



MENU

KAZERNE PLATE

BREAD PLATE ● ● ●	4,5
Bread - roasted garlic - butter	
AUTUMN PLATE ● ● ●	9
Brie from the oven - crisp vegetables - bread	
SNACK PLATE ● ●	11
Ham - cheese - olives - nuts - bread	
NIBBLE PLATE ● ●	7
Baba ganoush - pomegranate - lavash bread	

START

BEEF CARPACCIO ●	11,5
Pesto - old cheese - rocket	
FERMENTED VEGETABLES ● ●	8
Black garlic - sourdough toast	
GRILLED KING PRAWNS ● ●	10
Sourdough toast - sweet potato - salted lemon	
BEETROOT SALAD ● ●	7
Curly kale - hazelnut - Comté	
SASHIMI SALMON-TUNA ●	12
Wasabi - gari - sesame	
DRUNK CHICKEN	8
Sherry - walnuts - little gem	

MAIN

YELLOW VEGETABLE CURRY ●	14,5
Cauliflower rice	
ROASTED TROUT ●	17,5
Orange - tomato - almond - potato	
SIRLOIN STEAK 250 GR FROM GRILL ●	21,5
Chimichurri - roasted cabbage - chips	
CRISP FREE RANGE CHICKEN LEG ●	17
Miso - ginger - lime - wild onion	
BBQ PULLED PORK ● ●	15
German roll - baked potato - jalapeno	
SPICY FALAFEL BURGER ● ● ●	16
Harissa dip - refreshing cucumber - avocado - pita	
FILLET OF PLAICE	20
Shiitake - seaweed salad - soybeans - sesame	
TOMATO RISOTTO ● ●	16
Arborio rice - buratta - rosemary	

ON THE SIDE

SEASONAL VEGETABLES	3,5
CHIPS - Vegetable mayonnaise	3,5
AUTUMN SALAD	3,5

DRINKS, EVERY DAY FROM 11 A.M. /
FOOD FROM 12 A.M. AND SUNDAYS FROM 9 A.M.

Contains



Gluten



Lactose



Vegetarian

Allergies?
Always inform our
colleagues.



LOG IN Kazernegasten PASSWORD Kazerne2017