

ChezBoët

French Home Cooking

La Fondue Savoyarde

*“La Fondue crée la bonne humeur!”
(~Enjoying Fondue brings happiness~)*

La Fondue Savoyarde:

Our preparation of imported Emmenthaler and Comté cheeses slowly melted with wine and Kirsch. Served with artisanal French bread, fingerling potatoes, vegetable medley.

\$ 24.00 per person (minimum two guests per order)

Add a side salad of spring mix with balsamic vinaigrette for **\$3.50 per person**

La Fondue au chocolat:

Made with our 54% cacao couverture chocolate and served with fresh fruit and Madeleine cookies for dipping.

\$ 9.00 per person (minimum two guests per order)

The language of Fondue...

Fondue = comes from the French verb “fondre,” meaning to melt

Caquelon = communal pot

Réchaud = a warming base for the fondue pot

Réligieuse = the thin cracklely piece of cheese found at the bottom of a fondue pot.

Fondue Tip: Swirl your fondue fork in the caquelon (communal pot) in a figure 8 movement.

www.ChezBoetNaples.com