

2023

La Fondue, Menu, Date unknown

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3.25 5.95

2.95 4.95
4.95 8.95

3.75 6.50
4.50 7.95

3.25 5.95
2.95 4.95

2.95 4.95
4.25 7.95

3.25 5.95

2.95 4.95

3.95 7.50

3.50 6.95
3.95 6.95

3.95

2.95 4.95

3.25 5.95

2.95 4.95

6.50 11.95
4.95 8.95
4.95 8.95

Half Litre	Full Litre
2.95	4.95
2.95	4.95
2.95	4.95

BEER

1.15	Budweiser	1.15
1.15	Löwenbräu	1.25
1.25	Carlsberg	1.25
1.25	Kronenbourg	1.25

Our Own "Recipe" Feature Beverage SANGRIA

.95	One Half Pitcher	3.50
3.50	Full Pitcher	5.95

WHAT YOU LIKED!

cluding FRESH Russian and Iranian Caviar is available at
the front of the store. The fondue pots, dishes and
on the shelves are also for sale. We'll deliver too —
that includes Bon Voyage baskets.

Herb and Ruth

I think I make the greatest Quiche
Lorraine—but after tasting yours, I must
admit it's *absolutely out of this world!*
—R. Goglio, Ft. Lauderdale, Fla.

Mary and I first met at La Fondue several
years ago. I offered her a taste of my cheese
fondue and she offered me a taste of her
Quiche Lorraine. (It was love at first taste.)
Whenever we're in New York we always
celebrate our anniversary at your restaurant.
Thanks for a happy marriage.
—Mr. & Mrs. Bregman, Toronto, Canada

Your prime filet mignon was the tenderest
I've ever tasted. It practically melted in my
mouth. Now I know what the word "prime"
really means.
—Irwin Robinson, Charleston, S.C.

Thank you! If everyone could be treated as
well as you treated me it would be a much
better world to live in.
—Don Keillor, San Juan, Puerto Rico

Not only do I want to thank you for a
fantastic meal, but for the superb and
absolutely refreshing attitude of yourself,
your wife and your children. It was certainly
a pleasure and a real treat.
—N. Rafelson, Toronto, Canada

After going from restaurant to restaurant,
we were very lucky to find one as friendly as
La Fondue. The food was delicious, the
waitresses were courteous, we weren't
rushed and we dressed as we pleased. What
more can you ask for?
—Ben Barnett, London, England

We never saw so many cheeses from all over
the world in one restaurant before—it was
like "the United Nations of Big Cheeses!"
—Dr. E.J. Rodgers, Encino, Calif.

The best fondue I had in all my life!
—Olle Nordemar, Stockholm, Sweden

When we saw the prices we thought there
was a mistake on the menu. How could you
offer so much for so little? We got *more than*
our moneys worth at La Fondue.
—M. Sassoon, San Francisco, Calif.

Your food, atmosphere and service are
excellent every time we come in.
—Jack Anderson, Springfield, New Jersey

Your meal was of better quality and taste
than any other meal we ate in the city of
New York.
—J.J. Masel, Philadelphia, Pa.

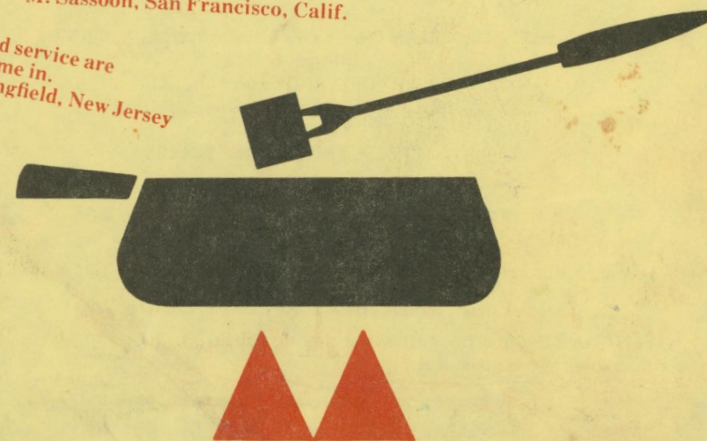
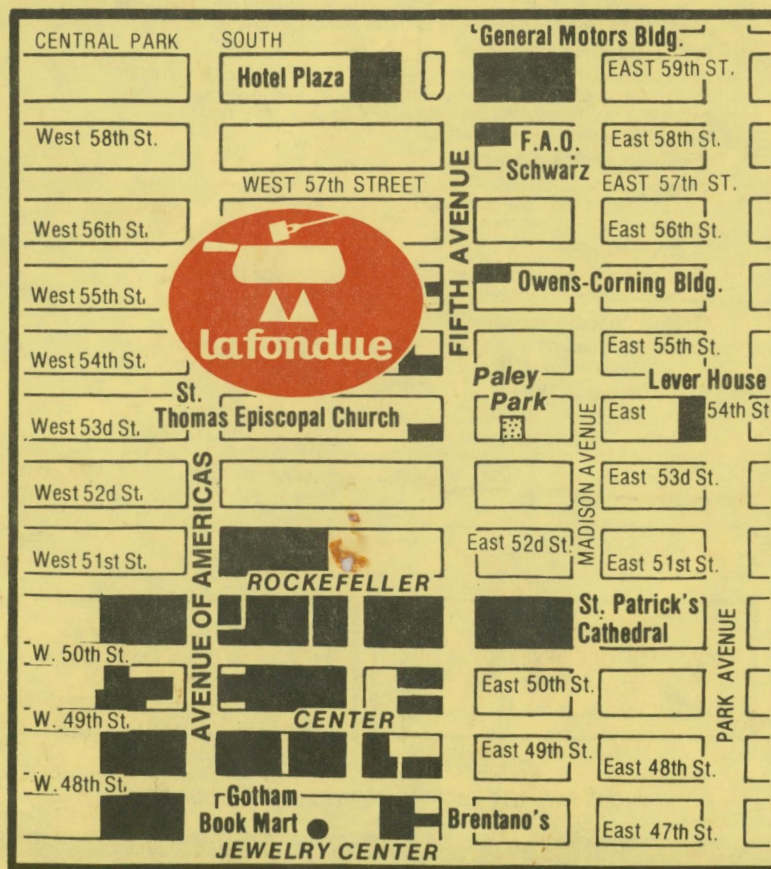
from everywhere!

Wow! Your homemade Sangria we had saved
us on that hot afternoon. Why don't you
bottle it and you'll make a fortune!
—G. Lehman, Mt. Vernon, N.Y.

I could hardly wait to order dessert. Would it
be the chocolate whipped cream ice box
cake... Danish ice cream... or the Swiss
chocolate fondue? They all sounded so good.
I decided on the ice box cake, and I wasn't
disappointed. It was absolutely *scrumptious!*
P.S. I go on a diet tomorrow.
—S.N. Somach, Hollywood, Fla.

La Fondue is in the middle
of everything!

ON WEST 55TH ST.
BETWEEN AVENUE OF AMERICAS AND 5TH AVE.



la fondue

luncheon

43 WEST 55TH STREET • NEW YORK, N.Y. 10019 • 581-0820
BETWEEN AVENUE OF AMERICAS AND 5TH AVE.

STARTERS TO PICK AND CHOOSE FROM

HORS D'OEUVRE

Quiche Lorraine	1.35	Swedish Maatjes herring, Bermuda onion, ripe black olives, cherry tomato	1.95
Feta cheese, Greek Olives, cherry tomato	1.65		
Pâté Country Style	1.95	Baked Endive wrapped in Ham, gratinée	2.45
Pâté Maison	1.95		
Fillet du Mackerel, green cracked olives, cherry tomato	1.75	Today's Melon with Cottage Cheese	1.75

DROVERS INN CHEDDAR CHEESE SOUP 1.25

A hearty, yet delicately flavored English Cheddar soup favored by the Drovers of England as the one soup to take the chill out of their bones.

LA FONDUE'S LIGHT REPASTS

A EUROPEAN WORKMAN'S LUNCH OF CHEESE AND SAUSAGE
ON A CHEESE BOARD SERVED WITH:

A GREENS SALAD
FRENCH SOUR DOUGH BREAD
IMPORTED CREAM CRACKERS AND DANISH PUMPERNICKEL
DANISH BUTTER
RELISH OF GREEK VICTORIA AND CALAMATA OLIVES, PICK-A-DILLY,
GHERKINS AND YELLOW DILL CHERRIES

CHEESE AND SAUSAGE BOARDS

(A) Danish Gröddost and Polish Kielbasy 2.95

GRODDOST — Semi-soft, creamy — like a well-aged Munster but with character. KIELBASY — Soft — garlicky — spicy — a melt in the mouth sort of sausage.

(B) Danish Fontina and Spanish Chorizo 2.95

FONTINA — Firm — tiny glistening holes that exude an assertive flavor. CHORIZO — A sharp, soft sausage, paprikad and peppered for a nice nippy bite.

(C) Norwegian Jarlsberg and Austrian Bauernwurst 3.25

JARLSBERG — a wide-eyed, well textured buttery cheese. On a par with Swiss Emmenthal. BAUERNWURST — Soft — pork sausage. An exceptional accompaniment to cheese, bread and wine.

(D) Swiss Tête de Moine and German Landjaeger 3.35

TETE DE MOINE — A wedge from a molded dome of cheese that will recall the breath of the Swiss Alps. LANDJAEGER — A smoked anise-flavored dry sausage that resembles a castinet — much softer and less noisy.

(E) Swedish Skandia and Hungarian Stasnik 3.35

SKANDIA — A firm Munster of delicate balance and superb flavor. STASNIK — Probably one of the world's best firm salamis — mild but with a distinctive flavor.

(F) Austrian Rahmkäse and German Black Forest Smoked Pork 3.45

RAHKASE — Semi-soft — filled with eyes of an exquisitely creamy taste. BLACK FOREST SMOKED PORK — The most delicious of hams — a bouquet that never falters.

(G) Italian Fontina d'Aosta and Italian Citterio Salami 3.45

FONTINA D'AOSTA — From the Valley between Italy and Switzerland — pungent — semi-soft yet delicately balanced — exquisite flavor. CITTERIO SALAMI — The most famous Italian Salami — soft — mild and most complementary to the Fontina.

(H) French Port Salut and German Cervelat 3.45

PORT SALUT — A semi-soft cheese that is tender, delicate and subtle. The original and finest Port Salut of them all. CERVELAT — Soft — smoked and spiced with mustard seeds — one of the world's finest soft salamis.

(I) French Brie and Pâté du Chef 3.65

BRIE — This is the Cheese of Kings. Ultimate, incomparable. Soft, buttery texture like honey. PATE DU CHEF — Indescribably smooth — superbly flavored — luxuriously speckled with Truffles.

the fun of fondue

Old Swiss tradition requires the girl who loses her "dunkable" in the pot to kiss either her partner or, if she prefers, all the male members in her party. The man who loses his "dunk" is obliged to pay for a round of drinks. This is the only game we know where the loser is always the winner!

BONNE FONDUE AND BON APPETIT!

Prime Filet Mignon Fondue

Fork Tender Prime Filet Mignon, cubed for cooking-to-your-taste together with a variety of dipping sauces. A greens salad and relishes

6.75

Genuine Swiss Cheese Fondue

Swiss Gruyère and Swiss Emmenthal Cheese Blended in Chablis, delicately seasoned and served with crusty cubed French bread for dunking. A greens salad

For One — 3.95
For Two — 6.95

Genuine Swiss Chocolate Fondue

Melted Swiss Chocolates, blended with honey, almonds, sweet cream and brandy. Assorted fruit and cubed banana fruit bread for dunking. A main dish for the sweet toothed or as a dessert

For One — 2.95
For Two — 4.95

SPECIALTIES OF THE FONDUE POT FOR FUN AND JOYOUS EATING

LA FONDUE'S SUBSTANTIAL REPASTS

A greens salad, French sour dough bread and Danish butter served with each of these dishes

- Quiche Lorraine with Ham**
One of the relatively new dishes to our shores that has captured the American palate. You must try this savory cheese custard pie baked crisp and fluffy to take the measure of even the most discriminating! 3.85
- Croque Monsieur à la Fondue**
Imported Danish Ham and Swiss Gruyère — French toasted, buttered in Swiss Cheese and heavy sweet cream then drenched in Mornay Sauce, baked to a crusty browned perfection and, we hope, the most unforgettable dish you ever tasted! 3.85
- Croque Madame à la Fondue**
Breast of Chicken — Italian Fontina d'Aosta — Melted Swiss Cheese — French Toasted, Baked with Black Diamond Canadian Cheddar Sauce to make the Madame incomparable! 3.85
- Le Cheeseburger**
Our magnificent Prime Chopped Steak lovingly enveloped in melted nutty flavored Norwegian Jarlsberg Cheese. German Potato Salad! 2.95
- Chicken Princess Amandine**
Tender whole boned breast of chicken on a bed of broccoli, melted Fontina d'Aosta, topped with a Mornay Sauce and garnished with Almond Slices! 3.95
- Hors d'Oeuvre — Variés**
Pickled Eggplant — Rice in Grape Leaves — Pick-a-dilly — Spiced Sardines — Hungarian Stasnik Salami — Cervelat — Fontina Cheese — Barbecued Mushrooms — Cherry Tomato — Pâté du Chef — Mackerel Fillet — Baby Corn — Hearts of Palm — Assorted Olives! 3.65
- Cheese Omelette**
Three fluffy golden eggs, laced with bits of tangy Swiss Gruyère or Cheese of your choice and served as you like! 2.95

OUR OWN "RECIPE" FEATURE BEVERAGE SANGRIA

One Half Pitcher 3.50 Pitcher 5.95

TABLE WINES IN CARAFES Red Burgundy, White Chablis or Rosé

Half Litre (for 2) 2.95
Full Litre (for 4) 4.95

Complete Wine List on Back of Menu

YOUR FAVORITE COCKTAIL AVAILABLE FROM OUR BAR

CONTINENTAL CHEESE TOURS

WE HAVE SELECTED WHAT WE CONSIDER TO BE SOME OF THE WORLD'S OUTSTANDING CHEESES AND GROUPED THEM FOR TASTE FROM MILD TO STRONG. EACH TOUR IS SERVED WITH A BOWL OF PRIME FRESH FRUIT FRENCH SOUR DOUGH BREAD DANISH BUTTER IMPORTED ENGLISH CREAM CRACKERS AND DANISH PUMPERNICKEL

EACH TOUR 3.75

FRENCH TOURS

(10) Coulommier Beaumont Pont l'Evêque Boursin with Herbs	(11) Chevre Tomme de Savoie St. Marcellin Roquefort	(12) La Grappe Brie Port Salut Pipo Crème	(13) Camembert Boursault Comté Reblochon
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ITALIAN TOUR

(14)
Fontina d'Aosta
Bel Paese
Provolone
Gorgonzola

DANISH TOUR

(15)
Fontina
Gröddost
King Christian IX
Esrom

SWITZERLAND TOUR

(16)
Emmenthal
Tilsit
Gruyère
Appenzeller

SCANDANAVIAN TOUR

(17)
Jarlsberg
Tilsit
Skandia
Nokkelost

ENGLISH TOURS

(18)
Wensleydale
Scotch Dunlop
Cheddar
Stilton

(19)
Caerphilly
Double Gloucester
Cheshire
Cheddar

CONTINENTAL TOURS

(20)
Boursault — France
Fontina d'Aosta — Italy
Appenzeller — Switzerland
Gorgonzola — Italy

(21)
Gröddost — Denmark
Gourmandise — France
Provolone — Italy
Black Diamond Cheddar — Canada

OLD AND NEW WORLD TOURS

(22)
Monterey Jack — California
Kasseri — Greece
Tilsit — Germany
Fontina — Denmark

(23)
Brie — France
Port Salut — France
Cheddar — Vermont
Gouda — Holland

THE FINISHING TOUCHES

Swiss Chocolate Fondue with Fruit and Fruit Bread for Dunking		French and Italian Pastry	.90
		Haagen Dazs Ice Cream Sundae	1.50
	For One — 2.95	Turkish Baklava, drizzled with Pure Honey	1.00
	For Two — 4.95	Banana Fruit Bread, Rum Raisin Ice Cream and Chocolate Fondue Sauce	1.50
World Renowned French Brie Cheese, imported crackers	1.95	Fresh Fruit Salade in Fresh Orange Juice	1.40
Oven Baked Pears or Baked Apples topped with Berries and Pure Heavy Sweet Cream	1.50	Petite Spiced Pears topped with Berries	1.40
Chocolate Whipped Cream	1.35	Strawberry Fruit Strip	1.10
Ice Box Cake	1.15	Today's Melon	1.35
Our Cheese Cake			

TO WHET YOUR WHISTLE

Coffee .50	Espresso .70	Pot of Sanka .50	Iced Coffee or Iced Tea .60
Pot of Twining's English Tea .60	Perrier Sparkling Water .65	Milk .45	
Imported Swiss Natural Grape Juice — Glass .95 — Bottle 3.50			
Cola .40	Imported French Cider — Glass .95 — Bottle 3.50		