

## + FONDUES

### 1. BEEF FONDUE BOURGUIGNONNE

Aged tenderloin served with different sauces, dips, cocktail onions and gherkins.

### 2. TRADITIONAL SWISS CHEESE FONDUE

Combination of imported Swiss cheeses, melted in dry white wine and served with cocktail onions and gherkins. Eat it with pieces of crusty bread.

### 3. RACLETTE IS ALSO AVAILABLE ON 24 HOURS NOTICE.

PREPARATION TIME FOR FONDUES WILL TAKE UP TO 20 MINUTES.

## + DESSERTS

### 1. APPLE STRUDEL, CREAM AND ICE CREAM

### 2. BANANA SPLIT

### 3. ICECREAM "DENMARK"

### 4. SABAYONE (MIN 4 PERSONS)

### 5. CHOCOLATE CRÈME BRULEE

## + CHEF'S RECOMMENDATION

### CHICKEN LIVER PATE

Served on lettuce with toast.

### SAN DOMINICAN RABBIT

White rabbit, artichokes, and black olives cooked with herbs and white wine. Best with spaetzli.

### ICECREAM "DENMARK"

