

DESSERT MENU

MARIENBAD APPLE STRUDEL	\$5.99
<i>Served warm with vanilla ice cream</i>	
PALATSCHINKA	\$5.99
<i>A delicate crêpe with your choice of filling: Apricot preserve or cranberry with sourcream</i>	
PALATSCHINKA with HOT RASPBERRIES	\$6.99
<i>Crêpe filled with vanilla ice cream and hot raspberry topping with a dash of rum</i>	
STRAWBERRY PALATSCHINKA	\$6.99
<i>Crêpe with vanilla ice cream, topped with fresh strawberries, whipped cream and drizzled chocolate</i>	
AMARETTO PALATSCHINKA	\$6.99
<i>Crêpe filled with chocolate ice cream, topped with Amaretto chocolate sauce and almonds</i>	
GRAND MARNIER PALATSCHINKA	\$6.99
<i>Crêpe filled with vanilla ice cream and smothered with Grand Marnier</i>	
MARIENBAD BOMBE	\$7.49
<i>House specialty of brandied fruit over ice cream</i>	
CHEESECAKE	\$5.49
<i>Ask about today's topping</i>	
CHOCOLATE TRUFFLE CAKE	\$5.49
CRÈME CARAMEL	\$5.49
CARROT CAKE	\$5.49
ICE CREAM	\$4.99
SHERBET	\$5.49
SWISS AND CHEDDAR FRUIT PLATE	\$8.49
HOT RASPBERRY TOPPING	\$2.99
<i>Add our famous topping to your favourite dessert</i>	

SPECIALTY COFFEES \$6.49 1 oz.

MARIENBAD <i>Orange Liqueur, Brandy, Amaretto, Crème de Cacao</i>	IRISH <i>Irish Whisky, Irish Mist</i>	
CHAUCER'S <i>Amaretto, Rye Whisky</i>	MURDER MYSTERY <i>Amaretto, Peach Schnapps</i>	
NUTTY IRISHMAN <i>Frangelico, Irish Cream</i>	B - 52 <i>Kahlua, Grand Marnier, Irish Cream</i>	
SWEET CAROLINE <i>Carolans Irish Cream</i>	SICILIAN CONNECTION <i>Amaretto, Sambuca</i>	
CARLING EXPRESS <i>Cointreau, Amaretto, Sambuca</i>	<i>Coffee</i>	\$2.49
BLUEBERRY TEA <i>Tea, Grand Marnier, Amaretto</i>	<i>Tea</i>	\$2.49
ITALIAN <i>Amaretto</i>	<i>Espresso</i>	\$2.99
FRENCH CONNECTION <i>Amaretto, Brandy</i>	<i>Double Espresso</i>	\$4.49
	<i>Cappuccino</i>	\$3.49
	<i>Café au lait, latte</i>	\$3.49
	<i>Specialty Teas</i>	\$2.99

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 \$4.99; Large 400ml \$6.99

Mill St. Tankhouse (Canada)

Small 330ml \$3.99; Large 500ml \$5.99

Pilsner Urquell (Czech)

Small 330ml \$4.99; Large 500ml \$6.99

Guinness (Ireland)

Small 330ml \$4.99; Large 500ml \$6.99

Alexander Keith's (Canada)

Small 330ml \$3.99; Large 400ml \$5.99

Innis & Gunn (Scotland)

Small 330ml \$5.99; Large 500ml \$6.99

Belgium

Delirium Tremens

Small 250ml \$4.99; Large 330ml \$6.99

Hoegaarden Witbier

Small 330ml \$4.99; Large 500ml \$6.99

Lefe Blonde / Brun 330ml \$6.99

Stella Artois

Small 330ml \$4.99; Large 400ml \$6.99

SINGLE MALT SCOTCH

\$8.99 / 1 oz.

Glenmorangie - Dalwhinnie
Laphroaig - Tobermory

\$9.99 / 1 oz.

Lagavulin - Oban
The Macallan

\$6.49 / 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 \$4.79

Premium Brands \$5.49 and up

(Canadian Club, Crown Royal, Wisers

Deluxe, Beefeater Gin, Tanqueray Gin,

Bombay Blue Sapphire Gin, Absolut

Vodka, Stolichnaya Vodka, Grey Goose

Vodka, Appleton Estate Rum, Cap-

tain Morgan Dark Rum, Chivas Regal

Scotch, Johnnie Walker Black Label,

Southern Comfort, Jack Daniels etc.)

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. \$9.49

Grey Goose 2 oz. \$10.49

COGNACS & BRANDY 1 oz.

Courvoisier VSOP \$8.99

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

Greyhawk Cabernet/Merlot, VQA, Ontario (0)

Soft tannins, spice, cherry and oak flavors

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Shiraz Bin 50, Lindeman's, Australia (0)

Blackberry and eucalyptus aromas, spicy finish

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Merlot, Bin 40, Lindeman's, Australia (0)

Red and black aromas, with hints of chocolate, spice and earthiness

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Cabernet Sauvignon, Sterling, California (0)

Aromas of blackberry accented by nutmeg and mocha spices

Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

Angus The Bull Cabernet Sauvignon, Australia (0)

Black currant, spice, oak and herbal aromas

Glass 9.99 - ½ Carafe 25.99 - Bottle 36.99

Rodet Côtes-du-Rhône, Rhône Valley, France (0)

Flavours of ripe cherries, raspberries plum and pepper

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Gabbiano Chianti DOCG, Italy (1)

Blackberry, sour cherry, spice, dry vivid finish

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Kilikanoon Killerman's Run Shiraz, Australia (0)

Flavoured with smoky black fruit, spices and toasted oak

Glass 9.99 - ½ Carafe 25.99 - Bottle 36.99

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

WHITE WINE

Chardonnay, Bin 65, Lindeman's, Australia (1)

Floral with citrus fruit and vanilla aromas, soft clean finish

Glass 5.99 - ½ Carafe 17.99 - Bottle 27.99

Chardonnay, Sterling, Beringer, California (1)

Pear and hints of pineapple layered with pie spices, toasty vanilla notes

Glass 7.59 ½ Carafe \$20.99 Bottle 30.99

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

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

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Riesling Semi Dry, Vineland Estates, Ontario (1)

Floral honey and apple, touch of mineral flavour

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Sauvignon Blanc, Vineland Estates, Ontario (0)

Gooseberries, passion fruit and lemon grass

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

Gabbiano Pinot Grigio, Italy (1)

Floral notes, light pear and melon aromas

Glass 6.59 - ½ Carafe 19.99 - Bottle 29.99

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

White Zinfandel Sparkling, Beringer, California (6)

Bottle 29.99

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

4.9% abv - 500 ml can

\$5.99

Belgium

Duvel

8.1% abv - 330 ml bottle

\$7.49

Canada

Coors Light

4% abv - 341 ml bottle

\$4.80

Fin Du Monde, Unibroue

9% abv - 341 ml bottle

\$5.49

Hockley Dark

5% abv - 500 ml can

\$5.99

Labatt Blue

5% abv - 341 ml bottle

\$4.80

Labatt Blue Light

4% abv - 341 ml bottle

\$4.80

Sleeman Honey Brown

5.2% abv - 341 ml bottle

\$4.80

China

Tsingtao

4.8% abv - 355 ml bottle

\$4.99

Czech Republic

Kozel

5% abv - 500 ml can

\$5.99

Denmark

Carlsberg

5% abv - 330 ml bottle

\$5.19

France

Kronenbourg 1664

5% abv - 330 ml bottle

\$5.29

Kronenbourg 1664 Blanc

5% abv - 330 ml bottle

\$5.29

Germany

Warsteiner Premium

4.8% abv - 330 ml bottle

\$4.99

Japan

Sapporo

5% abv - 500 ml can

\$5.99

Kenya

Tusker Lager

4.2% abv - 500 ml bottle

\$7.99

Mexico

Sol

4.5% abv - 330 ml bottle

\$4.99

Corona

4.6% abv - 330 ml bottle

\$5.29

Netherlands

Heineken

5% abv - 330 ml bottle

\$4.99

Poland

Zywiec

5.3% abv - 500 ml bottle

\$5.99

Russia

Baltika 7

5.4% abv - 500 ml bottle

\$6.49

Slovak Republic

Golden Pheasant

5% abv - 500 ml bottle

\$6.99

United Kingdom

Fuller's London Pride

4.7% abv - 500 ml can

\$6.49

Fuller's London Porter

5.4% abv - 500 ml can

\$6.49

Ask about our unique feature beers.

SOUPS

Goulash Soup \$6.79
Tender beef, in a hearty stock,
spiced with Hungarian paprika

Market Soup \$5.79
A fresh daily creation

SALADS

Chef's Cobb Salad* \$12.49
Bacon, eggs, avocado, tomato and blue cheese
over romaine hearts

Classic Caesar* \$6.49
Mixed with our own dressing, croutons,
real bacon bits and parmesan cheese
Large Size \$9.49

Spinach* \$6.49
With fresh mushrooms and cashews
served with raspberry vinaigrette
Large Size \$9.49

Apple and Cranberry* \$12.49
Chicken Salad
Garnished with fresh fruit

Greek Garden Salad* \$12.49
Black olives, cucumbers, tomatoes, peppers
with feta cheese over mixed lettuce

Add Chicken, Shrimp, Salmon or Tofu \$3.99

DAILY SPECIALS

Soup & Salad \$11.99
Fresh market soup and your choice of
Greek, Spinach or Caesar Salad

Soup & Sandwich \$12.99
Market soup and our chef's daily
creation

APPETIZERS

Chicken Liver Pâté \$7.49
Served on pumpnickel bread

Smoked Norwegian Salmon* \$11.49
Served with cream cheese

Russian Egg* \$9.49
Egg on potato salad with salami, ham
Swiss cheese and caviar

Beefsteak Tartar \$11.99
RAW scraped tenderloin
accompanied by egg, capers
and garlic toast

Wenceslas Cheese \$8.99
Lightly crusted, mild edam cheese
served with our own tartar sauce

Calamari** \$11.49
Lightly breaded and served with our own
dipping sauce

Antipasto Di Casa* \$12.99
Traditional combination of prosciutto,
salami, mozzarella cheese, olives and
marinated vegetables

CHICKEN DISHES

Pecan Chicken Fingers \$12.49
Served with maple syrup, mustard
and french fries

Honey Cashew Chicken** \$13.49
Sautéed chicken strips with broccoli and
red peppers over rice

Chicken Cordon Bleu \$13.99
Breaded chicken breast stuffed with ham and
swiss cheese, served with french fries

EUROPEAN SPECIALTIES

Wiener Schnitzel \$16.99
European Specialty

Chicken Paprikash \$17.99
Tender boneless chicken strips,
in paprika sauce, served with haluska
(small noodle dumplings)

Schnitzel Parmesan \$11.99
Schnitzel on a baguette topped with
tomato sauce and mozzarella cheese

Fish & Chips \$11.99
Fresh fillet, dipped in beer batter
served with fries and our own
tartar sauce

Hungarian Goulash \$17.99
Tender beef, in a hearty sauce served with
bohemian dumplings

Czech Ploughman** \$12.99
A traditional Czech sandwich,
house potato salad on French
stick, crowned with Prague Ham,
served with fresh fruit and cheese

Schnitzel Sandwich \$11.99
Our famous schnitzel, on a European
baguette, served with potato salad

Steak and Mushroom Pie \$13.99
Tender beef in a hearty stock served with
potatoes

SANDWICHES

Reuben \$11.49
Pastrami, cheese and sauerkraut
on rye, grilled to perfection

Turkey and Brie \$13.49
Fresh turkey breast with brie
and pears lightly toasted

Crab Sandwich \$12.49
Open faced, real crab meat

Smoked Salmon Wrap \$12.49
Herb tortilla with artichoke,
cream cheese spread and onion sprouts

Prime Rib Sandwich* \$13.99
Served with french fries

Tuna Melt \$11.99
Creamy tuna on toasted english muffin,
cheddar cheese, your choice of salad

Hot Beef Sandwich \$12.99
Sliced prime rib, gravy on texas toast, served
with our french fries

VEGETARIAN DISHES

Three Mushroom Penne \$12.99
Pasta sautéed with shitake, portabella and
oyster mushrooms in truffle oil and topped
with Asiago cheese
Add Chicken, Shrimp or Tofu \$3.99

Vegetable Stir Fry* \$11.99
Seasonal vegetables tossed with
garlic olive oil, served with rice
Add Chicken, Shrimp or Tofu \$3.99

Wenceslas Cheese \$11.99
Lightly crusted, mild edam cheese
served with our own tartar sauce

Warm Beet and Spinach Salad* \$12.49
Fresh marinated beets with kalamata
olives over baby spinach and grilled potatoes

Grilled Vegetable Sandwich \$12.49
Fresh vegetables on a toasted
baguette with artichoke spread

*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.

All wraps and sandwiches served with fries or choice of salad.
We will be happy to split most dishes for a nominal fee of \$1.00.