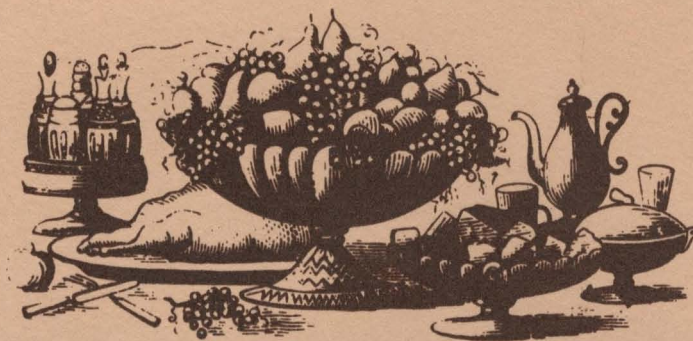


Geja's cafe

340 West Armitage
Chicago
(312) 281-9101





A P P E T I Z E R S

SAY CHEESE!

CHEESES OF THE WORLD

Cheese Wedges served on a board
with fresh French and black bread—plus
a tub of whipped butter.

SHARP

Denmark
Danish Blue

England
Stilton
Cheshire

France
Roquefort

Wisconsin
Aged Cheddar
Aged Swiss
Herkimer

Canada
Black Diamond

ROBUST

France
Brie
Camembert

Norway
Gjetost

Denmark
Tilsiter

MILD

France
Gourmandaise

Italy
Bel Paese

Wisconsin
Baby Longhorn
Monterey Jack
Muenster
Bon Bel

Holland
Edam
Gouda

Switzerland
Gruyere

Geja's Trio

Selection of 3 cheeses **6.75**

Grand Tour

Selection of 6 cheeses **10.95**

Gourmet Platter

A combination of imported Krakus Polish Ham, Usinger Landjaeger, Milwaukee Braunschweiger and your choice of 3 of Geja's cold cheeses. Served with apple wedges, grapes, French and black bread, Dijon mustard and Geja's House Salad.

for one **7.95**

for two **12.50**

Cheese and Chocolate Fondue Special

Salad

Cheese Fondue

Flaming Chocolate Dessert Fondue

Coffee

13.75 per person

Served for 2 or more

Minimum food order per person: 5.00

As a convenience for parties
of 6 or more, a 15% gratuity will be included
in the check.

SORRY, WE DO NOT ACCEPT CHECKS

CREDIT CARDS: Visa, MasterCard,
American Express, Diner's Club,
Carte Blanche

PLEASE, NO CIGAR OR PIPE SMOKING

Geja's cafe

SPECIALTIES PREMIER FONDUE DINNERS

SERVED FOR 2 OR MORE, ANY COMBINATION

Cheese Fondue Appetizer
Salad
Your Choice of Beef or
Beef and Chicken Fondue
Flaming Chocolate Dessert Fondue
Coffee
\$19.95 per person

Cheese Fondue Appetizer
Salad
Your Choice of International or
Beef and Shrimp Fondue
Flaming Chocolate Dessert Fondue
Coffee
\$20.95 per person

Cheese Fondue Appetizer
Salad
Your Choice of Seafood, Connoisseur, Scallop
or Beef and Lobster Fondue
Flaming Chocolate Dessert Fondue
Coffee
\$21.95 per person

Above fondues include Geja's House Salad along with
sliced green peppers, onions, mushrooms, broccoli spears, Irish potatoes
to fondue with the entree.

DESSERT FLAMING CHOCOLATE DESSERT FONDUE

Flamed with orange liqueur, and served with
apple wedges, pineapple, banana slices, pound cake
and marshmallows for dipping.

SERVED FOR 2 OR MORE

\$6.95 per person



OPEN FOR DINNER SEVEN DAYS



TO PLEASE THE GOURMET GEJA'S FONDUES

SERVED FOR 2 OR MORE, ANY COMBINATION

Seafood Fondue

Lobster tails, shrimp, halibut, scallops with
fresh vegetables. **19.95** per person

CONNOISSEUR FONDUE

Combination of beef, lobster and shrimp served with
fresh vegetables. **19.75** per person

Beef and Lobster Fondue

Baby lobster tails and choice aged beef tenderloin with
fresh vegetables. **18.95** per person

Beef and Shrimp Fondue

Jumbo Gulf shrimp and choice aged beef tenderloin with
fresh vegetables. **18.25** per person

INTERNATIONAL FONDUE

Combination of beef, chicken, shrimp with
fresh vegetables. **17.75** per person

Scallop Fondue

Sea scallops with fresh vegetables.
16.95 per person

Beef Fondue

1/2 lb. aged beef tenderloin with fresh vegetables.
15.75 per person

Beef and Chicken Fondue

Combination of aged beef tenderloin and boneless breast of
chicken with fresh vegetables. **13.95** per person

Chicken Fondue

1/2 lb. boneless breast of chicken with fresh vegetables.
12.25 per person

Fresh Vegetable Fondue

Mushrooms • Green Peppers • Onions • Zucchini • Cauliflower
• Eggplant • Broccoli • Irish Potatoes
10.75 per person

(Lobster or shrimp fondue
available at market price)

Above fondues include sliced green peppers, onions, mushrooms,
broccoli spears, Irish potatoes and Geja's salad.

Cheese Fondue**

Cheese blended with white wine, Kirsch, and spices.

Served with apple wedges and crusty chunks of
French bread for dipping (Salad included) **8.75** per person

SERVED FOR 2 OR MORE

*Side order of fresh mushrooms, green peppers, broccoli and
onion rings. **3.75** per person

**Special side order of zucchini, eggplant & cauliflower.
4.75 per person

