

# Post Fondue Stübli

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

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Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Frozen Key Lime Pie

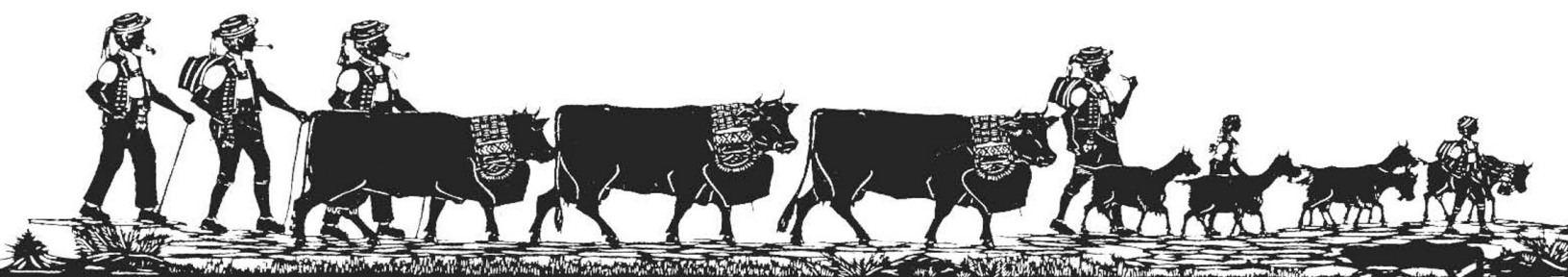
Key Lime Mousse, Lime Meringue

or

Warm Callebaut Chocolate Cake

Passionfruit Ganache, Banana Compote and Vanilla Ice Cream

4-Course Prix Fixe Table d'Hôte Menu: \$123.00 (Plus Tax & Gratuities)



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Appenzeller, Gruyère & Emmenthal Cheese

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Traditional Cheese Fondue for Two

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Fondue "Chinoise" for Two

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accompanied with Traditional and Asian Sauces

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Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Pastry Chef's Apple Crumble

Topped With Home-made Vanilla Ice Cream

or

Gianduja Chocolate Tart

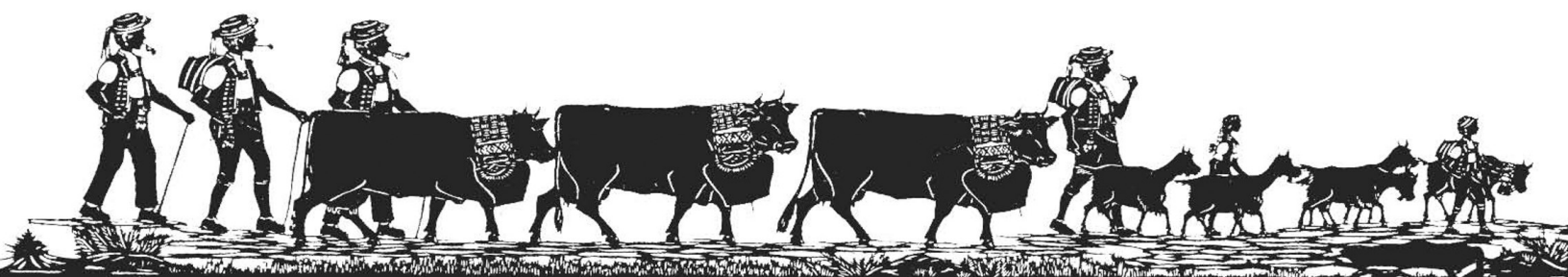
Served with Mascarpone Cream

or

Vanilla Crème Brûlée

Fresh Berries, Earl Grey Macaroon

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 3

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

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Bündner Gerstensuppe

Barley Soup Grisons Style

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Appenzeller, Gruyère & Emmenthal Cheese

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Traditional Cheese Fondue for Two

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Fondue "Chinoise" for Two

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

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Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

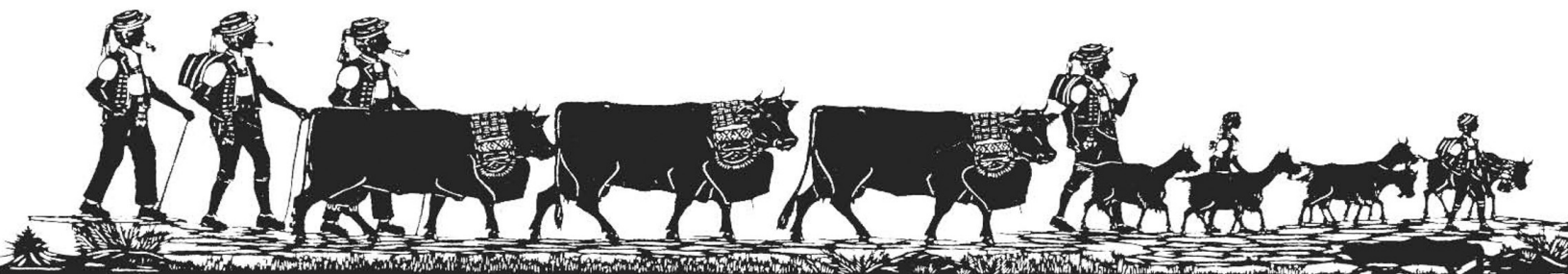
Home-Made Warm Oreo Brownie Bar

with vanilla Ice Cream

or

Tiramisu

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli

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Assortment of Air Dried Meats, Sausages and Pâté

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## Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

## Gemischter Salat

Mixed Salad Swiss Style

or

## Bündner Gerstensuppe

Barley Soup Grisons Style

or

## Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

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## Traditional Cheese Fondue for Two

or

## Fondue "Chinoise" for Two

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

or

## Fondue "Bourguignonne" for Two

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

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## Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

## Hazelnut Chocolate Bar

Cocoa Nib Tuile, Chocolate Ice Cream

or

## Tropical Pavlova

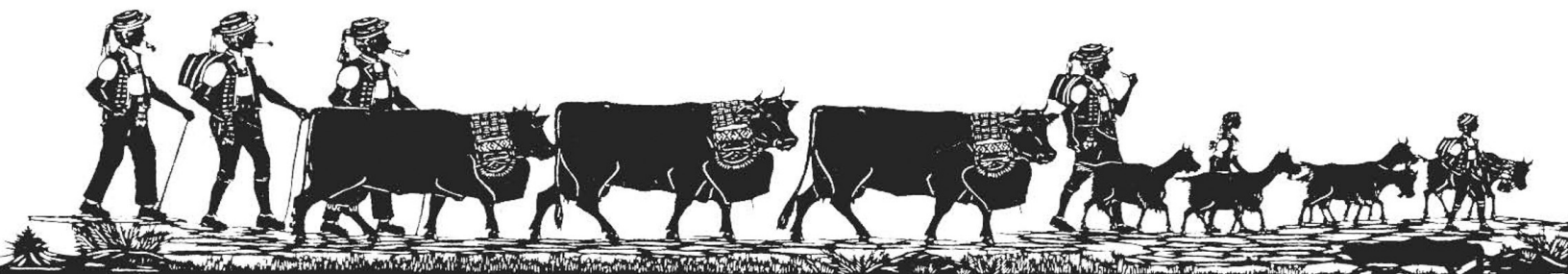
Coconut & Pineapple Sorbet, Coconut Foam, Lime Jelly & Pineapple Compote

or

## Frozen Greek Yoghurt

Fresh Berries, Champagne-Lime Jelly

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



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Mixed Salad Swiss Style

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Bündner Gerstensuppe

Barley Soup Grisons Style

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Appenzeller, Gruyère & Emmenthal Cheese

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Traditional Cheese Fondue for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Opera Cake

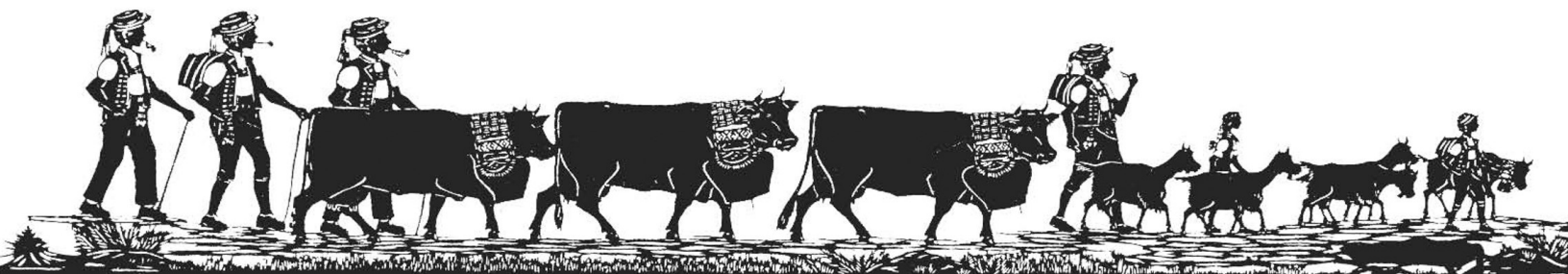
served with Espresso Ice Cream

or

Pastry Chef's Apple Crumble

topped with Home-made Vanilla Ice Cream

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 6

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

\*\*\*\*

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Pastry Chef's Strawberry-Rhubarb Crumble

Topped with Home-made Vanilla Ice Cream

or

Salted Caramel Magnum Ice Cream Bar

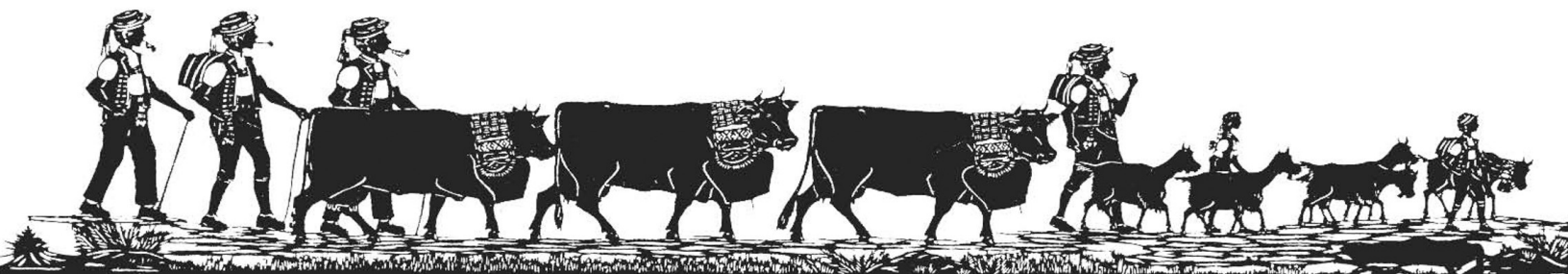
Baileys Mousse, Caramel Popcorn & Fresh Berries

or

Pecan Tart

Mixed Berry Compote with Bourbon Pecan Ice Cream

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stüblí Menu 7

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Yuzu White Chocolate Mousse

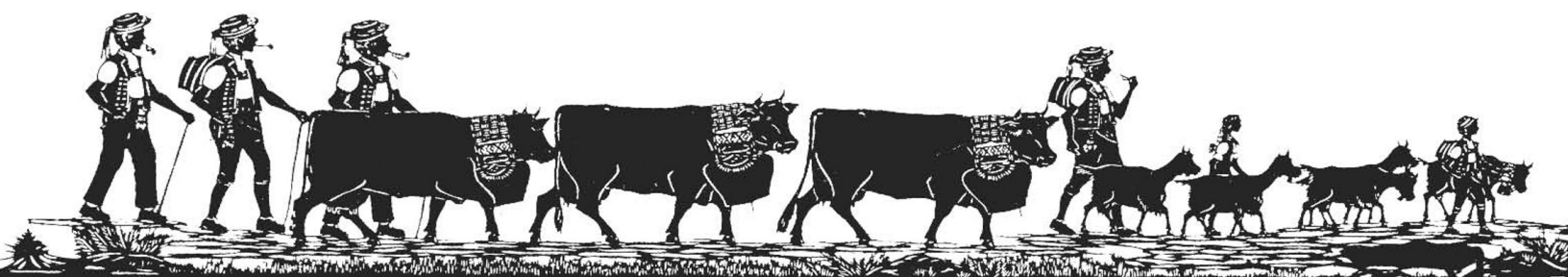
Tropical Compote

or

Home-Made Warm Oreo Brownie Bar

with Vanilla Ice Cream

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 8

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

\*\*\*\*

Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Warm Callebaut Chocolate Cake

Passionfruit Ganache, Banana Compote and Vanilla Ice Cream

or

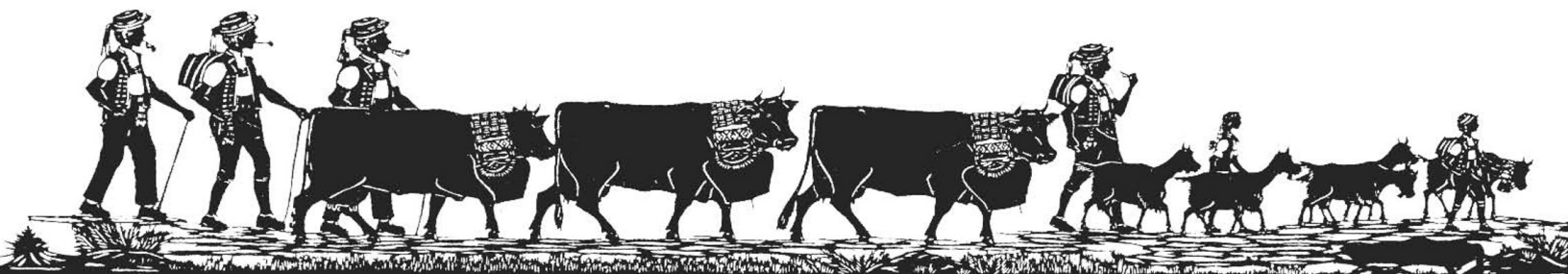
Strawberry Sabayon

or

Post Hotel S'more

Graham Cracker Sponge, Chocolate Ganache & Vanilla Marshmallow

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)





# Post Fondue Stübli Menu 9

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Hazelnut Chocolate Bar

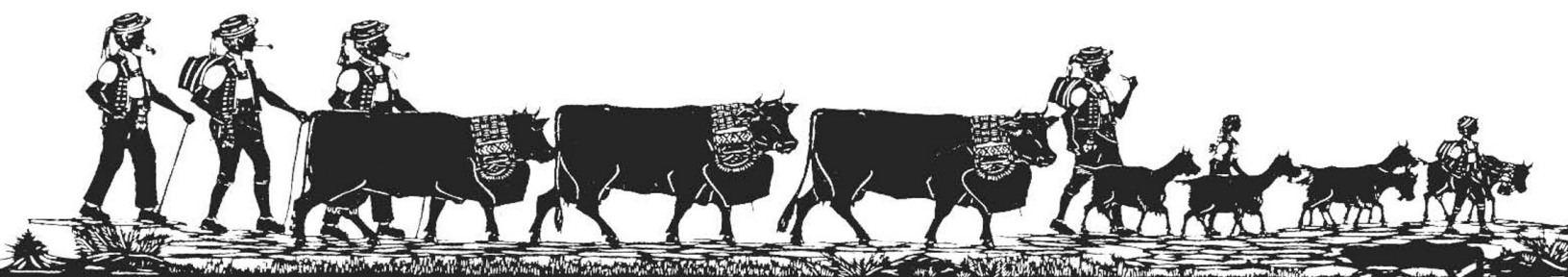
Cocoa Nib Tuile, Chocolate Ice Cream

or

Tropical Pavlova

Coconut & Pineapple Sorbet, Coconut Foam, Lime Jelly & Pineapple Compote

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 10

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

\*\*\*\*

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Salted Caramel Magnum Ice Cream Bar

Baileys Mousse, Caramel Popcorn & Fresh Berries

or

Chocolate Financier

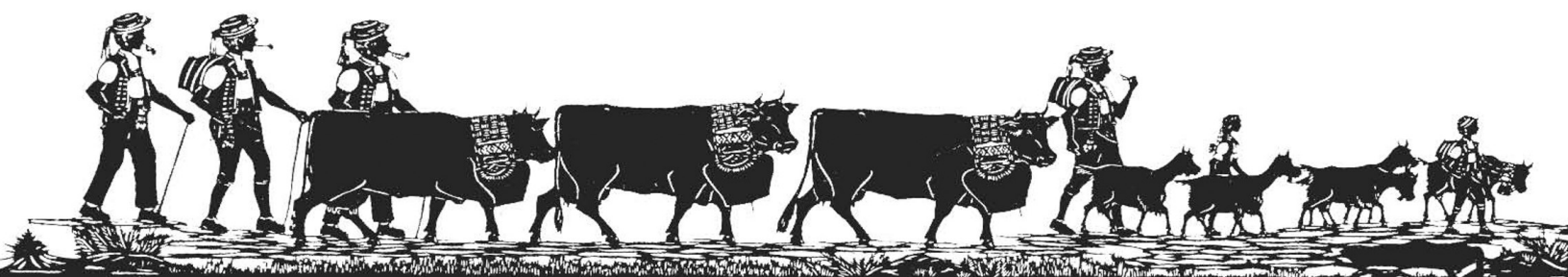
Orange Compote & Brown Butter Ice Cream

or

Apple Tarte Tatin

Served with Home-made Vanilla Ice Cream

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 11

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

\*\*\*\*

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Frozen Key Lime Pie

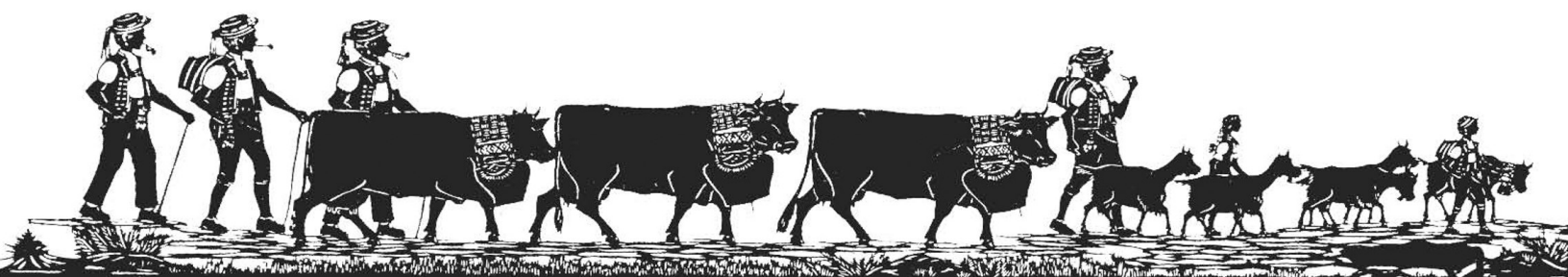
Key Lime Mousse, Lime Meringue

or

Deconstructed Black Forest Cake

Almond Chocolate Cake, Chocolate Ganache, Cherry Sorbet

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)



# Post Fondue Stübli Menu 12

Post Hotel Charcuterie Board for Two  
Assortment of Air Dried Meats, Sausages and Pâté

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Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

\*\*\*\*

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

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

or

Fondue "Bourguignonne" for Two

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

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Coupe Denmark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Gianduja Chocolate Tart

Served with Mascarpone Cream

or

White Chocolate Magnum Bar

Strawberry Cheesecake Ice Cream, Hibiscus Jelly

or

Tres Leches Cake

Dulce De Leche Mousse, Vanilla Ice Cream, Milk Powder Crumble

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)

