

DESSERT MENU

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

Add our famous topping to your favourite dessert

SPECIALTY COFFEES \$6.99 1 oz.

<p>MARIENBAD <i>Orange Liqueur, Brandy, Amaretto, Crème de Cacao</i></p> <p>CHAUCER'S <i>Amaretto, Rye Whisky</i></p> <p>NUTTY IRISHMAN <i>Frangelico, Irish Cream</i></p> <p>SWEET CAROLINE <i>Carolans Irish Cream</i></p> <p>CARLING EXPRESS <i>Cointreau, Amaretto, Sambuca</i></p> <p>BLUEBERRY TEA <i>Tea, Grand Marnier, Amaretto</i></p> <p>ITALIAN <i>Amaretto</i></p> <p>FRENCH CONNECTION <i>Amaretto, Brandy</i></p>	<p>IRISH <i>Irish Whisky, Irish Mist</i></p> <p>MURDER MYSTERY <i>Amaretto, Peach Schnapps</i></p> <p>B - 52 <i>Kahlua, Grand Marnier, Irish Cream</i></p> <p>SICILIAN CONNECTION <i>Amaretto, Sambuca</i></p> <p>Coffee \$2.49</p> <p>Tea \$2.49</p> <p>Espresso \$2.99</p> <p>Double Espresso \$4.69</p> <p>Cappuccino \$3.79</p> <p>Café au lait, latte \$3.79</p> <p>Specialty Teas \$2.99</p>
--	--

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 Nest.Cafe (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 Nest.Cafe (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 \$7.59
Mill St. Tankhouse (Canada)
Small 330ml \$3.99; Large 500ml \$6.59
Pilsner Urquell (Czech)
Small 330ml \$5.99; Large 500ml \$7.59
Guinness (Ireland)
Small 330ml \$5.99; Large 500ml \$7.59
Moosehead (Canada)
Small 330ml \$3.99; Large 400ml \$6.29
Innis & Gunn (Scotland)
Small 330ml \$5.99; Large 500ml \$7.59

Belgium
Delirium Tremens
Small 250ml \$6.99; Large 330ml \$8.59
Hoegaarden Witbier
Small 330ml \$5.99; Large 500ml \$7.99
Leffe 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	Rye
Absolut	Canadian Club
Stolichnaya	Crown Royal
Grey Goose	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

RED WINE

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

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 30.99

Monte Antico, Tuscany, Italy
Tuscan blend of Sangiovese, Merlot and Cab, refined cherry and berry aromas
Glass 8.99 - ½ Carafe 23.99 - Bottle 34.99

Malbec, Bodega Toneles, Mendoza, Argentina
Pure ripe red fruits, intense berry and chocolate, long finish
Glass 8.99 - ½ Carafe 23.99 - Bottle 34.99

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

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

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 34.99

Cabernet Sauvignon, Sterling Vintner's, California
Soft, silky tannins with notes of blackberry, plum and vanilla
Glass 9.99 - ½ Carafe 25.99 - Bottle 36.99

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

WHITE WINE

Pinot Grigio, Spinelli Fontamara, Italy

Crisp minerality, green apple and almond finish

Glass 6.99 - ½ Carafe 19.99 - Bottle 29.99

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 30.99

Sauvignon Blanc, Riverlore, Marlborough, New Zealand

White peach and tropical grapefruit

Glass 7.99 - ½ Carafe 21.99 Bottle 31.99

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 30.99

Deinhard Green Label Riesling, Germany

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

Glass 7.59 - ½ Carafe 20.99 - Bottle 30.99

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 36.99

BLUSH, CHAMPAGNE & SPARKLING WINE

White Zinfandel, Beringer, California

Glass 5.99 - ½ Carafe 17.99 - 750 Bottle 27.99

Mumm Carte Classique Extra Dry, France Bottle 89.99

Prosecco DOC, Colle Dei Pini, Veneto, Italy 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 4.9% abv - 500 ml can \$6.69

Belgium

Duvel 8.1% abv - 330 ml bottle \$7.59

Canada

Coors Light 4% abv - 341 ml bottle \$4.90

Fin Du Monde, Unibroue 9% abv - 341 ml bottle \$5.59

Hockley Dark 5% abv - 500 ml can \$6.59

Labatt Blue 5% abv - 341 ml bottle \$4.90

Labatt Blue Light 4% abv - 341 ml bottle \$4.90

Sleeman Honey Brown 5.2% abv - 341 ml bottle \$4.90

China

Tsingtao 4.8% abv - 355 ml bottle \$5.19

Czech Republic

Kozel 5% abv - 500 ml can \$6.99

Denmark

Carlsberg 5% abv - 330 ml bottle \$5.69

France

Kronenbourg 1664 5% abv - 330 ml bottle \$5.69

Kronenbourg 1664 Blanc 5% abv - 330 ml bottle \$5.69

Germany

Warsteiner Premium 4.8% abv - 330 ml bottle \$5.69

Italy

Peroni 5.2% abv - 330 ml bottle \$5.69

Japan

Sapporo 5% abv - 500 ml can \$6.69

Mexico

Sol 4.5% abv - 330 ml bottle \$5.69

Corona 4.6% abv - 330 ml bottle \$5.89

Netherlands

Heineken 5% abv - 330 ml bottle \$5.89

Grolsch 5% abv - 330 ml bottle \$5.69

Poland

Zywiec 5.3% abv - 500 ml bottle \$6.69

Russia

Baltika 7 5.4% abv - 500 ml bottle \$6.69

Slovak Republic

Golden Pheasant 5% abv - 500 ml bottle \$6.99

United Kingdom

Fuller's London Pride 4.7% abv - 500 ml can \$6.69

Fuller's London Porter 5.4% abv - 500 ml can \$6.69

United States

Budweiser 5.0% abv - 341 ml bottle \$4.90

Bud Light 4.0% abv - 341 ml bottle \$4.90

New Grist Gluten-Free 5.7% abv - 355 ml bottle \$5.20

SOUPS

Goulash Soup	\$7.29
<i>Tender beef, in a hearty stock, seasoned with Hungarian paprika</i>	
Market Soup	\$6.29
<i>A fresh daily creation</i>	

SALADS

Classic Caesar**	\$6.99
<i>Mixed with our own dressing, croutons, real bacon bits and Parmesan cheese</i>	
Large Size	\$9.99
Spinach*	\$6.99
<i>With fresh mushrooms and cashews served with raspberry vinaigrette</i>	
Large Size	\$9.99
Grilled Vegetables**	\$11.99
<i>Over greens with goat cheese</i>	
Bacon Balsamic Spinach**	\$12.99
<i>Spinach tossed in bacon balsamic vinaigrette topped with bacon and blue cheese</i>	
Greek Garden Salad*	\$13.99
<i>Black olives, cucumbers, tomatoes, peppers with feta cheese over mixed lettuce</i>	
Golden Beet & Chickpea**	\$14.99
<i>With arugula and goat cheese</i>	
<i>Add Chicken, Shrimp, or Salmon to any salad.</i>	
	\$6.99
Tofu	\$4.99

DAILY SPECIALS

A variety of fresh daily creations

COLD APPETIZERS

Chicken Liver Pâté	\$8.49
<i>Served on pumpernickel bread</i>	
Smoked Norwegian Salmon*	\$12.59
<i>Served with cream cheese</i>	
Russian Egg*	\$10.49
<i>Egg on potato salad with salami, ham, swiss cheese and caviar</i>	
Beefsteak Tartare	\$12.99
<i>RAW scraped tenderloin accompanied by egg, capers and garlic toast</i>	
Antipasto Di Casa*	\$14.49
<i>Traditional combination of prosciutto, salami, mozzarella cheese, olives and marinated vegetables</i>	

HOT APPETIZERS

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

EUROPEAN SPECIALTIES

Wiener Schnitzel	\$18.49	Hungarian Goulash	\$19.99
<i>European Specialty</i>		<i>Tender beef in a hearty sauce served with bohemian dumplings</i>	
Franz Josef Schnitzel	\$19.99	Roast Pork**	\$18.99
<i>Veal stuffed with ham and cheese lightly seasoned with mustard</i>		<i>Served with red cabbage, sauerkraut and dumplings</i>	
Jäger Schnitzel**	\$19.99	Beefsteak Tartare	\$18.99
<i>Panfried natural schnitzel topped with brandy mushroom sauce</i>		<i>European delicacy, finely scraped RAW tenderloin, served with garlic toast</i>	
Carlsbad Rouladen	\$19.99	Chicken Paprikash	\$19.99
<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>	
Marienbad Platter	\$27.99	Sausage Platter**	\$17.99
<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 & red cabbage</i>	

Ginger Glazed Trout	\$21.99	Breaded Lake Perch**	\$21.99
<i>With citrus salsa</i>		<i>Served with rice and vegetables or Caesar salad</i>	
Mushroom Chicken	\$19.99	10oz Prime Rib*	\$25.99
<i>Chicken breast with mushroom stuffing</i>		<i>Serving of a traditional favourite</i>	

VEGETARIAN AND VEGAN*** DISHES

Mediterranean Rotini Pasta	\$16.99	Vegetable Stir Fry*	\$14.99
<i>With feta, black olives, artichokes, sundried tomatoes in virgin olive oil</i>		<i>Seasonal vegetables tossed with garlic olive oil, served with rice</i>	
Quinoa Spaghetti***	\$16.99	Wenceslas Cheese	\$16.99
<i>With grilled vegetables and pine nuts</i>		<i>Lightly crusted, mild edam cheese served with our tartar sauce</i>	
Chickpea Yam Stew***	\$14.99	Butternut Squash Noodles	\$15.99
<i>With quinoa</i>		<i>With broccoli, cauliflower, goat cheese</i>	

*Gluten free **Gluten free optional ***Vegan

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 \$6.99, Tofu \$4.99

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