



Winelist



Menu

Fondue Stube Menu

Caesar Salad \$12

house made caesar dressing, grano padano, croutons

FONDUES TO SHARE

Our Fondues are a dining experience.
A pot of melted cheese or broth is being shared with others at your table.
You cook your meat or seafood in the broth, consuming raw meat or fish is at your own risk.

Cheese Fondue for 2

\$64 for 2, \$37 for single person

swiss cheeses melted with white wine
baguette, pickles

Meat Fondue for 2

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

beef 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

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

\$109 for 2, not available for single person

small cheese fondue as appetizer
small meat fondue and small seafood fondue
small chocolate fondue

Dessert Chocolate Fondue for 2

\$30 for 2

warm melted chocolate, fresh fruits, marshmallows, graham crackers

ADD ONS

*kirsch schnapps - \$7.50 *boiled potatoes - \$4 *french fries - \$6 *vegetables - \$10
*beef 3oz - \$10 *pork 3oz - \$7
*prawns 4 - \$10 *scallops 3 - \$10 *salmon 3oz \$12

Please turn over for our kids menu



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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.