



MENU #1 (3 COURSE)

\$39.95 per person

Appetizers

Chef's Daily Soup

Or

Bavaria House Salad

Cranberry apple vinaigrette

Or

Reiberdatschi - A real Bavarian Classic!

Baked potato pancakes gratinée with Gorgonzola

Main Course:

Jeager Schnitzel

Pan seared Veal with a wild mushroom sauce.

Served with homemade Spaetzle

Or

½ Rotisserie Chicken

Slow roasted rotisserie chicken.

Served with pan fried potatoes and vegetables.

Dessert:

Vanilla and chocolate ice cream topped with whipped cream

Or

Homemade Apple Strudel



MENU # 2 (3 COURSE)

\$47.95 per person

Appetizers

Chef's Daily Soup

Or

House Salad

Cranberry apple vinaigrette

Or

Prawns a la Provencale

Sautéed prawns, shallots flambéed with Pernod and a touch of cream

Main Course:

Traditional Wiener Schnitzel

Traditional Veal Cutlet served with Pan fried potatoes

Or

8oz AAA New York Steak

Garlic butter, roasted potatoes and vegetable bouquet

Or

Fresh Catch of the Day

Our chef's selected fish specialty!

Dessert:

Crepe with fresh berries and whipped cream

Or

Homemade Apple Strudel



MENU # 3 (4 COURSE)

\$56.95 per person

To Start

French Onion Soup

Or

Wild Mushroom Cream Soup

Middle Course

Classic Caesar Salad

Or

Seafood Medley

Mussels, clams, scallops, prawns and freshly shucked oysters with cocktail sauce

Or

Baked Past Roll

Baked stuffed pasta roll with cottage cheese and spinach

Main Course:

Duo of Elk and Caribou tenderloin Medallions

Juniper red wine demi- glace served with Spaetzle and vegetable medley

Or

AAA Beef Tenderloin

8 oz. center cut filet, green peppercorn whiskey sauce

Served with roasted potatoes and vegetable bouquet

Or

Fresh Catch of the Day

Our chef's selected fish specialty!

Dessert:

Wild Berry Pancake with vanilla ice cream

Or

Homemade Apple Strudel



MENU # 4 (3 COURSE FONDUE)

\$55.95 per person

Starter

"Fondue Swiss"

*Swiss Gruyere & Emmental cheese, garlic, white wine and Kirschwasser.
Served with cubed French baguette and crisp vegetables.*

Entrée

"Fondue Chinoise"

Our version of the Traditional Oriental fire pot! Cook your own fresh Free Range Chicken, Pork Tenderloin & Prawns at your table in a simmering pot of perfectly seasoned chicken broth. Served with crisp vegetables & dipping sauces.

The Grande Finale

"Fondue Au Chocolat"

Melted Belgium chocolate, fresh fruit and lady fingers.



MENU # 5 (4 COURSE)

\$59.95 per person

To Start

Seafood Chowder

Or

French Onion Soup

Middle Course

Potato & Leek Pancakes with Gorgonzola

Or

Buffalo Mozzarella and Tomato Salad

Olive oil and Balsamic vinegar drizzle

Or

Butter lettuce

Orange vinaigrette

Main Course

Trio of BC Wild Game

Wild Mushroom sauce, served with Spaetzle and a vegetable medley

Or

Organic AAA Beef Tenderloin

8 oz. center cut filet, green peppercorn whiskey sauce

Served with roasted potatoes and vegetable bouquet

Or

Fresh Halibut Filet

Served over a julienne of leek & carrots

Dessert

Assorted Cheese Plate, fresh fruit, crackers

Or

Belgium Chocolate Fondue with fresh fruit and lady fingers