RESTAURANT Magnolia

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 olives, sundried tomatoes and French Countrybread with home-made herb butter and humus 4,-

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 *
Carpaccio of beetroot with goat cheese, four year old vincotta, truffle oil and wasabi 7,5
Grilled vegatables with nuts, roasted beans, frog peas and vadouvanmayonnaise 7,5 *
Salad with grilled chicken, bacon, Parmesan cheese and croutons 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
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
Taglerini 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 and a buttersauce 18,5
Taglerini pasta with sundried tomatoes, mushrooms, pesto, Parmesan cheese and salad 11,5
Grilled chicken with stir-fried green asparagus and a morels cream gravy 18,5
Sea bass filled with basel and tomato with a lemon sauce 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 and mayonnaise 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

Rhubarb compote with fresh strawberries and homemade vanilla ice cream 7,5
Dame Blanche with hot chocolate sauce 7, -
Fresh fruit with homemade sorbet 8,5
Coffee deluxe; coffee or tea of your choice with sweet treats 4,75
Homemade Creme Brûlée 7,-
Betuwe cherries with yellow cream and almond crumbs 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.