

Fondue

Kaese (v) Cheese

All Cheese Fondues are served with Young Vegetables, Cubed French Bread, Steamed Potatoes & Mushrooms

Traditional

Gruyère, Emmentaler, Appenzeller Cheese blended with White Wine & Kirsch

\$35

Black Truffle

Finished with Truffle Oil & Shaved Black Truffles

\$38

Roasted Garlic & Porcini Mushroom

Finished with Porcini "Dust" & Roasted Garlic Cloves

\$39

Fleisch oder Meerestruerche

Meat or Seafood

Both Meat & Seafood Fondues are served with Young Vegetables, Steamed Potatoes, Mushrooms, and a selection of Sauces: Wasabi Yoghurt, Sweet Soy - Miso Emulsion, Spanish Dipping Sauce, Honey - Dijon, Herb & Garlic, Brandy Peppercorn

Beef Tenderloin

Cooked in Beef Bouillon

\$45

Bison Tenderloin

Cooked in Beef Bouillon

\$47

Beef & Bison Tenderloin

Cooked in Beef Bouillon

\$46

Ahi Tuna

Cooked in a Ginger Scented Veal Broth

\$45

Seafood Quartet

Salmon, Halibut, Prawns, Scallops in Seafood Broth

\$46

Experience the **W**alliser **S**tube

Lake Louise is renowned as the birthplace of Canadian mountaineering. Following Philip Abbot's tragic fall to his death while climbing Mount Lefroy, Canadian Pacific hired professional Swiss mountain guides to safely lead guests to the summits of their dreams.

In honour of these Swiss Guides, we are pleased to offer you your own dinner expedition that combines favourites from the Swiss Guides as well as our own. Below is a selection of dinners for two named after some of these very guides.

Fue3 Brothers Fondue Experience

Cleopatra Salad

Choice of Cheese Fondue & Meat or Seafood Fondue

Essential Chocolate Fondue

\$79 per person (minimum 2 people)

Hasler's Zürich Experience

Seafood Quartet Fondue

"Nuessli" Salad Fribourg Style

Classic "Wiener Schnitzel" & Veal Emince Zürich Style

Essential Chocolate Fondue

\$79 per person (minimum 2 people)

Ahmer's Gourmet Raclette

The word "Raclette" dates back centuries to the campfires of herdsman.

A wheel of cheese was cut in half and placed on a rock near the fire's edge.

The cheese slowly bubbled from the heat and just as it was to drip into the fire, the cheese was lifted from its perch and scraped onto a waiting plate of potatoes and pickles.

Choice of "Nuessli" Salad or Cleopatra Salad

Choice of Smoked Trout or Rabbit Confit Tart

Raclette accompanied by a large selection of

Air Dried Meats, Gherkins, Potatoes & Sliced Baguette

Essential Chocolate Fondue

\$79 per person (minimum 2 people)

Appetizers

Swiss Onion Soup

Caramelized White & Yellow Onions, Appenzeller Cheese

\$11.95

Silky Snap Pea Soup

Double Smoked Bacon, Lardoons

\$11.95

“Nuessli” Salad Fribourg Style

Mache Lettuce, Crisp Smoked Bacon, Crumbled Egg, Butter Croutons, Walnut Vinaigrette

\$12.95

Cleopatra Salad

Romaine Lettuce tossed in Lemon Mustard & Virgin Olive Oil Emulsion, served with Bündnerfleisch, Cornichons & Kalamata Olives

\$12.95

“Bloody Mary” Shrimp and Crab Cocktail

Poached Jumbo Shrimp, Crab Salad, Herb - Crème Fraich,

\$13.95

Kartoffel & Käse Gnocchi (v)

Tender Potato Gnocchi, Taleggio Cheese Sauce, Fig & Raisins

\$13.95

Rabbit Confit Tart with Brandy Prunes

Micro Greens with Champagne Vinaigrette

\$14.95

Smoked Steel Head Trout & Mascarpone Crab Salad

Shaved Fennel & Zucchini Lemon with a Lemon Relish

\$13.95

Bündner Teller (for 2)

A selection of traditional Swiss-style Air Dried Meats, Bündnerfleisch, Rohesspeck, Air Dried Ham, accompanied by Gruyère Cheese

\$19.95

(v) denotes vegetarian selections

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Entrees

Pan Seared Pickerel Fillets

Braised Red Lentils, Roasted Potatoes with Bacon, Shiraz Reduction

\$38

Mixed Seafood at The Walliser Stube

Seared 1/2 Lobster Tail, Arctic Char, Atlantic Scallops and Mussels, Peppered Linguini, Thermidor Sauce

\$45

Alpine Raclette

Aged Raclette Cheese, Air - Dried Meats, Steamed Baby Potatoes, Pickled Onions, Cornichons

\$39

Classic “Wiener Schnitzel”

Parsley Potatoes, Lingonberry Preserve

\$39

Veal Emince Zürich Style

Tender Veal in Mushroom Cream Sauce, Potato Rosti, Young Vegetables

\$39

‘AAA’ Alberta Beef Tenderloin, Béarnaise Sauce

Marchant de Vin Sauce, Mushroom Duxelle, Croquette Potatoes, Bouquetière of Young Vegetables

\$47

Walliser Stube Mixed Grill

Seared Alberta Beef, Bison and Veal Tenderloin, Venison Sausage, Tyroler Bacon, Roasted Fingerling Potatoes with Leek & Onions, Pinot Noir-Veal Juice

\$47

Free Run Corn-Fed Chicken Breast

Stuffed with Manchego Cheese & Brioche, Polenta Terrine, Sherry Demi Glaze

\$39

Spinach & Cheese “Alfatti” Dumplings (v)

Brown Butter, Parmesan Cheese, Stewed Tomatoes, Crisp Onions

\$30

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