

## 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%** - Belgium

25 cl	\$7.19	33 cl	\$9.49
-------	--------	-------	--------

### **Delirium Red 8%** - Belgium

25 cl	\$7.19	33 cl	\$9.49
-------	--------	-------	--------

### **Hacker Pschorr Munich Gold Lager 5.5%** - Germany

33 cl	\$5.99	40 cl	\$8.49
-------	--------	-------	--------

### **Stella Artois 5%** - Belgium

33 cl	\$5.99	40 cl	\$8.49
-------	--------	-------	--------

### **Hoegaarden Witbier White Ale 4.9%** - Belgium

25 cl	\$5.99	50 cl	\$8.99
-------	--------	-------	--------

### **Mill St. Tankhouse Pale Ale 5.2%** - Canada

33 cl	\$4.79	50 cl	\$7.99
-------	--------	-------	--------

### **Pilsner Urquell Lager 4.4%** - Czech Republic

30 cl	\$6.29	50 cl	\$8.99
-------	--------	-------	--------

### **Guinness 4.2%** - Ireland

30 cl	\$6.29	50 cl	\$9.49
-------	--------	-------	--------

### **Innis & Gunn Ale 6.6%** - Scotland

30 cl	\$6.29	50 cl	\$9.49
-------	--------	-------	--------

### **Kozel Dark 3.8%** - Czech Republic

30 cl	\$6.29	50 cl	\$9.29
-------	--------	-------	--------

**Toboggan** - London, ON

40 cl \$6.99

**Anderson** - London, ON

40 cl \$6.99

**Powerhouse** - London, ON

40 cl \$6.99

**Austria**

Stiegl 4.9% 500 ml \$7.49

**Belgium**

Duvel 8.5% 330 ml \$7.99

Duchess de Bourgogne 6.2% 330 ml \$7.29

Fruli Strawberry Wheat 4.1% 375 ml \$7.79

Chimay Gold 4.8% 330 ml \$7.59

Chimay White 8% 330 ml \$7.89

Chimay Blue 9% 330 ml \$7.99

Rochefort 6 7.5% 330 ml \$8.49

Rochefort 8 9.2% 330 ml \$9.49

Rochefort 10 11.3% 330 ml \$10.99

Westmalle Dubbel 7% 330 ml \$8.99

Westmalle Tripel Trappist 9.5% 330 ml \$9.99

**Canada**

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

Coors Light 4% 341 ml \$5.59

Labatt Blue / Blue Light 5% / 4% 341 ml \$5.59

Labatt 50 Ale 5% 341 ml \$5.59

Sleeman Honey Brown 5.2% 341 ml \$5.79

Molson Canadian 5% 341 ml \$5.59

Rickard's Red Ale 5.2% 341 ml \$5.79

**Local**

Juicy Ass IPA, Flying Monkey 6.5% 473 ml \$6.99

The Exchange Brewery 5.2% 473 ml \$6.99

**China**

Tsingtao 4.5% 355 ml \$6.99

**Czech Republic**

Kozel 4.7% 500 ml \$7.49

Czechvar (Budvar) 5% 500 ml \$7.49

**Denmark**

Carlsberg 5% 330 ml \$6.99

	<b>France</b>				<b>Poland</b>		
Kronenbourg 1664	4.7%	330 ml	\$6.49	Zywiec	5.3%	500 ml	\$7.49
Kronenbourg 1664 Blanc	5%	330 ml	\$6.49				
	<b>Germany</b>				<b>Singapore</b>		
Aventinus Weizen	8.2%	500 ml	\$7.29	Tiger	5%	330 ml	\$6.99
Beck's Lager	5%	330 ml	\$6.49				
	<b>Italy</b>				<b>Slovakia</b>		
Peroni	5.2%	330 ml	\$6.49	Golden Pheasant	4.7%	500 ml	\$7.49
Tre Fontane Tripel	8.5%	330 ml	\$22.99				
	<b>Japan</b>				<b>United States</b>		
Asahi	5%	330 ml	\$6.49	Budweiser	5.0%	341 ml	\$5.59
Sapporo	5%	500 ml	\$7.49	Bud Light	4.0%	341 ml	\$5.59
	<b>Mexico</b>			New Grist Gluten-Free	5.7%	355 ml	\$5.99
Sol	4.5%	330 ml	\$6.49				
Corona	4.6%	330 ml	\$6.49		<b>Ciders/Coolers</b>		
	<b>Netherlands</b>			Somersby	4.5%	500 ml	\$7.49
Grolsch	5%	330 ml	\$6.49	Strongbow	5.3%	500 ml	\$7.49
Heineken	5%	330 ml	\$6.49	Smirnoff Ice	5.0%	330 ml	\$6.49
					<b>Non-alcoholic 330ml \$5.49</b>		

## WHITE WINE

### **Pinot Grigio, Spinelli Fontamara**, Italy

crisp minerality, green apple and almond finish

Glass \$7.99   ½ Carafe \$22.99   Bottle \$34.99

### **Chardonnay, Lindeman's Bin 65**, Australia

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

Glass \$8.59   ½ Carafe \$23.99   Bottle \$35.99

### **Sauvignon Blanc, Riverlore, Marlborough**, New Zealand

white peach and tropical grapefruit

Glass \$8.99   ½ Carafe \$24.99   Bottle \$36.99

### **Côtes-du-Rhône Village, Louis Bernard**, France

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

Glass \$8.59   ½ Carafe \$22.99   Bottle \$35.99

### **Chardonnay Founders' Estate, Beringer**, California

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

Glass \$9.99   ½ Carafe \$28.99   Bottle \$41.99

### **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 \$8.59   ½ Carafe \$23.99   Bottle \$35.99

### **White Zinfandel, Beringer**, California (Rosé)

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

Glass \$6.99   ½ Carafe \$20.99   Bottle \$32.99

## CHAMPAGNE & SPARKLING WINE

### **Mumm Carte Classique Extra Dry**, France

750 ml Bottle \$99.99

### **Prosecco DOC, Colle Dei Pini, Veneto**, Italy

750 ml Bottle \$36.99

### **Henkell Trocken Mini**, Germany

200 ml Bottle \$8.99

## RED WINE

### **Shiraz Bin 50, Lindeman's, Australia**

blackberry and eucalyptus aromas, spicy finish

Glass \$8.59 ½ Carafe \$23.99 Bottle \$35.99

### **Merlot Bin 40, Lindeman's, Australia**

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

Glass \$8.59 ½ Carafe \$23.99 Bottle \$35.99

### **Monte Antico, Tuscany, Italy**

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

Glass \$9.99 ½ Carafe \$26.99 Bottle \$39.99

### **Malbec, Bodega Toneles, Mendoza, Argentina**

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

Glass \$9.99 ½ Carafe \$26.99 Bottle \$39.99

### **Chianti DOCG, Viticoltori Colle Senesi, Tuscany, Italy**

Sangiovese, black cherry, leather and earth

Glass \$8.99 ½ Carafe \$24.99 Bottle \$36.99

### **Rodet Côtes-du-Rhône, Rhône Valley, France**

flavors of ripe cherries, raspberries plum and pepper

Glass \$8.59 ½ Carafe \$23.99 Bottle \$35.99

### **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 \$9.99 ½ Carafe \$26.99 Bottle \$39.99

### **Cabernet Sauvignon, Sterling Vintner's, California**

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

Glass \$10.99 ½ Carafe \$28.99 Bottle \$41.99

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

## SOUPS

**Goulash** \$7.99

Tender beef in a hearty stock,  
seasoned with Hungarian paprika

**Market Soup** \$6.99

## SALADS

**Classic Caesar \*\*** \$7.99

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 \*** \$14.99

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

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

## APPETIZERS

**Smoked Norwegian Salmon \*** \$13.99

Served with cream cheese

**Wenceslas Cheese** \$12.99

Lightly crusted, mild edam cheese served  
with our tartar sauce

**Chef's Own Crab Cakes** \$14.99

Served with homemade lemon & pepper dip

**Calamari** \$12.99

Lightly breaded and served with our own  
honey yogurt dipping sauce

**Beefsteak Tartare** \$15.99

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

## ENTRÉES

**Wiener Schnitzel** \$21.99

European specialty

**Franz Josef Schnitzel** \$22.99

Veal stuffed with ham and cheese  
lightly seasoned with mustard

**Jäger Schnitzel \*\*** \$22.99

Pan-fried natural schnitzel topped  
with brandy mushroom sauce

**Hungarian Goulash** \$22.99

Tender beef in hearty sauce, served  
with Bohemian dumplings

**Roast Pork \*\*** \$22.99

Served with red cabbage, sauerkraut  
and Bohemian bread dumplings

**Chicken Paprikash** \$22.99

Tender boneless chicken strips  
in paprika sauce, served over haluska

**Sausage Platter** \$21.99

Three traditional sausages served  
with potatoes, sauerkraut & red cabbage

**Ginger Glazed Salmon** \$27.99

With citrus salsa and rice

**Smoked Applewood Chicken** \$22.99

With potatoes and vegetables

**Breaded Lake Perch \*\*** \$23.99

Served with rice and vegetables or Caesar salad

**Beefsteak Tartare** \$23.99

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

**Mediterranean Rotini Pasta \*\*\*** \$19.99

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

**Vegetable Stir Fry \*/\*\*\*** \$17.99

Seasonal vegetables tossed with garlic olive oil, served with rice

**Wenceslas Cheese \*\*\*** \$20.99

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 13.99

Schnitzel with Fries \$15.99

Spaghetti – Marinara or Alfredo Sauce \$11.99

**DESSERTS**

**Marienbad Apple Strudel** \$6.99

Served warm with vanilla ice cream

**Palatschinka** \$7.49

A delicate crêpe with your choice of filling: Apricot preserve or cranberry with sour cream

**Palatschinka with Hot Raspberries** \$7.99

Crêpe filled with vanilla ice cream and hot raspberry topping with a dash of rum

**Amaretto Palatschinka** \$7.99

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



**Grand Marnier Palatschinka**      \$7.99

Crêpe filled with vanilla ice cream  
and smothered with Grand Marnier

**Marienbad Bombe**      \$8.99

House specialty of brandied fruit over ice cream

**Cheesecake**      \$7.49

Ask about today's topping

**Chocolate Truffle Cake**      \$7.49

**Carrot Cake**      \$7.49

**Ice Cream**      \$5.99

**Sherbet**      \$6.99

**Hot Raspberry Topping**      \$3.49

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.

**SPECIALTY COFFEES \$7.99 1 oz.**

**MARIENBAD**

Orange Liqueur, Brandy, Amaretto, Crème de Cacao

**CHAUCER'S**

Amaretto, Rye Whisky

**NUTTY IRISHMAN**

Frangelico, Irish Cream

**SWEET CAROLINE**

Carolans Irish Cream

**CARLING EXPRESS**

Cointreau, Amaretto, Sambuca

**BLUEBERRY TEA**

Tea, Grand Marnier, Amaretto

**ITALIAN**

Amaretto

**FRENCH CONNECTION**

Amaretto, Brandy

**IRISH**

Irish Whisky, Irish Mist

**MURDER MYSTERY**

Amaretto, Peach Schnapps

**B – 52**

Kahlua, Grand Marnier, Irish Cream

**SICILIAN CONNECTION**

Amaretto, Sambuca

**HOT BEVERAGES**

Coffee \$2.99

Tea \$2.99

Espresso \$3.59

Double Espresso \$5.99

Cappuccino \$4.99

Café au lait, latte \$4.99

Specialty Teas \$3.49