

# 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”

	Chinoise	Bourguignonne
<b>Classic</b> Sliced Beef and/or Chicken	<b>17</b>	<b>---</b>
<b>Half and Half</b> Filet mignon of beef and Chicken	<b>19</b>	<b>25</b>
<b>Méli-Mélo</b> Filet mignon of beef, Chicken and Shrimps	<b>23</b>	<b>29</b>
<b>Meat Lovers’</b> Filet mignon of beef, Chicken, Pork filet and Marinated Lamb	<b>23</b>	<b>29</b>
<b>Sampling</b> Filet mignon of beef, Chicken, Salmon, Scallops and Shrimps	<b>23</b>	<b>29</b>
<b>Filet Mignon</b> Only Filet Mignon of Beef	<b>24</b>	<b>30</b>
<b>From the Seas</b> Shrimps, Scallops, Salmon and Scampi	<b>26</b>	<b>32</b>
<b>High Tide</b> Giant Shrimp, Scallops, Salmon, Scampi and Lobster Tail	<b>30</b>	<b>36</b>
<b>La Fonderie</b> Filet mignon of beef, Chicken, Marinated Lamb, Shrimps, Scallops, Salmon and Scampi	<b>32</b>	<b>38</b>
<b>Sharing fee</b> <b>\$8.00</b>		

### How about something else?

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

### 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