

## DESSERT MENU

<b>MARIENBAD APPLE STRUDEL</b>	<b>\$6.49</b>
<i>Served warm with vanilla ice cream</i>	
<b>PALATSCHINKA</b>	<b>\$6.49</b>
<i>A delicate crêpe with your choice of filling: Apricot preserve or cranberry with sourcream</i>	
<b>PALATSCHINKA with HOT RASPBERRIES</b>	<b>\$7.79</b>
<i>Crêpe filled with vanilla ice cream and hot raspberry topping with a dash of rum</i>	
<b>STRAWBERRY PALATSCHINKA</b>	<b>\$7.79</b>
<i>Crêpe with vanilla ice cream, topped with fresh strawberries, whipped cream and drizzled chocolate</i>	
<b>AMARETTO PALATSCHINKA</b>	<b>\$7.79</b>
<i>Crêpe filled with chocolate ice cream, topped with Amaretto chocolate sauce and almonds</i>	
<b>GRAND MARNIER PALATSCHINKA</b>	<b>\$7.79</b>
<i>Crêpe filled with vanilla ice cream and smothered with Grand Marnier</i>	
<b>MARIENBAD BOMBE</b>	<b>\$7.99</b>
<i>House specialty of brandied fruit over ice cream</i>	
<b>CHEESECAKE</b>	<b>\$6.49</b>
<i>Ask about today's topping</i>	
<b>CHOCOLATE TRUFFLE CAKE</b>	<b>\$6.49</b>
<b>CRÈME CARAMEL</b>	<b>\$6.49</b>
<b>CARROT CAKE</b>	<b>\$6.49</b>
<b>ICE CREAM</b>	<b>\$4.99</b>
<b>SHERBET</b>	<b>\$5.79</b>
<b>SWISS AND CHEDDAR FRUIT PLATE</b>	<b>\$8.99</b>
<b>HOT RASPBERRY TOPPING</b>	<b>\$2.99</b>

*Add our famous topping to your favourite dessert*

## SPECIALTY COFFEES \$6.99 1 oz.

<p><b>MARIENBAD</b> <i>Orange Liqueur, Brandy, Amaretto, Crème de Cacao</i></p> <p><b>CHAUCER'S</b> <i>Amaretto, Rye Whisky</i></p> <p><b>NUTTY IRISHMAN</b> <i>Frangelico, Irish Cream</i></p> <p><b>SWEET CAROLINE</b> <i>Carolans Irish Cream</i></p> <p><b>CARLING EXPRESS</b> <i>Cointreau, Amaretto, Sambuca</i></p> <p><b>BLUEBERRY TEA</b> <i>Tea, Grand Marnier, Amaretto</i></p> <p><b>ITALIAN</b> <i>Amaretto</i></p> <p><b>FRENCH CONNECTION</b> <i>Amaretto, Brandy</i></p>	<p><b>IRISH</b> <i>Irish Whisky, Irish Mist</i></p> <p><b>MURDER MYSTERY</b> <i>Amaretto, Peach Schnapps</i></p> <p><b>B - 52</b> <i>Kahlua, Grand Marnier, Irish Cream</i></p> <p><b>SICILIAN CONNECTION</b> <i>Amaretto, Sambuca</i></p> <p><i>Coffee</i> <span style="float: right;">\$2.49</span></p> <p><i>Tea</i> <span style="float: right;">\$2.49</span></p> <p><i>Espresso</i> <span style="float: right;">\$2.99</span></p> <p><i>Double Espresso</i> <span style="float: right;">\$4.69</span></p> <p><i>Cappuccino</i> <span style="float: right;">\$3.79</span></p> <p><i>Café au lait, latte</i> <span style="float: right;">\$3.79</span></p> <p><i>Specialty Teas</i> <span style="float: right;">\$2.99</span></p>
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*All specialty coffees are made with real whipped cream.*

## Welcome to Marienbad Restaurant & Chaucer's Pub

The building, dating back to 1854, was the original home of Josiah Blackburn's "London Free Press". It served as the Queen's Hotel from 1871 to 1920 and became the home of the "Farmer's Advocate" from 1921 to 1965.

With the intention of bringing "A Taste of Europe" and its warm hospitality to London the Marienbad opened on March 8, 1974. The restaurant took its name after the famous Czech spa Mariánské Lázně - Marienbad. Founded by queen Maria Theresa, Marienbad is located in the Western part of the Czech republic near the borders of Germany and Austria. A monument near Marienbad celebrates the fact that this place is the geographical centre of Europe. The Marienbad menu reflects the mixture of history and culture that is Central Europe. The spa itself is characteristic of the art nouveau style and was frequented by the likes of Britain's King Edward VII., Goethe, Chopin and Mark Twain. The focal point of the Atrium is a mural of Carlsbad - Karlovy Vary, a spa town not far from Marienbad. Carlsbad was established in 1348 by King Charles IV.



**MARIENBAD** is proud to offer a selection of fine banquet facilities available for lunch and dinner parties, receptions, business meetings and weddings. Our selection of private rooms include the old world charm of our "Fireplace Room" that can seat up to 80 persons, the "Prague Room" seating up to 38 persons or the cheerful ambiance of the "Atrium" that seats up to 32.

**MURDER MYSTERY** evenings... Our "Fireplace Room" is the perfect setting for a fun evening of suspense & intrigue. Reservations and advanced purchase of the tickets are required for this popular monthly event. Our staff would be pleased to assist you with further information and availability or about booking private performances.

## BEERS ON TAP

**Hacker Pschorr** (Germany)  
Small 330ml \$5.99; Large 400ml \$7.49

**Mill St. Tankhouse** (Canada)  
Small 330ml \$3.99; Large 500ml \$6.49

**Pilsner Urquell** (Czech)  
Small 330ml \$5.99; Large 500ml \$7.49

**Guinness** (Ireland)  
Small 330ml \$5.99; Large 500ml \$7.49

**Alexander Keith's** (Canada)  
Small 330ml \$3.99; Large 400ml \$5.99

**Innis & Gunn** (Scotland)  
Small 330ml \$5.99; Large 500ml \$7.49

*Belgium*

**Delirium Tremens**  
Small 250ml \$6.99; Large 330ml \$8.49

**Hoegaarden Witbier**  
Small 330ml \$5.99; Large 500ml \$7.99

**Lefe Blonde / Brun** 330ml \$7.49

**Stella Artois**  
Small 330ml \$5.99; Large 400ml \$7.49

## SINGLE MALT SCOTCH

\$8.99 / 1 oz.  
**Glenmorangie - Dalwhinnie**  
**Laphroaig**

\$10.99 / 1 oz.  
**Lagavulin - Oban**  
**The Macallan**

\$6.99 / 1 oz.  
**Glenfiddich**

## SHERRIES ~ APERITIFS ~ PORTS

Sherries 2 oz. \$4.99  
Dubonnet Red 2 oz. \$4.99  
Campari 2 oz. \$5.99  
Taylor Fladgate LBV 2 oz. \$5.99  
Taylor Fladgate 20 Year  
Old Tawny Port 2 oz. \$9.99

## LIQUOR ~ COCKTAILS

**Liquors 1 oz.**  
House Brands \$4.99  
Premium Brands \$5.79 and up

**Vodka**  
Absolut  
Stolichnaya  
Grey Goose

**Rye**  
Canadian Club  
Crown Royal  
Wiser's Deluxe

**Rum**  
Appleton Estate  
Captain Morgan Dark

**Gin**  
Tanqueray  
Bombay Blue Sapphire  
Beefeater

**Other**  
Chivas Regal  
Johnnie Walker Black Label  
Southern Comfort  
Jack Daniels

**Absinth** 1 oz. \$8.99  
**Liqueurs** 1 oz. \$4.99 and up

**Martini & Manhattan**  
House Brand 2 oz. \$7.99  
Tanqueray No. Ten 2 oz. \$10.49  
Hendrick's 2 oz. \$10.49  
Beefeater 24 2 oz. \$10.49  
Grey Goose 2.oz. \$10.49

## COGNACS & BRANDY 1 oz.

Courvoisier VSOP \$9.99  
Remy Martin XO \$19.99  
House Brandy \$4.99

## NON~ALCOHOLIC BEVERAGES

Juices \$1.99  
Soft Drinks \$2.59  
Mineral Water Small \$2.59  
Mineral Water Medium \$3.99  
Mineral Water Large \$5.99

## RED WINE

**Grey Hawk Cabernet/Merlot, VQA, Ontario (0)**  
*Soft tannins, spice, cherry and oak flavors*  
Glass 6.99 - ½ Carafe 19.99 - Bottle 29.99

**Quattro Blend, Spinelli Fontamara, Italy (0)**  
*Cherry and plum with a vanilla velvety texture*  
Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

**Shiraz Bin 50, Lindeman's, Australia (0)**  
*Blackberry and eucalyptus aromas, spicy finish*  
Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

**Merlot, Bin 40, Lindeman's, Australia (0)**  
*Red and black aromas, with hints of chocolate, spice and earthiness*  
Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

**Chianti DOCG, Viticoltori Colle Senesi, Tuscany, Italy (0)**  
*Sangiovese, black cherry, leather and earth*  
Glass 7.99 - ½ Carafe 21.99 - Bottle 31.99

**Rodet Côtes-du-Rhône, Rhône Valley, France (0)**  
*Flavours of ripe cherries, raspberries plum and pepper*  
Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

**Thelema Mountain Red, South Africa (0)**  
*Fullbodied and firm blend, black fruit, mulberry and plum*  
Glass 8.99 - ½ Carafe 23.99 - Bottle 34.99

**Cabernet Sauvignon, Golden Oak, California (0)**  
*Ripe berries and plum, toasty oak and vanilla*  
Glass 9.99 - ½ Carafe 25.99 - Bottle 36.99

Glass 150ml - ½ Carafe 500ml - Bottle 750ml

## WHITE WINE

### Pinot Grigio, Spinelli Fontamara, Italy (1)

*Crisp minerality, green apple and almond finish*

Glass 6.99 - ½ Carafe 19.99 - Bottle 29.99

### Sauvignon Blanc, Riverlore, Marlborough, New Zealand (1)

*White peach and tropical grapefruit*

Glass 7.99 - ½ Carafe 21.99 Bottle 31.99

### Côtes-du-Rhône Village, Louis Bernard, France (0)

*Pale straw colour, dry, full-bodied, well balanced, refreshing acidity*

Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

### Riesling Semi Dry, Vineland Estates, Ontario (1)

*Floral honey and apple, touch of mineral flavour*

Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

### Chardonnay Founders' Estate, Beringer, California (0)

*Pear, peach, sweet green apple fruit, with a full-tropical oak finish*

Glass 9.99 - ½ Carafe 25.99 - Bottle 36.99

## BLUSH, CHAMPAGNE & SPARKLING WINE

### White Zinfandel, Beringer, California (3)

Glass 5.99 - ½ Carafe 17.99 - 750 Bottle 27.99

### Mumm Carte Classique Extra Dry, France (3)

Bottle 89.99

### Prosecco DOC, Colle Dei Pini, Veneto, Italy (3)

Bottle 30.99

### Henkell Trocken Mini, Germany

Bottle 7.99

Glass 150ml - ½ Carafe 500ml - Bottle 750ml

## WORLD OF BOTTLED BEER

*We feature over 75 unique beers. Ask for a complete list.*

### Austria

#### Stiegl

\$6.49

4.9% abv - 500 ml can

### Belgium

#### Duvel

\$7.49

8.1% abv - 330 ml bottle

### Canada

#### Coors Light

\$4.80

4% abv - 341 ml bottle

#### Fin Du Monde, Unibroue

\$5.49

9% abv - 341 ml bottle

#### Hockley Dark

\$6.49

5% abv - 500 ml can

#### Labatt Blue

\$4.80

5% abv - 341 ml bottle

#### Labatt Blue Light

\$4.80

4% abv - 341 ml bottle

#### Sleeman Honey Brown

\$4.80

5.2% abv - 341 ml bottle

### China

#### Tsingtao

\$4.99

4.8% abv - 355 ml bottle

### Czech Republic

#### Kozel

\$6.49

5% abv - 500 ml can

### Denmark

#### Carlsberg

\$5.49

5% abv - 330 ml bottle

### France

#### Kronenbourg 1664

\$5.49

5% abv - 330 ml bottle

#### Kronenbourg 1664 Blanc

\$5.49

5% abv - 330 ml bottle

### Germany

#### Warsteiner Premium

\$5.49

4.8% abv - 330 ml bottle

### Japan

#### Sapporo

\$6.49

5% abv - 500 ml can

### Mexico

#### Sol

\$5.49

4.5% abv - 330 ml bottle

#### Corona

\$5.79

4.6% abv - 330 ml bottle

### Netherlands

#### Heineken

\$5.49

5% abv - 330 ml bottle

### Poland

#### Zywiec

\$6.49

5.3% abv - 500 ml bottle

### Russia

#### Baltika 7

\$6.49

5.4% abv - 500 ml bottle

### Slovak Republic

#### Golden Pheasant

\$6.99

5% abv - 500 ml bottle

### United Kingdom

#### Fuller's London Pride

\$6.49

4.7% abv - 500 ml can

#### Fuller's London Porter

\$6.49

5.4% abv - 500 ml can

### United States

#### Budweiser

\$4.80

5.0% abv - 341 ml bottle

#### Bud Light

\$4.80

4.0% abv - 341 ml bottle

## SOUPS

<b>Goulash Soup</b>	\$6.99
<i>Tender beef, in a hearty stock, seasoned with Hungarian paprika</i>	
<b>Market Soup</b>	\$5.99
<i>A fresh daily creation</i>	

## SALADS

<b>Classic Caesar*</b>	\$6.99
<i>Mixed with our own dressing, croutons, real bacon bits and Parmesan cheese</i>	
Large Size	\$9.99
<b>Spinach*</b>	\$6.99
<i>With fresh mushrooms and cashews served with raspberry vinaigrette</i>	
Large Size	\$9.99
<b>Garden Lentil Salad*</b>	\$11.99
<i>Marinated lentils with vegetables over greens, topped with goat cheese</i>	
<b>Warm Beet and Spinach salad*</b>	\$12.99
<i>Fresh marinated beets with kalamata olives, over baby spinach and grilled potatoes</i>	
<b>Greek Garden Salad*</b>	\$12.99
<i>Black olives, cucumbers, tomatoes, peppers with feta cheese over mixed lettuce</i>	
<i>Add Chicken, Shrimp, or Salmon to any salad.</i>	
	\$5.99
Tofu	\$3.99

## DAILY SPECIALS

A variety of fresh daily creations

## COLD APPETIZERS

<b>Chicken Liver Pâté</b>	\$7.99
<i>Served on pumpernickel bread</i>	
<b>Smoked Norwegian Salmon*</b>	\$11.99
<i>Served with cream cheese</i>	
<b>Russian Egg*</b>	\$9.99
<i>Egg on potato salad with salami, ham, swiss cheese and caviar</i>	
<b>Beefsteak Tartare</b>	\$11.99
<i>RAW scraped tenderloin accompanied by egg, capers and garlic toast</i>	
<b>Antipasto Di Casa*</b>	\$13.49
<i>Traditional combination of prosciutto, salami, mozzarella cheese, olives and marinated vegetables</i>	

## HOT APPETIZERS

<b>Bruschetta Mussels*</b>	\$11.99
<i>Fresh mussels steamed with fresh tomato, garlic, black olives, herbs and capers</i>	
<b>Wenceslas Cheese</b>	\$9.79
<i>Lightly crusted, mild edam cheese served with our tartar sauce</i>	
<b>Calamari**</b>	\$11.99
<i>Lightly breaded and served with our own honey yogurt dipping sauce</i>	
<b>Vegetarian Spring Rolls</b>	\$9.99
<i>Accompanied by apricot chili sauce</i>	
<b>Chef's Own Crab Cakes</b>	\$12.99
<i>Served with a lemon pepper dip</i>	
<b>Spinach and Artichoke Dip</b>	\$11.99
<i>Served with pita chips</i>	

## EUROPEAN SPECIALTIES

<b>Wiener Schnitzel</b>	\$17.49	<b>Hungarian Goulash</b>	\$18.99
<i>European Specialty</i>		<i>Tender beef in a hearty sauce served with bohemian dumplings</i>	
<b>Franz Josef Schnitzel</b>	\$19.99	<b>Roast Pork**</b>	\$17.99
<i>Veal stuffed with ham and cheese lightly seasoned with mustard</i>		<i>Served with red cabbage, sauerkraut and dumplings</i>	
<b>Jäger Schnitzel**</b>	\$19.99	<b>Beefsteak Tartare</b>	\$17.99
<i>Panfried natural schnitzel topped with brandy mushroom sauce</i>		<i>European delicacy, finely scraped RAW tenderloin, served with garlic toast</i>	
<b>Carlsbad Rouladen</b>	\$18.99	<b>Chicken Paprikash</b>	\$18.99
<i>Tender beef wrapped around ham, pickle and egg, served with dumplings</i>		<i>Tender boneless chicken strips in paprika sauce served with haluska (small noodle dumplings)</i>	
<b>Marienbad Platter</b>	\$25.99	<b>Sausage Platter**</b>	\$16.99
<i>A combination of wiener schnitzel, sausage, roast pork, carlsbad rouladen and smoked ham, served with dumplings and vegetables</i>		<i>Three traditional sausages served with potatoes, sauerkraut &amp; red cabbage</i>	

<b>Pan-seared Pickerel</b>	\$19.99	<b>Breaded Lake Perch**</b>	\$19.99
<i>With a tomato basil feta topping</i>		<i>Served with rice and vegetables or Caesar salad</i>	
<b>Grilled Pork Tenderloin**</b>	\$18.99	<b>10oz Prime Rib*</b>	\$24.99
<i>Marinated and served with a pear onion relish</i>		<i>Serving of a traditional favourite</i>	
<b>Spinach Goat Cheese Chicken</b>	\$19.99	<b>Lamb Yogurt Sauté</b>	\$19.99
<i>With a balsamic vinegar reduction</i>		<i>Tossed with yellow &amp; green beans, onions, served with rice, garnished with pomegranates</i>	

## VEGETARIAN DISHES

<b>Three Mushroom Penne</b>	\$16.99	<b>Vegetable Stir Fry*</b>	\$13.99
<i>Pasta sautéed with shitake, portabella and oyster mushrooms in truffle oil and topped with Asiago cheese</i>		<i>Seasonal vegetables tossed with garlic olive oil, served with rice</i>	
<b>Grilled Vegetable Fettucini</b>	\$16.99	<b>Wenceslas Cheese</b>	\$16.99
<i>Tossed with garlic avocado oil and topped with feta cheese</i>		<i>Lightly crusted, mild edam cheese served with our tartar sauce</i>	

\*Gluten free \*\*Gluten free optional

Please, alert your server about your allergies; we are not able to list all ingredients.

All prices subject to applicable sales tax.

Add Chicken or Shrimp to any vegetarian dish for only \$5.99, Tofu \$3.99

We will be happy to split most dishes for a nominal fee of \$1.50