

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

Mojito

Mint Sponge, Rum Cream, Lime Mousse, Yuzu Macaron

Banana Split

Vanilla Ice Cream, Caramelized Banana Sponge, Choco & Caramel Mousse, Dulce De Leche Ganache

Deconstructed Nanaimo Bar

Cacao Crackers, Vanilla Cream, Roasted Coconut Meringue, Graham Caramel, Walnut Tuile

S'mores

Graham Sponge, Chocolate Mousse, Toasted Marshmallow Mousse

Apple Millefeuille

Cinnamon Ganache, Caramelized Apples, Phyllo Dough & Bourbon Ice Cream

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

Add House-Cured Charcuterie for \$19.00 per person

