



Winelist



Menu

# Fondue Stube Menu

## APPETIZER

### **Chef's Soup \$9**

please ask you server for today's choice

### **Prosciutto Di Parma \$17**

pickles, baguette

### **Caesar Salad \$9**

house made caesar dressing, grano padano, croutons

## FONDUES TO SHARE

Our Fondues are a shared dining experience.

A pot of melted cheese or broth is being shared. You have to cook your meat or seafood in the broth, as consuming raw meat or fish is at your own risk.

### **Cheese Fondue for 2**

**\$58 for 2, \$34 for single person**

three swiss cheeses, melted with house made vegetable broth and white wine  
baguette, pickles

### **Meat Fondue for 2**

**\$68 for 2, \$39 for single person**

beef, bison and pork to be cooked by you in the house made beef broth  
boiled potatoes, pickles, selection of bbq, curry and garlic-herb sauce

### **Seafood Fondue for 2**

**\$68 for 2, \$39 for single person**

sockeye salmon, prawns and scallops to be cooked by you in the house made vegetable broth  
boiled potatoes, pickles, selection of cocktail, curry and garlic-herb sauce

### **Sample 3 Course Fondue for 2**

small cheese fondue as appetizer  
small meat fondue and small seafood fondue  
small chocolate fondue  
**\$109 for 2**

## ADD ONS

kirsch schnapps - \$7.50 prosciutto - \$12 boiled potatoes - \$4 french fries - \$6 vegetables - \$8  
beef 3oz - \$10 bison 3oz - \$15 pork 3oz - \$7  
prawns 4 - \$10 scallops 2 - \$10 sockeye salmon 3oz \$10



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## KIDS MENU

for our guests 12 years and under

### **Chicken Fingers \$10**

french fries, plum sauce

### **Mac & Cheese \$10**

kraft dinner

## DESSERTS

### **Chocolate Fondue for 2**

**\$30 for 2**

warm melted chocolate, fresh fruits, marshmallows, graham crackers

## COFFEE

### **Lavazza - Espresso \$4**

### **Lavazza – Cappuccino/Latte \$5**

### **Fresh Brewed Coffee, Hot Tea \$3**

## HOT DRINKS \$8

**Irish Coffee** Irish Whiskey

**Spanish Coffee** Brandy & Kahlua

**Canadian Coffee** Canadian Club, Kahlua & Amaretto

**Blueberry Tea** Amaretto & Grand Marnier

## AFTER DINNER DRINKS

Balvenie, 12 years	1oz	\$14	Cockburn's Port	2oz	\$8
Glenfiddich, 12 years	1oz	\$10	Grappa Luxardo	1oz	\$6
Macallan Gold	1oz	\$13	Late Harvest Pinot Blanc	1oz	\$7.5
Glenlivet, 15 years	1oz	\$13	Hester Creek, VQA, BC		
Dalwhinnie, 15 years	1oz	\$16	Jägermeister, Fernet-Branca	1oz	\$6
Lagavulin, 16 years	1oz	\$20	Sambuca, Slivovica	1 oz	\$6
Remy VS	1oz	\$13	Kirsch – Danube	1oz	\$8.50
Hennessy VSOP	1 oz	\$13	Bartlett Pear – Poire Williams	1oz	\$8.50
Bailey's	1oz	\$6	Patron Silver Tequila	1 oz	\$14

Prices are subject to 5% GST and 15% gratuities. Please inform your server of any allergies and dietary requirements.