1609
BAR & RESTAURANT

Frostbite LOUNGE

SOUPS

GOULASCH SOUP 14
Beef, Onion, Potato

SPICED BERMUDIAN CARROT SOUP (VG)(GF) 12
Carrot, Ginger, Cumin

SHARING

CHARCUTERIE PLATE 22
Prosciutto De Parma, Saucisson Sec, Bresaola, Cornichon, House-Made Sourdough

TARTIFLETTE (GF) 20
Potatoes, Reblochon, Bacon, Onion

LIGHT BITES

RACLETTE TOASTIE 22
Raclette, Aged Cheddar, Caramelized Onions, House-Made Sourdough

BRATWURST & PRETZEL 22
Grilled Cheese Sausage, Selection of Mustards, House-Made Pretzels

CLASSIC ALPINE CHEESE FONDUE

FOR SHARING WITH A MINIMUM 2 PEOPLE, UP TO 8 GUESTS
25 PER PERSON
Gruyère, Emmental, Kirsch, House-Made Sourdough Bread, Cornichons, Pickled Onions, Baby Potatoes

POUTINE

CLASSIC POUTINE 14
Cheese Curds, Gravy

ROYALE POUTINE 18
Cheese Curds, Rum Glazed Pulled Pork, Apple, Bacon

SOURDOUGH PIZZAS

PRINCIPESSA (V) 25
Fresh Mozzarella, Tomato, Basil, Oregano

PEARADISE LOST 26
Roasted Pear, Prosciutto, Mozzarella, Gorgonzola, Walnuts, Thyme, Honey

SAUSAGE PARTY 26
Pepperoni, Italian Sausage, Mozzarella, Tomato, Hot Honey, Oregano

SWEET ENDING

EGG NOG TIRAMISU 16
Rum & Espresso lady fingers, Nutmeg cream, Gingerbread Crumbs

(V) Vegetarian (VG) Vegan (GF) Gluten Free
17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.