



Regal Princess

SOCIABLE & FUN

As the saying goes, "everything old is new again," and fondues are booming on a wave of nostalgia. In the sixties, the cheese fondue crossed the borders of Switzerland to spread fondue fever through the rest of the Western world

BEER COLLECTION

Bass Ale	\$5.25	Dos Equis	\$4.95
Stella Artois	\$5.95	Heineken	\$5.25
Blue Moon	\$5.25	Grolsch	\$5.95
Coors Light	\$4.95	Guinness	\$5.95
Miller Lite	\$4.95	Budweiser, Bud Light	\$5.75
Miller Genuine Draft	\$4.95	Aluminum 16 oz.	

WHITE WINE

	glass	bottle
Riesling, Hogue	\$7.00	\$26.00
Sauvignon Blanc, Nobilo	\$8.00	\$34.00
Pinot Grigio, Danzante	\$8.00	\$32.00
Pinot Gris, Adelsheim	\$9.00	\$42.00
Chablis, Seigneurie de Tanlay	\$8.00	\$36.00
Chardonnay, Robert Mondavi	\$7.00	\$32.00

RED WINE

	glass	bottle
Pinot Noir, Estancia	\$8.00	\$34.00
Malbec, Diseño	\$8.00	\$29.00
Merlot, Oberon	\$9.00	\$40.00
Châteauneuf-du-Pape, Lazaret	\$9.00	\$38.00
Cabernet Sauvignon, Robert Mondavi	\$7.00	\$31.00
Cabernet Sauvignon, Simi Landslide	\$10.00	\$48.00
Zinfandel, Seghesio	\$9.00	\$39.00

BLUSH WINE

	glass	bottle
White Zinfandel, Woodbridge	\$7.00	\$28.00
Rosé, les Fumées Blanches	\$8.00	\$30.00

For your convenience a 15% gratuity will be added to your bar account. Passengers under 21 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.

STARTERS

CHARCUTERIE PLATTER

Lean air-dried Swiss beef, black forest ham and speck served with petite cornichons, pearl onions and crusty bread

GERMAN POTATO PANCAKE WITH CURED SALMON*

Served with horseradish cream, dill & chives; a staple feature in many German, Austrian and Swiss restaurants

CHOPPED SALAD

Romaine and iceberg lettuces, tomatoes, kalamata olives, garbanzo beans and red onion tossed with honey-mustard vinaigrette

ENTREES

SWISS CHEESE FONDUE

Gruyère and emmental cheese, white wine and kirschwasser with crusty bread to dunk in. When the fondue is almost finished, a brown crust will form on the bottom of the pot. Do not let it burn; loosen the crust and give it to the honored guest

CHAMPAGNE CHEESE FONDUE

This special champagne fondue has wonderful flavors of Swiss cheese and honey. It clings well to chicken morsels and baguette dippers

BAVARIAN CHEDDAR CHEESE & BEER FONDUE

Sharp cheddar cheese and pilsner beer with bratwurst and rye bread morsels

DESSERTS

CHOCOLATE FONDUE

The chocolate and cream mixture makes it superb served with choux puffs marshmallows, strawberries and pineapple

VIENNESE APPLE STRUDEL

Delicate layers of filo dough filled with a sweet & tart apple mixture raisins and nuts, served with vanilla sauce and whipping cream

MANDEL KNUSPERGEBÄCK

Traditional, light, and not overly sweet orange infused almond crisps

\$20 COVER CHARGE PER PERSON

GUTEN APPETIT – EN GUETE – BON APPETIT – BUON APPETITO

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.