



TAKE HOME DINING

You get everything you need for dinner! Plus a few treats!!!!

Choose your fondue then choose meat or vegetarian

Minimum 2 people for fondues

FONDUES

35 per person

Classic Swiss Fondue

Gruyere & Emmental

Gruyère is earthy & sweet but slightly salty Emmental has mild buttery flavour

Raclette & Beer

Raclette & Village Blacksmith Beer.

Raclette is a semi-hard cheese with hazelnut & fruity aromas has a sweet & earthy taste. Comes with Soft Pretzel & Grainy Mustard for Dipping

Vacherin Fribourgeois & Gruyere

Vacherin Fribourgeois has a pleasant nutty flavour underpinned by notes of fresh hay and milk

Gruyère is earthy & sweet but slightly salty

Comté

Comté is France's cheddar

Its flavours are fruity, spicy & roasted

5 Year Old Cheddar & Black Truffle

5 Year Old Cheddar & Shaved Black Truffle

Fontina & Jarlsberg

Fontina is rich, herbaceous & fruity Jarlsberg has a tangy taste

TAKE HOME DINING

Choose Either Meat or Vegetarian Sides

To Dip for Meat:

Bread Cubes, Cornichon & Pearl Onions, Green Apple, Meatballs, Mini Espelette Cured Sausages, Grape Tomatoes

& Steamed New Potatoes

To Dip for Vegetarian:

Bread Cubes, Cornichon & Pearl Onions, Green Apple, Steamed Asparagus, Pickled Mushrooms, Grape Tomatoes & Steamed New Potatoes

Snacks

Olives contains nuts	7
Charcuterie	15

Dessert

Truffles 4

Lemon, Orange or Cinnamon

Made exclusively for us by Sweetbella Chocolates

Belgian Chocolate Fondue serves two 15

To Dip:

Pastries, Wafers, Fruit & Rice Krispie Squares





TAKE HOME DINING BOTTLE SERVICE 20% OFF		TAKE HOME DINING BOTTLE SERVICE 20% OFF	
Champagne		<u>Sparkling</u>	
750 mL bottle		750 mL bottle	
Bollinger Champagne Special Cuvée, France 12%	115 92	La Tordera Gabry Rosé Brut, Italy 11.5%	55 44
Veuve Rosé Champagne, France 12.5%	125 100	Anno Domini Prosecco Extra Dry DOC BIO, Italy 11%	60 48
Möet & Chandon Brut Imperial, France 12%	110 88	Alma Gran Cuvée Bellavista Franciacorta Brut, Italy 12.5%	105 84
Champagne Jacquesson Extra Brut	168 134	Domaine Laurent Cognard Cremant, France 12%	75 60
France 12.5%		Antech Limoux Réserve Brut, France 12%	55 44
Ruinart Brut, France 12%	115 92	Reserva Brut Cava, Spain 11.5%	60 48
Larmandier-Bernier 'Longitude' Premier Cru	110 88	Suriol Cava Rosat, Spain 12%	65 52
France 12.5%		Benjamin Bridge NV Brut, Nova Scotia Canada 12%	80 64
Pierre Gimonnet Brut Cuis 1er Cru	110 88	Octobubble Brut Rosé, BC Canada 12.6%	65 52
Bollinger Rosé NV, France 12%	140 112	Gusbourne Blanc de Blancs, Great Britain 12%	125 100
Dumenil Vintage 2007, France 12%	115 92	Andreas Bender Riesling Sekt Brut, Germany 12.5%	65 52
Veuve Clicquot Cave Privée Brut 1989,	525 420	Paltrinieri Radice Rosé Lambrusco Pet-Nat, Italy 11.5%	55 44
France 12%		Paltrinieri Piria, Red Lambrusco, Italy 11.5%	50 40
Dom Pérignon Lenny Kravitz Edition	400 320	Dunes & Green Chardonnay Pinot Noir NV, Australia 12% 7oz	12 9
France 12%		Montanaha Reserve Brut, Portugal 12%	60 48
		Montanaha Tinto Bruto, Portugal 12%	60 48
		Takara Mio, Sparkling Sake, Japan 5% 300mL	30 24





TAKE HOME DINING BOTTLE SERVICE 20% OFF

Still

750 mL bottle

ROSÉ	
Triennes Rosé, Provence France 12.5%	50 40
Sokol Blosser Pinot Noir Rosé, Oregon 12%	60 48
Joie Farm Rosé, BC 12.2%	65 52
<u>WHITE</u>	
Sericis Merseguera, Spain 12%	60 48
RED	
Irwin Family "The Bull" Temperanillo Blend, California 14.2%	75 60
Maison Chanzy Pinot Noir Burgundy France 12.5%	70 56
Beer 355ml	
Miller High Life 4.6%	9 7
"The Champagne of Beers" TM	
<u>Soft</u>	
Annex Ginger Beer	7 5
Annex Root Beer	7 5
Annex Saskatoon Berry Lemonade	7 5

FONDUE INSTRUCTIONS

Cheese Fondue

- 1. Put the wine and garlic in a pot and bring to a simmer your stove
- 2. Add the cheese and stir until melted
- 3. Everything that comes with your fondue can be dipped
- 4. Enjoy yourselves!

Chocolate Fondue

- 1. Put the chocolate and cream in a pot and melt over low heat, stirring constantly.
- 2. Bring to the table and enjoy!

Options for if you don't have a fondue pot

- 1. You can use a hot plate
- 2. The melted cheese stays liquid and gooey for some time without heat. You can reheat it as needed