

Welcome to

Marienbad Restaurant & Chaucer's Pub

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.

Geoffrey Chaucer is called the father of English literature because he was the first to write what became generally well-known and recognized poems and stories in the language of the common people of his time - medieval English.

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.

Beers on Tap

Delirium Tremens 8.5% & Red 8% - Belgium

25 cl	\$7.19	33 cl	\$8.79
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Hacker Pschorr Munich Gold Lager 5.5% – Germany

33 cl	\$5.99	40 cl	\$7.79
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Paulaner Helles Munich Lager 4.9% – Germany

33 cl	\$5.99	40 cl	\$7.79
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Stella Artois 5% - Belgium

33 cl	\$5.99	40 cl	\$7.79
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Hoegaarden Witbier White Ale 4.9% - Belgium

25 cl	\$5.99	50 cl	\$8.59
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Mill St. Tankhouse Pale Ale 5.2%- Canada

33 cl	\$4.79	50 cl	\$6.99
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Pilsner Urquell Lager 4.4% - Czech Republic

30 cl	\$6.29	50 cl	\$8.29
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Guinness 4.2% - Ireland

30 cl	\$6.29	50 cl	\$8.29
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Innis & Gunn Ale 6.6%- Scotland

30 cl	\$6.29	50 cl	\$8.29
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Toboggan - London, ON
40 cl \$6.29

Anderson - London, ON
40 cl \$6.29

Powerhouse - London, ON
40 cl \$6.29

Austria

Stiegl 4.9% 500 ml \$6.99

Belgium

Achel Bruin Trappist 8% 330 ml \$8.29

Achel Blond Trappist 8% 330 ml \$8.29

Duvel 8.5% 330 ml \$7.99

Duchess de Bourgogne 6.2% 330 ml \$6.49

Fruli Strawberry Wheat 4.1% 375 ml \$6.29

Chimay Gold 4.8% 330 ml \$7.29

Chimay White 8% 330 ml \$7.49

Chimay Blue 9% 330 ml \$7.99

Rochefort 6 7.5% 330 ml \$7.99

Rochefort 8 9.2% 330 ml \$8.99

Rochefort 10 11.3% 330 ml \$10.99

Westmalle Dubbel Trappist 7% 330 ml \$8.99

Westmalle Tripel Trappist 9.5% 330 ml \$9.49

Canada

Blanche de Chambly, Unibroue 5% 473 ml \$6.99

Coors Light 4% 341 ml \$5.19

La Fin Du Monde, Unibroue 9% 341 ml \$5.89

Labatt Blue / Blue Light 5% / 4% 341 ml \$5.19

Labatt 50 Ale 5% 341 ml \$5.19

Sleeman Honey Brown 5.2% 341 ml \$5.49

Molson Canadian 5% 341 ml \$5.19

Rickard's Red Ale 5.2% 341 ml \$5.49

Local

Canadian Pale ALE, Bayfield 4.9% 473 ml \$6.29

Juicy Ass IPA, Flying Monkey 6.5% 473 ml \$5.99

Local Lager, Rotary International 4.5% 473 ml \$6.29

The Exchange Brewery 5.2% 473 ml \$5.99

China

Tsingtao 4.5% 355 ml \$5.79

Czech Republic

Kozel 4.7% 500 ml \$6.99

Czechvar (Budvar) 5% 500 ml \$6.99

Smirnoff Ice 5.0% 330 ml \$5.99

Non-alcoholic

Beck's Lager 0% 330 ml \$4.99

Heineken 0% 250 ml \$4.89

WHITE WINE

Pinot Grigio, Spinelli Fontamara, Italy

crisp minerality, green apple and almond finish

Glass \$6.99 ½ Carafe \$19.99 Bottle \$30.99

Chardonnay, Lindeman's Bin 65, Australia

aromas of tropical fruit, medium citrus body and a nicely balanced finish of subtle oak

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

Sauvignon Blanc, Riverlore, Marlborough, New Zealand

white peach and tropical grapefruit

Glass \$7.99 ½ Carafe \$21.99 Bottle \$32.99

Côtes-du-Rhône Village, Louis Bernard, France

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

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

Chardonnay Founders' Estate, Beringer, California

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

Glass \$9.99 ½ Carafe \$25.99 Bottle \$37.99

Deinhard Green Label Riesling, Mosel, Germany

aromas of apple, melon and citrus; a soft palate with medium sweetness, balanced acidity and a minerally finish

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

White Zinfandel, Beringer, California (Rosé)

fresh red berry, citrus and melon flavors accented by subtle hints of stone fruit and violets

Glass \$5.99 ½ Carafe \$17.99 Bottle \$28.99

CHAMPAGNE & SPARKLING WINE

Mumm Carte Classique Extra Dry, France

750 ml Bottle \$89.99

Prosecco DOC, Colle Dei Pini, Veneto, Italy

750 ml Bottle \$31.99

Henkell Trocken Mini, Germany

200 ml Bottle \$7.99

RED WINE

Shiraz Bin 50, Lindeman's, Australia

blackberry and eucalyptus aromas, spicy finish

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

Merlot Bin 40, Lindeman's, Australia

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

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

Monte Antico, Tuscany, Italy

Tuscan blend of Sangiovese, Merlot and Cab, refined cherry and berry aromas

Glass \$8.99 ½ Carafe \$23.99 Bottle \$35.99

Malbec, Bodega Toneles, Mendoza, Argentina

pure ripe red fruits, intense berry and chocolate, long finish

Glass \$8.99 ½ Carafe \$23.99 Bottle \$35.99

Chianti DOCG, Viticoltori Colle Senesi, Tuscany, Italy

Sangiovese, black cherry, leather and earth

Glass \$7.99 ½ Carafe \$21.99 Bottle \$32.99

Rodet Côtes-du-Rhône, Rhône Valley, France

flavors of ripe cherries, raspberries plum and pepper

Glass \$7.59 ½ Carafe \$20.99 Bottle \$31.99

Pinot Noir, J.P. Chenet Reserve, France

lively aromas and palate of ripe strawberry, sweet cherry and raspberry with soft tannins and a light spice on the finish

Glass \$8.99 ½ Carafe \$23.99 Bottle \$35.99

Cabernet Sauvignon, Sterling Vintner's, California

soft, silky tannins with notes of blackberry, plum and vanilla

Glass \$9.99 ½ Carafe \$25.99 Bottle \$37.99

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

SOUPS

Goulash \$7.79

Tender beef in a hearty stock,
seasoned with Hungarian paprika

Market Soup \$6.79

SALADS

Classic Caesar ** \$7.49

Mixed with our own dressing, croutons,
real bacon bits, and Parmesan cheese

Spinach * \$7.99

With fresh mushrooms and cashews served
with raspberry vinaigrette

Greek Garden Salad * \$13.99

Black olives, cucumbers, tomatoes, peppers
with feta cheese over mixed lettuce

*gluten free **gluten free optional ***vegetarian

APPETIZERS

Chicken Liver Pâté \$8.99

Served on pumpernickel bread

Smoked Norwegian Salmon * \$12.99

Served with cream cheese

Wenceslas Cheese \$10.99

Lightly crusted, mild edam cheese served
with our tartar sauce

Chef's Own Crab Cakes \$12.99

Served with homemade lemon & pepper dip

Calamari \$11.99

Lightly breaded and served with our own honey yogurt dipping
sauce

Beefsteak Tartare \$13.49

European delicacy, finely scraped RAW tenderloin, served with
egg, capers, garlic toast \$19.99

ENTRÉES

Wiener Schnitzel \$19.49

European specialty

Franz Josef Schnitzel \$19.99

Veal stuffed with ham and cheese
lightly seasoned with mustard

Jäger Schnitzel ** \$19.99

Pan-fried natural schnitzel topped
with brandy mushroom sauce

Hungarian Goulash \$19.99

Tender beef in hearty sauce, served
with Bohemian dumplings

Roast Pork ** \$19.99

Served with red cabbage, sauerkraut
and Bohemian bread dumplings

Chicken Paprikash \$19.99

Tender boneless chicken strips
in paprika sauce, served over haluska

Sausage Platter \$18.99

Three traditional sausages served
with potatoes, sauerkraut & red cabbage

Ginger Glazed Salmon \$23.99

With citrus salsa and rice

Smoked Applewood Chicken \$19.99

With potatoes and vegetables

Breaded Lake Perch ** \$21.99

Served with rice and vegetables or Caesar salad

Fish & Chips \$15.99

Cod fillet, dipped in beer batter served
with fries and our own tartar sauce

Beefsteak Tartare \$19.99

European delicacy, finely scraped RAW tenderloin, served with egg, capers, garlic toast

Mediterranean Rotini Pasta *** \$17.49

With feta, black olives, artichokes, sundried tomatoes in virgin olive oil

Vegetable Stir Fry */*** \$15.99

Seasonal vegetables tossed with garlic olive oil, served with rice

Wenceslas Cheese *** \$17.99

Lightly crusted, mild edam cheese served with our tartar sauce

*gluten free **gluten free optional ***vegetarian

Add chicken or shrimp to any vegetarian dish for \$6.99, tofu for \$4.99.

KIDS MENU

Chicken Fingers with Fries \$9.99

Fish & Chips \$14.99

Schnitzel with Fries \$12.99

Spaghetti – Marinara or Alfredo Sauce \$8.99

DESSERTS

Marienbad Apple Strudel \$6.99

Served warm with vanilla ice cream

Palatschinka \$6.99

A delicate crêpe with your choice of filling:

Apricot preserve or cranberry with sour cream

Palatschinka with Hot Raspberries \$7.79

Crêpe filled with vanilla ice cream

and hot raspberry topping with a dash of rum

Amaretto Palatschinka \$7.79

Crêpe filled with chocolate ice cream, topped with Amaretto chocolate sauce and almonds

Grand Marnier Palatschinka \$7.79

Crêpe filled with vanilla ice cream
and smothered with Grand Marnier

Marienbad Bombe \$7.99

House specialty of brandied fruit over ice cream

Cheesecake \$6.99

Ask about today's topping

Chocolate Truffle Cake \$6.99

Carrot Cake \$6.99

Chocolate Brownie \$6.99

Ice Cream \$4.99

Sherbet \$5.99

Hot Raspberry Topping \$2.99

Add our famous topping to your favorite dessert

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

We will be happy to split most dishes for a nominal fee of \$1.99.

All prices subject to applicable sales tax.