

# PRIX FIXE [FOR ONE]

55.00

## STARTER

CHOICE OF

### POTATO LEEK SOUP

House-made soup topped with crispy potato pearls and green onions.

### BEET SALAD

Pink, yellow, and purple beets with mixed greens, goat cheese, roasted pecans and truffle honey.

### CAESAR SALAD

Romaine lettuce, double smoked bacon, garlic croutons, house-made creamy garlic dressing.



## ENTRÉE

CHOICE OF



### SCHNITZEL

Chicken or Eggplant

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.

### SEARED SCALLOP RISOTTO

Pan seared scallops over a bed of beet infused risotto with blistered cherry tomatoes, Grana Pandano cheese and citrus panko gremolata.

### MOUNTAIN SPÄTZLE Chicken, Shrimp or Vegetarian

House-made spätzle sautéed in brown butter and garlic white wine with cherry tomatoes, Grana Pandano cheese, shallots and winter herbs.



## APRÈS

INCLUDES COFFEE OR TEA

CHOICE OF

### VEGAN CHOCOLATE CAKE

Chocolate cake topped with tart cherry coulis and strawberries.

OR

### PHYLLO WRAPPED CHEESECAKE

Vanilla cheesecake baked in a phyllo pastry topped with warm Collingwood Whisky caramel sauce, caramelized local apples and house-made granola.



# ALPINE PRIX FIXE [FOR TWO]

99.00



## TO SHARE CHOICE OF



### ALPINE CHEESE FONDUE

OR

### BRETTLJAUSE

Sourdough soft-pretzel, fresh baguette bites, bratwurst sausage, bierwurst salami, local apples, cauliflower florets, mini potatoes, pickles, silver onions, pepperoncini. Ready to dip in a creamy house-made Swiss and fontina cheese sauce.

Bierwurst salami, prosciutto, cacciatore salami, Brie cheese, smoked cheddar, pickled eggs, pickles, pepperoncini, sourdough soft-pretzel, beer cheddar dip and house-made mustard.



## ENTRÉE

CHOICE OF TWO

### SCHNITZEL

Chicken or Eggplant

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.



### MOUNTAIN SPÄTZLE Chicken, Shrimp or Vegetarian

House-made spätzle sautéed in brown butter and garlic white wine with cherry tomatoes, Grana Pandano cheese, shallots and winter herbs.



## APRÈS

INCLUDES COFFEE OR TEA



CHOICE OF

### KAISERSCHMARRN

OR

### CHOCOLATE FONDUE

Austrian torn pancakes served with blueberries, cinnamon, powdered sugar, vanilla ice cream and berry compote.

Melted chocolate served with marshmallows and slices of banana, apple, strawberry, pineapple and Belgian waffle.

