



RESERVATIONS SUGGESTED • AMPLE STREET PARKING • WHEELCHAIR ACCESSIBLE IF REQUESTED
ALL MAJOR CREDIT CARDS ACCEPTED • GIFT CERTIFICATES AVAILABLE

Home

Menu

Gift Certificates/Coupons

ATTN PARENTS:

We'd love to have you try fondue, but please leave toddlers and infants at home. We don't have high chairs, and the nature of fondue dining at the table means it's not right for little ones. Thanks!

Kitchen Hours:

Monday, Closed
Tu-Thurs, 5pm - 9pm
Fri-Sat, 5pm - 10pm
Sunday, 4pm - 9pm

We serve beer, wine and liquor.

Directions:

From the Edens, take Exit 41A for Peterson, then head east on Peterson, just past California.

From Lake Shore Drive, take Hollywood west to Ridge, turn right, turn left on Peterson and head west.

FONDUE UNLIMITED

Tuesday Evenings:
Chicken, Fish & Scallops

Wed & Fri Evenings:
Beef

Thursday Evenings:
Chicken, Fish & Scallops

"3 out of 4 Forks"
--Chicago Tribune

Menu

Appetizers

French Onion Soup

A generous crock of our onion soup with a very thick topping of Swiss cheese baked to order.
\$7.95

Raclette Plate

Traditional Raclette Cheese is served melted across pieces of shrimp and fresh vegetables. True poetry.
\$11.95

Musique Plate

A variety of Swiss and Cheddar cheeses melted across a selection of shrimp and fresh vegetables.
\$11.95

Entrées

All entrées (both regular and demi-portions) include our warm, delicious garlic bread and a fresh salad with your choice of three savory dressings sure to stimulate your palate: Bleu Cheese, Creamy Italian, or White french.

With your fondue selection, choose from four signature, homemade sauces to harmonize your tastes.

We request a minimum of one entrée per person.

Cheese Fondues

Cheese fondues are served with traditional French bread and apple cubes. Add fresh vegetable slices to any cheese for only \$2.75 extra.

Swiss Cheese Fondue

A blend of Swiss cheeses melted together with Kirschwasser (a dry white wine) and a touch of seasonings.
full order \$18.50/half order \$10.50

Cheddar Cheese Fondue

Aged, mild cheddar is added to a lyrical blend of Swiss cheese, melted together with Kirschwasser (a dry white wine).
full order \$18.50/half order \$10.50

Muenster Cheese Fondue

A lyrical blend of mild Muenster and Cheddar cheese, melted together with

Kirschwasser (a dry white wine) and a touch of seasonings.
full order \$18.50/half order \$10.50

Cream Cheese Lox Fondue

An original Fondue Stube taste: bagel sections, cherry tomatoes, onions, broccoli, and mushrooms dipped into melted cream cheese, spices, and fresh lox.
\$19.00/add chives for \$1.50

Fondue Stube's Fondue Classics

Begin any of those classics with hot crispy garlic bread and salad topped with your choice of three delicious house dressings.

Sinfonia Eroica

This three-part entrée begins with a Swiss cheese fondue, served with bread and apple cubes. This crescendos to the sirloin beef fondue served with fresh vegetables and our four signature Fondue Stube sauces. And then the finale: traditional fudge chocolate fondue, served with fresh seasonal fruits, marshmallows, and angel food cake. (No substitutions, please.)
\$32.50 per person

The Classic

Begin this classic dinner with your choice of any one of our cheese fondues served with fresh bread, apple cubes, and crisp vegetables. (One cheese per couple)

For dinner, each person may choose any of our various soybean oil fondues, which are served with fresh vegetables and our four signature Fondue Stube sauces. For dessert, choose any one of our chocolate fondues to end the night on a sweet note. Served with fresh seasonal fruit, marshmallows, and angel food cake.
\$38.50 per person

Romeo and Juliet

This two-part entrée begins with beef, chicken, shrimp, scallops, and tilapia, plus a plentiful variety of fine vegetables and our four signature Fondue Stube sauces. The finale is your choice of any one of our chocolate fondues, served with fresh fruit, marshmallows, and angel food cake.
\$67.95 per couple

Fondue Unlimited—All You Can Eat!

Begin any of these specials with hot, crispy garlic bread and salad topped with your choice of three delicious house dressings.

Mondays and Wednesdays

Beef. All you can eat, with a variety of fresh vegetables and our four signature Fondue Stube sauces.
\$28.00 per person

Tuesdays and Thursdays

All the scallops, fish, and chicken you can eat, with a variety of fresh vegetables and our four signature Fondue Stube sauces.
\$29.95 per person

Soybean Oil Fondues

Beef 'Bourguignonne' Fondue

A generous portion of bite-size cubes of choice sirloin beef are served with assorted fresh vegetables and our four signature Fondue Stube sauces.
\$20.50/demi-portion \$16.50

Chicken Fondue

Savory cubes of white chicken breast with an array of fresh vegetables and our four signature Fondue Stube sauces.
\$20.50/demi-portion \$16.50

Tilapia Fondue

Tilapia with a variety of fresh vegetables and our four signature Fondue Stube sauces.

\$20.50/demi-portion \$17.00

Shrimp Fondue

Shrimp provided along with a fine assortment of vegetables plus our four signature Fondue Stube sauces.

\$22.50/demi-portion \$17.00

Scallop Fondue

Nicely sized scallops with a variety of fresh vegetables and our four signature Fondue Stube sauces.

\$22.75/demi-portion \$18.50

La Mer Fondue

Seafood lovers will truly enjoy this combination of scallops, shrimp, and tilapia with an assortment of fresh vegetables and our four signature Fondue Stube sauces.

\$24.95/demi-portion \$18.95

Vegetarian Fondue

The elite vegetarian will enjoy our assortment of fresh vegetables. These are served with our four signature Fondue Stube sauces.

vegetables \$17.50 tofu \$19.00

Children's Menu

(10 years old and younger)

Dinner and Dessert

For dinner, choose one soybean oil fondue, either Cheese (Swiss, Cheddar, or Muenster) Beef or Chicken. Your child's fondue dinner is served with fresh vegetables and our four signature Fondue Stube sauces.

Then everyone's favorite part, dessert! The chocolate fondue is served with marshmallows, angel food cake, bananas, strawberries, and other fresh, seasonal fruits.

\$21.95 per child \$1.50 more for any seafood