



Welcome to restaurant "Magnolia". Our kitchen brigade works exclusively with daily fresh products. Our restaurant is famous for our traditional style of cooking and our usage of fresh ingredients. You can freely choose the dishes from our menu. Be pampered by our Chef Taco Serné and his team with a five-course surprise menu (42.5). We're happy to help you find the wine which complements the dishes or help you to assemble a wine arrangement.



To start with

Rich bread platter with French country bread with olives and sun dried tomatoes 3,5

Starters

- Beef Carpaccio with pestomayonnaise, pine nuts and Parmesan cheese 9,5
- Sashimi of smoked salmon in teriyaki sauce with spring onions and sesame seeds 9,5
- Salad with gamba, fennel and croutons 9,5 *
- Fried goat cheese wrapped in Serrano ham on a salad with honey and walnuts 9,5 *
- "Magnolia" with truffle cheese, roast beef and Serrano ham 9,5
- Salad with grilled vegetable, nuts, seed, frog peas and vadouvanmayonnaise 7,5 * ✓

*You can also order an extra large salad, the additional charge is 4,5

Soups

- Tomato soup with leek and basil 5,5 ✓
- Oriental curry soup with coconut, spring onion, chicken and king prawn 6,-

Main course

- Portobello filled with lentils, goat cheese and chioggia beet with a generous vegetable garnish and vadouvan sauce 15,5 ✓
- Taglierini pasta with fried salmon, king prawns, snow peas and homemade pesto 17,5
- Pork tenderloin wrapped in tarragon and Serranoham with mushroomsauce 16,5
- Beef tenderloin with a port-trufflesauce 21,5
- Fried sea bass, salmon and king prawns with lemon pepper sauce 19,5
- Taglierini pasta with sundried tomatoes, mushrooms, pesto, Parmesan cheese and salad 11,5 ✓
- Roasted Veluwe duck fillet with an orange-pepper sauce 17,5

All our main dishes will be served with an appropriate potato garnish and fresh vegetables. The pasta dishes will be served with a salad instead of potato garnish.

Supplements

- ✓ Fries and mayonnaise à 3,5
- ✓ A fresh salad à 3,5
- ✓ Fresh vegetables à 3,5
- ✓ Sweet potato fries à 4,-

Plateau of local organic cheeses

A rich plateau with four local organic cheeses built up in taste, accompanied by homemade fig bread & four year old vincotto 9,5

Desserts

- Tasting of different desserts 7,5
- A chocolate pie of bitter chocolate with vanilla ice cream 7,-
- Fresh fruit with homemade sorbet 8,5
- Homemade vanilla ice cream with meringue and salted caramel 7, -
- Coffee deluxe; coffee or tea of your choice with sweet treats 4,5

Enjoy our 3-course menu of the month, adjusted to the season – 29,5

✓ = vegetarian

We would like to deal very carefully with your food allergies. If you have any food allergies, please report it to our staff. Our staff is well informed about all allergy information and we'd like to keep it in mind.