

FONDUE



À LA CARTE

APPETIZERS

ONION SOUP (V) 14

melted swiss cheese, sour dough bowl

BELGIAN ENDIVE & PEAR SALAD (V) 21

blue cheese, walnuts, sherry dressing

MAINS

ROASTED CORNISH CHICKEN 47 (GF)

salsify purée, wilted swiss chard, glazed baby turnips, porcini cream & shiso oil

SEARED BLACK COD 58 (GF)

green pea, scallion, heirloom carrot, Parisienne confit potato, lemon butter sauce

LAMB SHANK 49

lentil ragout, pork rashers, celeriac purée, gremolata

VEGETARIAN

KING OYSTER MUSHROOM 28 (V/GF)

pickled shimeji, sautéed kale, roasted and turmeric parsnip purée, walnut kale pistou

JERKED CAULIFLOWER STEAK 26 (V/GF/DF)

beet hummus, tomato cucumber salad, pine nuts, rocket pistou

CAJUN SPICED TOFU (V/GF) 26

edamame and corn succotash, whey broth, chimichurri

DESSERT

CHOCOLATE FONDUE 19

dark or milk chocolate, homemade marshmallow, strawberries, blondies, madeleine

DECADENT CHOCOLATE CAKE 16

served with spice chocolate sauce, chocolate shavings saskatoon compote and fresh berries

HÄSE FONDUE

(minimum 2 people)

Our cheese fondue is a blend of Swiss mix, gruyère, emmental and white wine.

Accompanied by:

french baguette, pumpernickel and pretzel bites from our bakeshop, fingerling potato, heirloom carrots, granny smith apple, broccolini, cauliflower and cornichons.

choice of one (1):

Classic Fondue (V) Appetizer 50 / Main 80

Black Truffle Fondue (V) Appetizer 65 / Main 90

Lobster Fondue Appetizer 65 / Main 90

FLEISCH FONDUE

55 per person (minimum 2 people)

BROTH

your choice of beef or vegetable (V)

PROTEIN



Certified Angus Beef® Tenderloin, Bison Striploin, Shrimp & Scallop

Accompanied by:

french baguette, whipped butter, fingerling potato, broccolini, shimeji mushroom, heirloom carrots, zucchini, garlic aioli, horseradish dip, mustard dip, chimichurri

V - vegetarian GF - gluten-free DF - dairy-free

CLASSIC FONDUE EXPERIENCE

90 ++ per person (minimum 2 people)

TRADITIONAL FONDUE

emmental, gruyère, white wine

Accompanied by:

french baguette, pumpernickel and pretzel bites, fingerling potato, heirloom carrots, granny smith apple, broccolini, cauliflower and cornichons



5 OZ. CERTIFIED ANGUS BEEF @ FILLET MIGNON

crispy cipollini onion, sautéed mushroom, lemon grilled asparagus, natural jus

MILK CHOCOLATE FONDUE

Accompanied by:

marshmallow, strawberries, blondies, madeleine

SIGNATURE FONDUE EXPERIENCE

classic: 119++ per person, vegetarian: 89++ per person (minimum 2 people)

CHEESE FONDUE

choice of one (1):

TRADITIONAL FONDUE (V)

emmental, gruyère, white wine

BLACK TRUFFLE FONDUE (V)

shaved truffle, monterey jack, white wine

LOBSTER FONDUE

shaved truffle, monterey jack, white wine

Accompanied by:

french baguette, pumpernickel and pretzel bites, fingerling potato, heirloom carrots, granny smith apple, broccolini, cauliflower and cornichons

MAINS

choice of one (1):

CHATEAUBRIAND

natural jus

CAULIFLOWER STEAK (V/GF/DF)

rocket pistou

CHOCOLATE FONDUE

choice of one (1):

MILK CHOCOLATE

DARK CHOCOLATE

Accompanied by:

marshmallow, strawberries, blondies, madeleine

V - vegetarian GF - gluten-free DF - dairy-free