

FONDUE MENU

Every Week from Tuesday to Saturday from October 7th to April 30th
(except Special Events)

❧ 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 – ALSACE, FR	\$13.75	\$41.00	\$55.00
Mâcon-Lugny 2020, Chardonnay , Bouchard Père & Fils – BURGUNDY, FR	\$21.25	\$63.50	\$85.00
Sancerre 2022, Sauvignon Blanc , Château de Sancerre – LOIRE VALLEY, FR	\$22.00	\$65.70	\$88.00

Reds

	5oz.	0.5L.	Bottle 750ml
Sandhill Estate Vineyards 2021, Merlot – KELOWNA, B.C, CA	\$12.50	\$37.50	\$50.00
Mendoza 2019, Malbec , Clos de los Siete, ARGENTINA	\$16.25	\$48.50	\$65.00
Bordeaux 2018, Cabernet Sauvignon, Merlot , Maison Sichel – BORDEAUX, FR	\$17.25	\$51.50	\$69.00
Osoyoos-Larose “Pétales d’Osoyoos-Larose” 2019, Meritage – OLIVER, B.C, CA.	\$19.50	\$58.20	\$78.00
Alsace 2020, Pinot Noir Classic, Hugel – ALSACE, FR	\$22.00	\$65.70	\$88.00

All dishes are prepared from scratch in-house with the freshest ingredients

Vegetables are sourced from local organic farm