potato and caramelised Bok choy and white wine sauce	

<b>SALMON</b>	29,00
Marinated in gin-tonic with lemon, carrot cream, green asparagus and romesco sauce	

<b>LUXURY FISH SALAD</b>	22,50
Smoked salmon, pickled codfish, garlic prawns and wasabi mayonnaise	

<b>GREEN ASPARAGUS SALAD</b>	7,50
With egg, balsamic and sun-dried tomatoes	

<b>LOADED FRIES</b>	9,00
Sweet and sour red onion, spring onion and barbecue sauce. Optional pulled chicken + 1,50	

<b>FRIES</b>	5,50
With mayonnaise	

<b>SEASONAL VEGETABLES</b>	6,00
With thyme, rosemary and garlic	

<b>FRESH SALAD</b>	6,00
With cucumber, cherry tomatoes, sweet and sour red onion and seed mix	

## 3-COURSE MENU

Are you with 6 persons or more, ask for our 3-course choice menu!  
Served with fries and salad.

38,50 P.P.

## CAN YOU SEE YOURSELF WORKING HERE?

Scan the QR code and apply!



## CAVA, APERITIF, WINE?

Let our staff advice you!