

Post Fondue Stübli

Choice of Hot or Cold Appetizer

Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

Gemischter Salat

Mixed Salad Swiss Style

Bündner Gerstensuppe

Barley Soup Grisons Style

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

Traditional Cheese Fondue for Two

Fondue "Chinoise" for Two

Thinly Sliced Beef Tenderloin cooked in Beef Broth
accompanied with Traditional and Asian Sauces

Fondue "Bourguignonne" for Two

Cubes of Beef Tenderloin cooked in Hot Oil
accompanied with Traditional Sauces

Chocolate & Hazelnut

Milk & Dark Chocolate Ganache, Chocolate Soil, Hazelnut Shortbread, Blackberry Ice Cream

Lemon Tart

Shortbread Crumble, Lemon Curd, Italian Meringue

Matcha

Matcha Ice Cream, Green Apple, Matcha Meringue, Nori Sugar

Rhubarb & Ginger

Rhubarb Mousse, Strawberry Rhubarb Gel, Sponge Cake, Rhubarb & Ginger Sorbet

Popcorn Mousse

Carmel Popcorn, Alunga Chocolate Ganache, Carmel, Chocolate Cake

Berry Cobbler

Vanilla Ice Cream

3-Course Prix Fixe Fondue Menu: \$115.00 (Plus Tax & Gratuities) per person

Add House-Cured Charcuterie for \$19.00 per person

