



TAUREAU

Cheese Fondue \$60 (Serves 2) With Sides of your choice

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

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

THICK CUT BACON (DICED)....\$6

ROASTED MEXICAN CHORIZO (SLICED)...\$6

VEGGIES, FRUITS...\$3

CORNICHON....\$3

TOASTED HARD CROUTONS

OUR MIXED GREEN.....\$3

Marinated Meat Selection, 10 Oz+ Cooking Pot \$60 (Serves 2)

Chicken Filet

Porc Tenderloin

Hanger Steak

Filet Mignon.....+\$6

Mixed : Chicken, Pork and Hanger

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.

TAUREAU LA SIRENE DESSERTS

Callebaut Fine Chocolate Milk or Dark 30

Fondue Served with a tray of fruits, Cake and Marshmallow

Banana Brulee 10

My version of Banana Pudding. It's not a Crème Brulee! With Home Made "Nila" Style Crackers.

Les Trois Assortiments de Sorbets / Fait Maison 14

Choice of Three Flavors of Home Made Ice Cream or Sherbet

Choux Chantilly (Signature) 14

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

Croque en Bouche (or Salambo) Au Caramel Blond Effile (Signature) 1 piece 6

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

Iles Flottantes Caramel, Anglaise Maison 11

Whipped Egg White Meringue, Covered with Blond Caramel , Vanilla Custard light

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 (Signature) au Chocolat Noir 18

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

Tarte Tatin a la Mode 10

Short Crust with Caramelized Sliced Apple Served with Ice Cream Vanilla

Flambe with Apple Snaps (French Calvados) +4

Tartelette aux Fraises (Signature) 14

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