



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.



### Breadplatters

- Herb butter, hummus and tomatotapenade 4,- ✓
- King prawns, herb butter and lemon aioli 6,-

### Starters

- Beef Carpaccio with trufflemayonnaise, pine nuts and Parmesan cheese 9,5
- Tuna sashimi with sesame seeds and a sauce of dashi and juzu 11,5
- Fried goat cheese wrapped in Serrano ham on a salad with honey and walnuts 9,5 \*
- Bokchoy salad tian with teriyaki sauce, edamame, roasted vegetable seeds and a beet root mayonnaise 9,5 ✓
- Salad with grilled chicken, bacon, Parmesan cheese, croutons and a piri piri yogurtmayonnaise 9,5 \*
- Grilled vegetables with nuts, avocado, roasted broad beans, chickpeas and vadouvanmayonnaise 9,5 \* ✓
- Salad with king prawns 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 6,- ✓
- Soup of the month: changing soup, tailored to the season 6,-

### Main course

- Chickpea pancakes with baked 'pulled oats', vadouvan mayonnaise and a generous vegetable garnish 16,- ✓
- Taglierini pasta with baked prawns and a pesto-creamsauce 17,5
- Beef tenderloin with onion chutney 21,5
- Fried skrei fillet with stir-fried spinach and a Hollandaise sauce 18,5
- Taglierini pasta with sundried tomatoes, mushrooms, home-made pesto, Parmesan cheese 12,5 ✓
- Grilled chicken with oyster mushrooms, spring onions and a brandy tarragonsauce 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
- ✓ A fresh salad à 3,5
- ✓ Fresh vegetables à 3,5
- ✓ Sweet potato fries and mayonnaise à 4,-

### Plateau of local organic cheeses

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

### Desserts

- Tasting of different desserts 8,5
- Chocolate, hazelnut and vanilla pannacotta with amarene cherries and toasted almond 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
- Fresh ginger / mint tea + 1,-
- Homemade Creme Brûlée 6,5
- Citrus fruit with a limoncello sabayon and passion fruit sorbet ice cream 7,5
- Warm lava cake of bitter chocolate with vanilla ice cream 7,5

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.