

# FONDUE MENU

## ❧ CHEESE FONDUES ❧

(Minimum 2 pers. to order)  
served with bread

### Classic Cheese Fondue

Classic European dish, made of a variety of cheeses and wine.....\$35.00 per person

### Green Peppercorn Fondue

Classic European dish, made of a variety of cheeses, wine and green peppercorn.....\$40.00 per person

### Truffle Fondue

Classic European dish, made of a variety of cheeses, wine and Truffle.....\$45.00 per person

## ❧ SIDES ❧

Veggies of the Day.....\$10.00

Charcuterie of the Day.....\$15.00

Extra Bread.....\$4.00

## ❧ WINE - PAIRING ❧

### Whites

	5oz.	0.5L	Bottle 750ml
Alsace 2021, Pinot Gris, Tradition, Pfaff – <b>ALSACE, FR</b> .....	\$13.75	\$41.00	\$55.00
Mâcon-Lugny 2020, Chardonnay, Bouchard Père & Fils – <b>BURGUNDY, FR</b> .....	\$20.50	\$61.50	\$82.00
Sancerre 2022, Sauvignon Blanc, Château de Sancerre – <b>LOIRE VALLEY, FR</b> .....	\$21.50	\$64.50	\$86.00

### Reds

	5oz.	0.5L	Bottle 750ml
Sandhill Estate Vineyards 2021, Merlot – <b>KELOWNA, B.C, CA</b> .....	\$12.50	\$37.50	\$50.00
Mendoza 2019, Malbec, Clos de los Siete, <b>ARG</b> .....	\$16.25	\$48.75	\$65.00
Bordeaux 2018, Cabernet Sauvignon, Merlot, Maison Sichel – <b>BORDEAUX, FR</b> .....	\$17.25	\$51.75	\$69.00
Osoyoos-Larose “Pétales d’Osoyoos-Larose” 2019, Meritage – <b>OLIVER, B.C, CA</b> .....	\$19.50	\$58.50	\$78.00
Alsace 2020, Pinot Noir Classic, Hugel – <b>ALSACE, FR</b> .....	\$20.00	\$60.00	\$80.00

All dishes are prepared from scratch in-house with the freshest ingredients  
Vegetables are sourced from local organic farm