

Geja's cafe

Est. 1965

John Davis founded Geja's Cafe in 1965, located on Wells Street in Chicago's Old Town neighborhood and it served as a Bohemian enclave for artists and writers.

In 1969, Davis began the Geja's Wine Society, one of the nation's oldest tasting groups, and Geja's became Chicago's first wine bar. Geja's moved to its current location in 1971, where it continues to thrive. The original bar and many fixtures are still a part of Geja's charming atmosphere.

In 2015, Geja's Cafe was voted "The Most Romantic Restaurant in the country" by USA Today.

THE ORIGIN OF FONDUE

Fondue dining began, not as an indulgence, but as a way of life. Cheese fondue originated in Switzerland; shepherds traveling far from home carried with them wine, cheese and bread. They melted the cheese and wine together over a fire, dipped in the crusty bread, and had a warm, filling meal.

Entrée fondue has its origins in the vineyards of Europe. During the grape harvest, wineries placed heated pots of oil in the vineyards so the workers could eat a hot meal without leaving the vineyard. This saved time and helped ensure that the grapes would be harvested at the peak of ripeness.

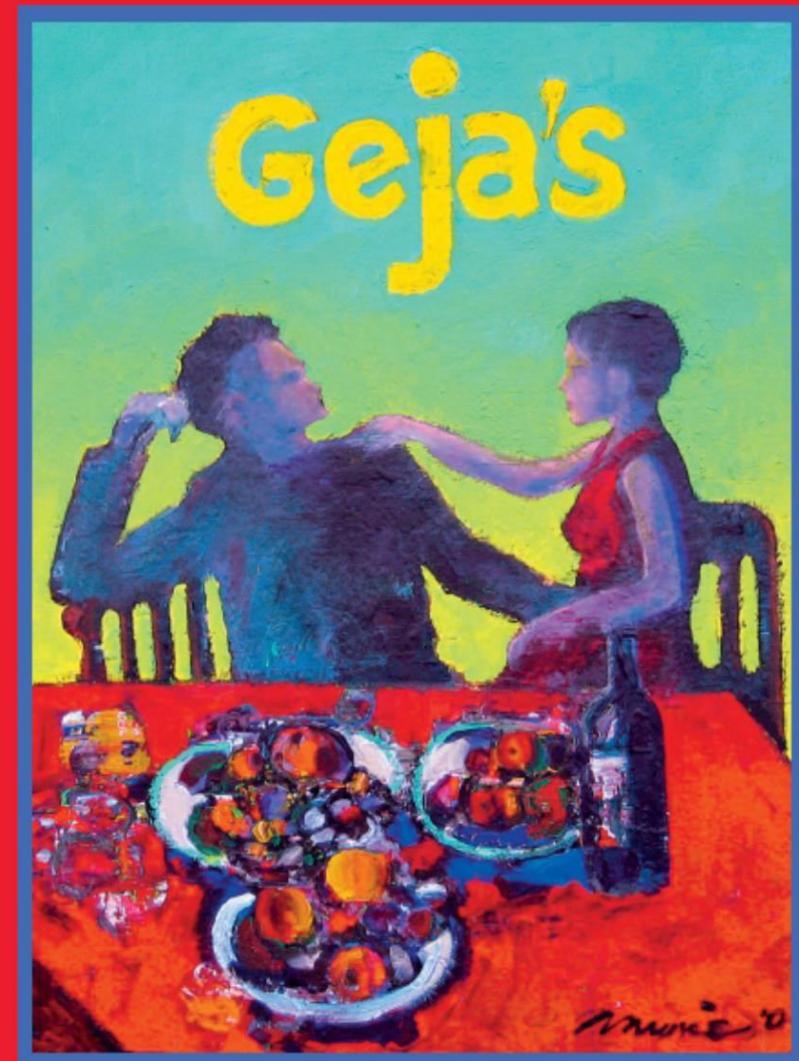
Chocolate fondue was born in the United States. In the 1960s, Konrad Egli, the Swiss-born chef of Chalet Suisse restaurant, created the dish to help promote the launch of a new Swiss chocolate bar.

The shared experience of fondue brings people together. And when Geja's guests share pots of hot oil, they're participating in one of the last forms of communal cooking available in Western society.

Geja's Café 340 W. Armitage, Chicago, IL. 60614 773.281.9101



Delivery Menu



Fondues • Fine Wines • Live Music

Geja's Café 340 W. Armitage, Chicago, IL. 60614

Please see inside for fondue and safety instructions



Cheese Fondue12.95

*Imported Gruyere blended with white wine, Kirsch cherry brandy and spices. For dipping: red and golden apple wedges, sweet grapes and assorted breads.
(includes Geja's salad)*

Chocolate Fondue.....11.95

Strawberries, bananas, pineapple, pound cake, Rice Krispy treats, graham cracker and marshmallows for roasting.

Cheese & Chocolate Fondue....19.95

(includes Geja's salad)

Quart of Cheese Fondue.....25.00

ONLY Fondue. Add bread, apples and grapes for an additional charge. Options available when ordering online.

Quart of Chocolate Fondue.....25.00

ONLY Fondue. Add Strawberries, bananas, apple, pineapple, pound cake, Rice Krispy treats, graham cracker for an additional charge. Options available when ordering online.

Geja's Salad.....3.95



Cheese Flights.....12.95

Your choice of three cheeses listed below served with pretzel bread, apples, grapes, Marcona almonds, fig jam and quince puree. (*1 oz wedges)*

Cheeses of the World

Sharp Cheeses

*California Blue
Canadian Black Diamond
Wisconsin Aged Cheddar*

Robust Cheeses

*French Brie
Swiss Gruyere
Wisconsin Herbed Goat*

Delicate Cheeses

*Dutch Edam
Italian Bel Paese
French Gourmandaise*

Gourmet Board.....16.95

Your choice of three cheeses listed above with Toscana salami, aged chorizo, smoked landjaeger, pretzel bread, apples, grapes, Marcona almonds, stone-ground mustard, green peppercorn Dijon mustard, fig jam and quince puree.
(*1 oz wedges)*