

DATE

WINTER 2023/24

\$ 75 per person

(Drinks are not included)

PRIX FIXE FONDUE/RACLETTE DINNER

1ST COURSE

FIELD GREENS*

grape tomatoes, sliced seasonal radish, house vinaigrette

ZUCCHINI CHIPS* (gluten free) eggplant, tzatziki, hummus, spicy feta

2ND COURSEChoose your entrée between Fondue or Raclette.

CHEESE FONDUE All Fondue's are made with our secret special cheese mixture with special

ingedients served with:

Cubed filone bread, vegetables, potatoes, cornichons, pickled onion, fruit.

CHOOSE 2 FLAVORS:

FONDUE SELECT (THE CLASSIC SWISS)

WILD MUSHROOM FONDUE

SOUTH OF THE ALPS FONDUE

WHITE TRUFFLE OIL FONDUE

FRESH HERBS FONDUE

DARK BEER FONDUE

side of assorted cured meats 16

extra shot of Kirsch (to dunk bread in) 9

side of 3 pcs of grilled cipolatta (sausages) 9

MAKE YOUR OWN RACLETTE ON A GRILL

RACLETTE served with potatoes, vegetables, pickled onions and cornichons.

We will install an electric Raclette grill at your table.

side of 3 pcs of grilled cipolatta (sausages) 9

side of assorted cured meats 16

ASSORTED "SELECT" DESSERTS served family style

DESSERT

We accept max. 4 credit cards per group. For parties of 6 or more suggested gratuity 20%

Service not included,