

EAT

APPETIZERS

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

TABLE À RACLETTE

Prices are per person, minimum 2 persons, reservation only

"With Vegetables Marinated in Olive Oil, Garlic and Balsamic Vinegar, Roasted Potatoes and Sauces"

Raclette Maître-Boucher 33

Swiss Raclette and Québec Raclette, Filet Mignon of Beef, Chicken, Filet of Pork and Lamb

Raclette Océane 36

Swiss Raclette and Québec Raclette, Shrimps, Scallops, Salmon and Scampi

Raclette Royale-Fonderie 42

Swiss Raclette and Québec Raclette,
Filet Mignon of Beef, Chicken, Filet of Pork, Lamb,
Shrimps, Scallops, Salmon and Scampi

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
Classic Sliced Beef and/or Chicken	18 / 41	---
Half and Half Filet mignon of beef and Chicken	20 / 43	26 / 49
Méli-Mélo Filet mignon of beef, Chicken and Shrimps	24 / 47	30 / 53
Meat Lovers’ Filet mignon of beef, Chicken, Pork filet and Marinated Lamb	24 / 47	30 / 53
Sampling Filet mignon of beef, Chicken, Salmon, Scallops and Shrimps	24 / 47	30 / 53
Filet Mignon Only Filet Mignon of Beef	25 / 48	31 / 54
From the Seas Shrimps, Scallops, Salmon and Scampi	27 / 50	33 / 56
High Tide Giant Shrimp, Scallops, Salmon, Scampi and Lobster Tail	31 / 54	37 / 60
La Fonderie Filet mignon of beef, Chicken, Marinated Lamb, Shrimps, Scallops, Salmon and Scampi	33 / 56	39 / 62
Sharing fee	\$8.00	

How about something else?

Filet of Atlantic Salmon, Lemon Butter	22
Braised Lamb Shank in Merlot Wine, Roasted Garlic and Rosemary	24
Sea Food “à la Provençale”	31
Grilled Filet Mignon “AAA”, Peppercorn Sauce	33
Surf and Turf “Filet Mignon of Beef and Scampis”	35

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, Chocolate Fondue and Soft Drink **16**

DESSERTS

Vanilla Crème Brûlée	7
Sugar Pie with Wipped Cream	7
Ice Cream Cup “La Fonderie”	8
Chocolate Profiteroles with Vanilla Ice Cream	9
Chocolate Brownies	9
Chocolate Fondue with Assorted Fresh Fruits	10