



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 herb butter and hummus 4,-

Bread platter of French countrybread with in garlic oil baked prawns and lemon aioli 6,-

Starters

Beef Carpaccio with trufflemayonnaise, pine nuts and Parmesan cheese 9,5

A fish trio with smoked salmon, mackerel and two prawns with wakame and wasabimayonnaise 9,5

Fried goat cheese wrapped in Serrano ham on a salad with honey and walnuts 9,5 *

Quince compote with red cabbage salad, roasted goat cheese and roasted broad beans 8,5 ✓

Salad with grilled chicken, bacon, Parmesan cheese, croutons and a piri piri yogurtmayonnaise 9,5 *

Grilled vegetables with nuts, avocado, roasted broad beans, 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 ✓

Soup of the month: changing soup, tailored to the season 6,-

Main course

Portobello filled with lentils, goat cheese and pine nuts with a generous vegetable garnish and vadouvan sauce 15,5 ✓

Taglierini pasta with baked prawns and a pesto-creamsauce 17,5

Beef tenderloin with a port-trufflesauce 21,5

Baked sea bass with white wine-shallot sauce 16,5

Taglierini pasta with sundried tomatoes, mushrooms, home-made pesto, Parmesan cheese and salad 11,5 ✓

Grilled chicken with oyster mushrooms, spring onions and a morels gravy 17,5

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

✓ Fresh vegetables à 3,5

✓ A fresh salad à 3,5

✓ Sweet potato fries and mayonnaise à 4,-

Plateau of local organic cheeses

A combination of organic cheeses with fig bread and walnuts 9,5

Desserts

Tasting of different desserts 7,5

Warm apple crumble with raisins, cinnamon, caramel and vanilla ice cream 7,-

Fresh fruit with homemade raspberry, mango and strawberry sorbet ice cream 7,5

Coffee deluxe; coffee or tea of your choice with sweet treats 4,75

Homemade Creme Brûlée 7,-

A trifle with brownie, salted caramel, candied orange, sugared almond and mascarpone cream 7,5

Warm lava cake of bitter chocolate with vanilla ice cream 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.