



# Welcome to Der Fondue Chessel!

Your interactive fondue experience consists of four courses  
**Salad | Cheese Fondue | Entrée Fondue | Chocolate Fondue**  
*One induction burner and its contents per course will serve up to four guests.*

Salad

Course 1

**Kale Caesar Salad** Kale, Parmesan, Croutons, Fried Capers, Caesar Dressing

Cheese Fondue

Course 2

*Gluten free bread available upon request.*

**Traditional Swiss** Gruyere Ementhaller Blend, White Wine, House Spices  
**French Onion** Swiss, Coq Au Vin, Caramelized Onion  
**Spinach Artichoke** Swiss, Spinach, Artichoke, Cream Cheese  
**Garlic Herb Gruyere** Swiss, Herb Blend, Garlic, White Wine  
**Vegan** Cheddar Cheese Blend

**Premium Cheese Fondue Enhancements \$6**  
**Bacon | Pesto | Truffle Oil | French Fry Dippers | Fried Potato Gnocchi Dippers**

Entrée Fondue

Course 3

**Vegetable Broth** White Wine, Vegetable Stock, Fresh Black Pepper  
**Beef Burgundy** Beef Broth, Burgundy Wine, House Spices  
**Garlic and Citrus Broth** Chicken Stock, Blend of Citrus

**Elevate to Skillet Style Cooking** *no broth* **\$10 Per Burner**

**ENTRÉE PLATE**  
**Chicken Breast | Beef Tips | Shrimp | Sweet Pork Dumplings**  
**Roasted Vegetables | Duck Fat | Raclette Cheese**

**DIPPING SAUCES**  
**Green Goddess | Gorgonzola Port | Honey Mustard | Teriyaki**

**Premium Protein Enhancements** *4oz portion, served a-la-carte.*  
**Bison Sirloin \$17 | Elk Sirloin \$14 | Filet Mignon \$12 | Elk Sausage \$12**  
**Mallard Duck Breast \$16 | Scottish Salmon \$12 | Cold Water Lobster \$30**

**CHEF’S VEGETARIAN ENTREES**  
*Substitution to shared hot pot or skillet.*  
**Squash Bowl** Wild Mushroom Kale Quinoa, Fire Roasted Heirloom Tomato, Pomodoro Sauce  
**Honey Glazed Root Veg Medley** Apple Fennel Stuffing, Wilted Kale, Cranberry Gastrique

Chocolate Fondue

Course 4

**Back to Basics** Milk Chocolate | Dark Chocolate | White Chocolate  
**Caramel Crunch** Dark Chocolate, Puffed Rice, Caramel  
**Peanut Butter Swirl** Milk Chocolate, Crunchy Peanut Butter  
**Strawberry Shortcake** White Chocolate, Cake Crumble, Strawberry Puree  
**Coffee Crunch** Dark Chocolate, Espresso Beans, Whipped Cream  
**Turtle** Dark Chocolate, Pecans, Caramel  
**Vegan** Dairy Free Dark Chocolate Couverture

**Premium Chocolate Fondue Enhancements**  
**Frangelico \$5 | Grand Marnier \$7 | Flambé \$5**  
**Enhanced Dipper Plate** Snickers, Pretzel Rod, Oreos, Cheesecake **\$19**

**Adult \$78**  
**12 and under \$39**

An 8.4% Keystone surcharge plus applicable state and local taxes will apply.  
A 20% gratuity will be added to parties of 6 or more.  
*Thank you for any tip/gratuity, it will be shared by all servers and bartenders working tonight.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu substitutions are reserved for those with dietary restrictions and are otherwise discouraged.  
To ensure the best service for all of our guests, we will not accept the splitting of checks.  
We will accept split payments from the direction of guests.



## Wines | Beers | Cocktails | Beverages

### Soft Drinks

Pepsi Products		\$3
San Pellegrino 750 ml Bottle		\$8
MARTINELLI's Sparkling Cider	<b>Glass</b>	\$3
	<b>Bottle</b>	\$14

### Mocktails

Shirley Temple	\$7
Mist Twist, Grenadine, Cherries, Cotton Candy	
Tropical Twister	\$7
Pineapple Juice, Orange Juice, Mist Twist, Cotton Candy	
Strawberry Lemonade	\$7
Tropicana Lemonade, Strawberry Syrup, Gummy Bears	
Mudslide	\$7
Chocolate Milk, Whipped Cream, Oreo Crumbles	

### Hot Drinks

Starbucks Pike Place	\$4
Medium Roast <i>Regular or Decaf</i>	
Tea by Teavana	\$3
Hot Cocoa	\$4
Hot Apple Cider	\$4

### Draft Beer

	<b>Pint</b>	<b>Mug</b>
Coors Light	\$7	\$9
Paulaner Oktoberfest	\$9	\$11
Breck Avalanche Amber	\$8	\$10
Breck Bumps and Jumps IPA	\$8	\$10
Avery White Rascal	\$8	\$10
Dales Pale Ale	\$8	\$10
Rotating Seasonal	\$9	\$11

### Packaged Beer

Bud Light	\$8
Coors Banquet	\$8
Odells' IPA	\$9
Upslope Citra Pale Ale	\$9
Dry Dock Sour Apricot	\$9
Omission Lager (Reduced Gluten)	\$9
Stem Cider	\$11
Breckenridge Nitro Vanilla Porter	\$11
Kaliber (NA)	\$8

### Beer Enjoyed in the Alps

Spaten Optimator	\$10
Doplebock. Germany	
Spaten Oktoberfest	\$10
Märzen. Germany	
Birra Morretti	\$10
Pale Lager, Italy	
Hofbrau Original	\$10
Helles. Germany	
Pilsner Urquell	\$10
Bohemian Pilsner. Czech Republic	
Newcastle	\$10
English Brown Ale. Netherlands	
Stella Artois	\$10
Pale Lager. Belgium	
Paulaner Hefe-Weissbier Naturtrüb	\$11
Hefe-Weizen. Germany	

### House Wine

<b>Glass \$11    Bottle \$40</b>
Cabernet Sauvignon
Robert Mondavi Private Selection, California
Merlot
Mirassou, California
Pinot Noir
Cloudfall, California
Red Blend
Delas Cotes du Rhone, France
Malbec
Alamos, Argentina
Pinot Grigio
Pighin, Italy
Chardonnay
Sea Sun, California
Sauvignon Blanc
Kim Crawford, New Zealand
Rosé
Conundrum . California
Riesling
Koehler-Ruprecht, Germany
Sparkling
Conundrum Blanc De Blanc, California

*Looking for more?  
Alpenglow Stube wine list and  
Sommelier guidance available.*

### House Favorites

<b>Gluhwein</b>	<b>\$12</b>
<b>Bavarian hot mulled red wine</b>	
<b>German Fire Punch</b>	<b>\$15</b>
<b>Gluhwein fortified with rum and flaming sugar</b>	

### Signature Cocktails

Backcountry Beacon	\$12
Hot Chocolate, Amaretto, Cognac , Whipped Cream	
Hunki-Dori	\$11
Coffee, Crème de Cacao, Chambord , Whiskey	
Fuzzy Apple	\$10
House Infused Bourbon, Sparkling or Hot Cider, Bitters	
The Dude Abides	\$11
House Infused rum, Kahlua, Chocolate Milk, Whipped Cream	
You Down With O.P.G	\$10
Vodka, Agave , Orange Bitters, Grenadine , Pineapple, OJ	
Wild Irishman	\$11
Bailey's, Jameson, Frangelico, Coffee, Whipped Cream	
Yard Sale Painkiller	\$11
Gold Rum, Cream of Coconut, Pineapple, OJ, Nutmeg	
Margarita Meltdown	\$10
Tequila, Triple Sec, Fresh Lime, Grapefruit, Salted Rim	
Bacon Bloody Mary	
House Infused Vodka, House Mix, Bacon, Veggies, Old Bay Rim	

*Please drink responsibly and have your I.D. ready.*



**NOTE:** We have retired the use of cold cup plastic straws to aid Vail Resorts' commitment to send zero waste to landfill by 2030.