



TAUREAU

Fondue Spot in la Sirene



MENU

*Enjoy our Classic Cheese, Meat and,
Chocolate Fondue.*



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558 Broome St, New York, NY 10013

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Cheese Fondue | \$60

- Serves 2 -

With Sides Of Your Choice

Main

Cheddar & Monterey

Tangy and Mild, this is a good match with Cured Meats

Soprano

18 Months old Parmesan, White American

Devil Whiff

*Red wine and Cheeses secrets recepies with Chilis *Spicy**

Pyrenees

Native Fondue of the Chef in Bagneres de Luchon (too long to explain) with Nutmeg

Old Swiss

Self explanatory, maybe the finest 180 Days Gruyere Cheese Fondue

Perigord

Rich "Soprano" Truffle Oil and Black Truffle dresses this fondue beautifully

Sides

Toasted Hard Croutons

Thick Cut Bacon \$6
(diced)

Roasted Mexican \$9
Chorizo (sliced)

Broccoli, Beet, \$5
Potato, Cornichons

Pear, Apple \$5

Our Mixed Green \$6

We recommend for 2 : 1 Cheese and 1 Meat fondue for a full experience.

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Marinated Meat Selection, 10 Oz + Cooking Pot | \$60

- Serves 2 -

Main

Chicken Filet

Porc Tenderloin

Hanger Steak

Filet Mignon \$6

Mixed : Chicken, Pork and Hanger

Cooking Pot Choice

Veggies Broth

Red or White Wine
Broth

Canola Oil

Pure Olive Oil \$6

- ASK for Bread Basket or Veggies Platter if you wish -

Home Made Sauces served With Meat Fondue : Peppercorn, Ailoli, Truffle, Mayo,
Dijon

The house is not responsible for any oil, broth or sauces spilled hot or cold on your person or personal belongings. Please proceed with caution, ask your server for directions on how to conduct your meal experience safely. The house is not responsible for any injuries that may occur. Please also be aware of the electrical cables that power your heating element. The house is not responsible if you trip and fall when moving around your table/party. Watch your steps and be aware of your surrounding, monitor children, they are under your supervisions.

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Desserts

Callebaut Fine Chocolate Milk or Dark (Serves 2) \$30

*Fondue with a tray of fruits, Cake and
Marshmallow*

Banana Creole \$10

*Rum, Vanilla Ice, Chocolate Sauce, Banana
Bread, Chantilly And Toasted Sliced
Almonds.*

Les Trois Assortiments de Sorbets \$14 / Fait Maison

*Choice of Three Flavors of Home Made Ice
Cream or Sherbet*

Choux Chantilly \$14

*Choux Puff Pastry, Home Vanilla Whipped
Cream and Confectioned Sugar (light)*

Croque en Bouche (or Salambo) \$6 au Caramel Blond Effile | 1 piece

*Grand-Marnier Vanilla Stuffed Puff Pastry
with Fresh Blond (not sticky to teeth)
Caramel, Almond*

Iles Flottantes Caramel, Anglaise \$11 Maison

*Whipped Egg White Meringue, Covered
with Blond Caramel, Vanilla*

L'Assortiment de Fromages de la Maison \$14

*Three Cheese Platter: Brie, 180 Days Old
Gruyere and Blue Cheese*

Fondant au Chocolat Noir \$15

*Dark Lava Cake Served with Coconut
Sherbet (maybe the best Sherbet)*

Big Profiteroles au Chocolat Noir \$18

*Popular Dessert, with Bitter Sweet Callebaut
Dark Served Hot on the Table, Whipped
Cream and Almonds*

Tarte Tartin a la Mode \$10

*Short Crust with Caramelized Sliced Appel
Served with Ice Cream Vanilla*

*> Flambe with Apple Snaps (French
Calvados)*

Tartelette aux Fraises \$14

*Short Crust, Fine Custard with Grand-Marnier
and Vanilla Flavor Fresh Fruits, Whipped
Cream*