

DATE

WINTER 2024/25

+ /o por porson

PRIX FIXE FONDUE/RACLETTE DINNER

\$ 75 per person

(Drinks are not included)

1ST COURSE

FIELD GREENS*

grape tomatoes, sliced seasonal radish, house vinaigrette

ZUCCHINI CHIPS eggplant, tzatziki, hummus, spicy feta

Choose your entrée between Fondue or Raclette.

2ND COURSE

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

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

MAKE YOUR OWN RACLETTE ON A GRILL

We will install an electric Raclette grill at your table.

side of assorted cured meats 16

side of 3 pcs of grilled cipolatta (sausages) 9

served family style

DESSERT

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

ASSORTED "SELECT" DESSERTS

Service not included,