

# EAT

## APPETIZERS

House Salad	7
Caesar Salad	8
Smoked Salmon	10
Beef Carpaccio	12
Soup du jour	6
Onion Soup "au gratin"	8
Snails Burgundy Style, garlic butter	8
Fried Brie, Sun Dried Tomato Pesto	10
Raclette Cheese Melted "Québec"	11
Cheddar Cheese Fondue, Garlic Croûtons	12
Raclette Cheese Melted "Switzerland"	14
Swiss Cheese Fondue	14

## CHEESE DEPARTMENT

"With Toasted Garlic Bread, Choice of Potatoes and Marinated Pickles and Onions"

- Traditional Swiss Cheese Fondue 22**
- Italian "Tomato and Garlic" 23**
- Hot and Spicy "Hot Chili, Garlic and Chive" 23**
- Madagascar "Green Peppercorn" 23**
- Country Style "Dry Swiss Sausage, Tomato, Mushrooms and Onion" 23**
- Melted Québec Raclette 20**
- Melted Swiss Raclette 23**
- Alpine "Tartiflette" Baked with Swiss Raclette 23**
- Sharing fee \$6.00**

Certain plates may contain peanuts or dairy product  
Please notify your server if you have any food allergies

## CHINESE & BOURGUIGNONNE FONDUES

“With Toasted Garlic Bread, Choice of Potatoes and sauces”

\*Feast: Entrée of Swiss Cheese Fondue or Soup du Jour, House or Caesar Salad,  
Fondue of your Choice and Choice of Dessert

	Chinoise/*Feast	Bourguignonne/*Feast
<b>Classic</b> Sliced Beef and/or Chicken	<b>18 / 41</b>	---
<b>Half and Half</b> Filet mignon of beef and Chicken	<b>21 / 44</b>	<b>27 / 50</b>
<b>Méli-Mélo</b> Filet mignon of beef, Chicken and Shrimps	<b>25 / 48</b>	<b>31 / 54</b>
<b>Meat Lovers’</b> Filet mignon of beef, Chicken, Pork filet and Marinated Lamb	<b>25 / 48</b>	<b>31 / 54</b>
<b>Sampling</b> Filet mignon of beef, Chicken, Salmon, Scallops and Shrimps	<b>25 / 48</b>	<b>31 / 54</b>
<b>Filet Mignon</b> Only Filet Mignon of Beef	<b>26 / 49</b>	<b>32 / 55</b>
<b>From the Seas</b> Shrimps, Scallops, Salmon and Scampi	<b>29 / 52</b>	<b>35 / 58</b>
<b>La Fonderie</b> Filet mignon of beef, Chicken, Marinated Lamb, Shrimps, Scallops, Salmon and Scampi	<b>34 / 57</b>	<b>40 / 63</b>
<b>High Tide</b> Giant Shrimp, Scallops, Salmon, Scampi and Lobster Tail	<b>35 / 58</b>	<b>41 / 64</b>
<b>Sharing fee</b>	<b>\$8.00</b>	

### How about something else?

Filet of Atlantic Salmon, Lemon Butter	23
Braised Lamb Shank in Merlot Wine, Roasted Garlic and Rosemary	26
Sea Food “à la Provençale”	33
Grilled Filet Mignon “AAA”, Peppercorn Sauce	35
Surf and Turf “Filet Mignon of Beef and Scampis”	37

### Side Orders

Home Fried or Roasted or Boiled Baby Potatoes	4	Sautéed Mushrooms	6
Steamed or Raw Vegetable	6	Air Dried Raw Beef	7
Thin Slices Beef Plate or Chicken	3	Salmon	7
Pork Filet	6	Tiger Shrimps	8
Marinated Lamb	8	Scallops	10
Filet Mignon of Beef	11	Giants Shrimps (2)	12
Scampis (3)	15	Lobster Tail	12

### Children’s Menu “12 years old and younger”

Salad or Soup, Chinese beef and/or Chicken Fondue and Chocolate Fondue	16
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### DESSERTS

Vanilla Crème Brûlée	7
Sugar Pie with Wipped Cream	8
Ice Cream Cup “La Fonderie”	8
Chocolate Profiteroles with Vanilla Ice Cream	10
Chocolate Brownies	10
Chocolate Fondue with Assorted Fresh Fruits	10

\*\* prices are subject to change without notice.