

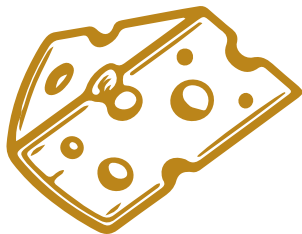
FRENCH CHEESE EXPERIENCE

ON EVERY TUESDAY



FONDUE OR RACLETTE

THE CHOICE IS YOURS



Two recipes, two traditions, two ways to melt both guaranteed to melt your heart.

Our Fondue is made from imported 36 months old Comte, French Emmental, hint of Roquefort, Kirsch and aromatic spices, Melted smoothly and Served warm.



A true French mountain-style feast shared around tables with fellow foodies, serving up the finest French raclette, melting over soft potatoes, served with signature charcuterie. To keep Tyou toasty, we will be serving up a glass of French cider– perfect for a winter evening.

The evening includes a wide spread of Signature charcuterie, Imported French cheeses and chef sathya's apple crumble to finish off the night in style only at 49 per person.

