

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 \$5.99

4.9% abv - 500 ml can

Belgium

Duvel \$7.49

8.1% abv - 330 ml bottle

Canada

Coors Light \$4.80

4% abv - 341 ml bottle

Fin Du Monde, Unibroue

9% abv - 341 ml bottle

Hockley Dark

\$5.99

5% abv - 500 ml can

Labatt Blue

\$4.80

5% abv - 341 ml bottle

Labatt Blue Light

\$4.80

4% abv - 341 ml bottle

Sleeman Honey Brown

\$4.80

5.2% abv - 341 ml bottle

China

Tsingtao \$4.99

4.8% abv - 355 ml bottle

Czech Republic

Kozel \$5.99

5% abv - 500 ml can

Denmark

Carlsberg \$5.19

5% abv - 330 ml bottle

France

Kronenbourg 1664 \$5.29

5% abv - 330 ml bottle

Kronenbourg 1664 Blanc

\$5.29

5% abv - 330 ml bottle

Germany

Warsteiner Premium \$4.99

4.8% abv - 330 ml bottle

Japan

Sapporo \$5.99

5% abv - 500 ml can

Kenya

Tusker Lager \$7.99

4.2% abv - 500 ml bottle

Mexico

Sol \$4.99

4.5% abv - 330 ml bottle

Corona

\$5.29

4.6% abv - 330 ml bottle

Netherlands

Heineken \$4.99

5% abv - 330 ml bottle

Poland

Zywiec \$5.99

5.3% abv - 500 ml bottle

Russia

Baltika 7 \$6.49

5.4% abv - 500 ml bottle

Slovak Republic

Golden Pheasant \$6.99

5% abv - 500 ml bottle

United Kingdom

Fuller's London Pride \$6.49

4.7% abv - 500 ml can

Fuller's London Porter

\$6.49

5.4% abv - 500 ml can

Ask about our unique feature beers.

SOUPS

Goulash Soup	\$6.79
<i>Tender beef, in a hearty stock, spiced with Hungarian paprika</i>	
Market Soup	\$5.79
<i>A fresh daily creation</i>	

SALADS

Classic Caesar*	\$6.49
<i>Mixed with our own dressing, croutons, real bacon bits and Parmesan cheese</i>	
Large Size	\$9.49
Spinach*	\$6.49
<i>With fresh mushrooms and cashews served with raspberry vinaigrette</i>	
Large Size	\$9.49
Garden Lentil Salad*	\$11.49
<i>Marinated lentils with vegetables over greens, topped with goat cheese</i>	
Warm Beet and Spinach salad*	\$12.49
<i>Fresh marinated beets with kalamata olives, over baby spinach and grilled potatoes</i>	
Greek Garden Salad*	\$12.49
<i>Black olives, cucumbers, tomatoes, peppers with feta cheese over mixed lettuce</i>	
Add Chicken, Shrimp, Salmon or Tofu to any salad.	\$3.99

DAILY SPECIALS

A variety of fresh daily creations

COLD APPETIZERS

Chicken Liver Pâté	\$7.49
<i>Served on pumpernickel bread</i>	
Smoked Norwegian Salmon*	\$11.49
<i>Served with cream cheese</i>	
Russian Egg*	\$9.49
<i>Egg on potato salad with salami, ham, swiss cheese and caviar</i>	
Beefsteak Tartar	\$11.99
<i>RAW scraped tenderloin accompanied by egg, capers and garlic toast</i>	
Antipasto Di Casa*	\$12.99
<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	\$8.99
<i>Lightly crusted, mild edam cheese served with our tartar sauce</i>	
Calamari**	\$11.49
<i>Lightly breaded and served with our own dipping sauce</i>	
Vegetarian Spring Rolls	\$9.49
<i>Accompanied by apricot chili sauce</i>	
Chef's Own Crab Cakes	\$12.49
<i>Served with a lemon pepper dip</i>	
Spinach and Artichoke Dip	\$11.49
<i>Served with pita chips</i>	

EUROPEAN SPECIALTIES

Wiener Schnitzel	\$16.99	Hungarian Goulash	\$17.99
<i>European Specialty</i>		<i>Tender beef, in a hearty sauce served with bohemian dumplings</i>	
Franz Josef Schnitzel	\$18.99	Roast Pork**	\$16.99
<i>Veal stuffed with ham and cheese lightly seasoned with mustard</i>		<i>Served with red cabbage, sauerkraut and dumplings</i>	
Jäger Schnitzel**	\$18.99	Beefsteak Tartar	\$16.99
<i>Panfried natural schnitzel topped with brandy mushroom sauce</i>		<i>European delicacy, finely scraped RAW tenderloin, served with garlic toast</i>	
Carlsbad Rouladen	\$18.99	Chicken Paprikash	\$17.99
<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	\$25.99	Sausage Platter**	\$16.99
<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>	

Fresh Fish of the Day**	Market Price	Breaded Lake Perch**	\$18.99
<i>Chef's Daily Creation</i>		<i>Served with rice and vegetables or Caesar salad</i>	
Grilled Pork Tenderloin**	\$18.99	10oz Prime Rib*	\$23.99
<i>Marinated and served with a pear onion relish</i>		<i>Serving of a traditional favourite</i>	
Brie Asparagus Chicken**	\$19.49	Turkey Mango Saute*	\$18.99
<i>Chicken breast with a creamy filling glazed with a marsala sauce</i>		<i>Tossed with onions and bell peppers, served with rice, garnished with sundried cranberries</i>	

VEGETARIAN DISHES

Three Mushroom Penne	\$15.99	Vegetable Stir Fry*	\$12.99
<i>Pasta sautéed with shitake, portabella and oyster mushrooms in truffle oil and topped with Asiago cheese</i>		<i>Seasonal vegetables tossed with garlic olive oil, served with rice</i>	
Grilled Vegetable Fettucini	\$15.99	Wenceslas Cheese	\$16.49
<i>Tossed with garlic avocado oil and topped with feta cheese</i>		<i>Lightly crusted, mild edam cheese served with our tartar sauce</i>	

*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.

Add Chicken, Shrimp or Tofu to any vegetarian dish for only \$3.99

We will be happy to split most dishes for a nominal fee of \$1.00