

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.

Bon Appétit!

To start with

Rich bread platter with French country bread 3,5

Starters

- Beef Carpaccio with trufflemayonnaise, pine nuts and Parmesan cheese 9,5
- Sashimi of smoked salmon in teriyaki sauce with spring onions and sesame seeds 9,5
- Salad with king prawns and croutons 9,5 *
- Fried goat cheese wrapped in Serrano ham on a salad with honey and walnuts 9,5 *
- Two asparagus with a smoked salmon tartare and a lemon-saffron mayonnaise 10,5
- Grilled vegetables with nuts, roasted beans, frog peas and vadouvanmayonnaise 7,5 * ✓
- Salad with lukewarm candied duck, cranberry coulis and choggia-beet chips 9,5

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

Soups

- Tomato soup with leek and basil 5,5 ✓
- Creamy asparagus soup with grilled chicken and parsley oil 5,5

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, prawns and snow peas with cream and pesto 18,5
- Pork tenderloin wrapped in tarragon and Serranoham with mushroomsauce 16,5
- Beef tenderloin with a port-trufflesauce 21,5
- Baked salmon fillet with a herb crust, asparagus and a buttersauce 19,5
- Taglierini pasta with sundried tomatoes, mushrooms, pesto, Parmesan cheese and salad 11,5 ✓
- Grilled polder grouse with stir-fried asparagus and a morels cream gravy 18,5

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
- Warm lava cake 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 4,75
- Homemade Creme Brûlée 7,-

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

✓ = vegetarian

Some dishes may contain ingredients that may cause allergic reactions. Please notify a member of staff about any allergies you may have, so we can ensure that your dish is safe to eat.