



restaurant magnus
120 east wilson street, madison, wi 53703
executive chef nicholas johnson, sous chef darren puntney, pâtissier sally jarrett
reservations 608-258-8787 or reservations@restaurantmagnus.com
www.restaurantmagnus.com

first courses

raw **oysters**^{1 2} with cucumber horseradish vinegar 2.⁵⁰ea

fresh **mesclun greens and beet salad**¹ with roasted almonds and mustard vinaigrette 6

smoked **onion soup** pickled fennel relish and crème fraîche 6

warm **jarlsberg cheese tart** with lingonberry syrup, almonds and currants 12

wisconsin/world **cheese plate** rye bread, mustards, jams and nuts 15

warm **goat cheese pastry** apple, lamb tongue and blackberry mustard 11

scandinavian **caesar salad**^{1 2} gravlax, romaine, cucumber, onion, crouton and lemon-whitefish caviar dressing 10

pickled **seafood board** herring, salmon, and scallops with bread, red onion, cucumber, egg, mustard and crème fraîche 12

cured **gravlax**² and **salmon caviar on stone**¹ cucumber, red onion, sour cream, beets and a chilled shot of dill infused aquavit 14

cubed **raw tuna**² on **himalayan salt brick**¹ with tuna 'ham', pickled cucumber, quail egg and horseradish-dill dressing 14

smoked **gouda flan and steak tartare**² pumpernickel and truffle mustard 11

norwegian **sausage and duck ham**¹ with pickled cabbage, cornichons and truffle mustard 14

warm **potato terrine**¹ with pickled apple, fennel, elderflower and truffle vinaigrette 10

organic **herb-edible flower salad** with muesli, and preserved lemon vinaigrette 9

smoked **salmon**² and **potato-bacon crepes** with red onion jam, pickled butternut squash and crème fraîche 12

Please note that for parties of 8 or more, an 18% gratuity may be charged.

second courses

fennel-dill **salmon**^{1 2} gravlax-fingerling potato salad, cucumber, fennel and horseradish vinaigrette 24

peppercorn **cod**¹ white cocoa-cauliflower puree, spinach and a citrus-roe²-butter jus 28

chilled **ahi tuna**² with **mussels**^{1 2} caramelized red onion, parsnip and caper-almond butter 26

steamed **rainbow trout**² with **scallops**² & **calamari**^{1 2} cucumber, blue potato, garlic mustard and horseradish-shellfish broth 26

truffled **mushroom-potato crepes** smoked onion puree, pickled beet salad, hazelnuts and mustard vinaigrette 20

caraway **venison**² and **venison carpaccio**^{1 2} gouda-egg flan, red onion, oyster mushrooms, arugula and lingonberry sauce 32

coriander **duck breast**^{1 2} lingonberry-horseradish glaze, red onion, blue potato, cauliflower, and orange-poppy seed butter sauce 28

pastrami **kobe bistro steak**^{1 2} jarlsberg beer butter, fingerling potatoes, spinach and cardamom gastrique 28

local **farmers' market steak**^{1 2} beef strip loin, salt baked local potatoes, market vegetables and magnus steak sauce 37

cocoa **wild boar tenderloin**^{1 2} wrapped in bacon, parsnip puree, wild mushrooms, pickled squash and fig molasses 29

cardamom **chicken breast**¹ jarlsberg-apple puree, leeks, cabbage, crispy chicken skin and red wine syrup 25

¹ this item is gluten free.

²public health of madison and dane county has advised: whether dining out or preparing food at home, consuming raw or undercooked, rare or medium rare meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

desserts

cardamom **french toast** with peach mousse, macadamia nut praline and apricot syrup 9

veiled **norwegian farm girls** cinnamon toasted bread crumbs layered with apple compote, strawberry preserves and vanilla bean cream 8

warm **buttermilk biscuits** with white chocolate ice cream, whipped crème fraîche, fresh berries and elderflower syrup 9

mountain **berry tart** with mascarpone, mountain berry preserves and a cardamom crème anglaise 9

scandinavian **ice cream sandwich** swedish brown sugar cookies and nutmeg ice cream with magnus orange spiced soda 9

cinnamon-clove **poached apple** stuffed with nuts and blue cheese, wrapped in phyllo, with fig jam, mascarpone and balsamic 9

warm **chocolate brownie** with vanilla semi freddo, caramel sauce, raspberry preserves and roasted almonds 9

trio of **krumkake** with assorted mousses 8

rishi teas \$3

organic golden yunnan (black tea)

ancient emerald lily (green tea)

organic chamomile

organic peppermint

lichee red (lichee perfumed black tea)

fire (vietnamese cassia, ginger root, panax red ginseng root, star anise, orange peel, sarsaparilla root, chinese licorice root and cassia oil)

scarlet (blueberries, cranberries, cherries, rose hips, hibiscus flowers, schisandra berries, lycium berries and orange peels)

johnson brothers coffee \$3

hawaiian kona blend & decaf costa rican