

Willkommen zum Waldhaus

THE WALDHAUS IS THE FAIRMONT BANFF SPRINGS' "HOUSE IN THE FOREST". THE BAVARIAN COTTAGE-STYLE BUILDING WAS ESTABLISHED IN 1927 AND WAS ONCE USED AS THE BANFF SPRINGS' CLUBHOUSE. SET ON THE EDGE OF THE HISTORIC GOLF COURSE AND SPRAY RIVER. UPSTAIRS YOU WILL FIND AN ATMOSPHERE REMINISCENT OF AN OLD HUNTING COTTAGE WITH DARK, RICH WOOD PANELLING AND A LARGE FIREPLACE; A BEAUTIFUL DINING SETTING. DOWNSTAIRS SITS A COZY PUB WITH POOL, DARTS AND OUR FAMOUS DAS BOOT.

Vorspeise appetizers

Goulash Soup

BEEF / VEGETABLE / SPATZLE / ARTISAN CHEESES

11

Baked Onion Soup

DUNKEL BEER / GRUYÈRE AND EMMENTAL / BRIOCHE CROUTON

12

Popular Bluff Alaskan Sweetheart Potato & Mache Salad

GOLDEN CANOLA VINAIGRETTE / VALBELLA COUNTRY BACON / QUAIL EGG

14

Smoked Duck Breast Mache & Frisée Salad

CLEMENTINE CHAMPAGNE VINAIGRETTE

17

House Made Venison Pate

ROSEHIP & GREENPEPPER CORN SAUCE / WALDORF SALAD / GREEN APPLE / WALNUT

17

Escargot Bourguignon

GARLIC-HERB BUTTER / WHITE WINE / SHALLOTS

14

Rocky Mountain Smoked Meat Platter

LOCALLY AIR CURED MEATS / ARTISAN CHEESES

24

Cheese Fondue

CHOOSE FROM SWISS, TRUFFLE, ALPINE FARMER OR CAMBOZOLA APPLE CIDER

PERFECT APPETIZER SIZE

24

FOR YOUR DINING CONVENIENCE YOUR SERVER WILL ADD AN 18% SERVICE CHARGE FOR PARTIES OF 8 OR MORE TO YOUR FINAL BILL.

Beyond the Foothills

FROM THE ROCKY MOUNTAINS TO THE ALBERTA BADLANDS, THIS DIVERSE LANDSCAPE IS HOME TO A NUMBER OF BOTH SUSTAINABLE AND ORGANIC FARMS. AS PART OF FAIRMONT'S COMMITMENT TO ENVIRONMENTAL STEWARDSHIP, THIS MENU CONTAINS LOCALLY SOURCED ITEMS FROM FAIRWINDS, BROXBURN AND HOTCHKISS FARMS. IN ADDITION, WE FEATURE GOURMET FOOD PRODUCTS SUCH AS VALBELLA CURED MEATS.

Hauptgerichte

e n t r é e s

served with market vegetables

Waldhaus Pepper Steak

Peppersteak

AAA NY STEAK / GREEN PEPPERCORN BRANDY SAUCE / GREEN BEANS
CIPOLINE ONIONS / GRATIN POTATO

40

Venison Medallion and Chanterelles

LINGONBERRY AND MERLOT REDUCTION / SPÄTZLE

39

Bison Short Ribs

HORSERADISH MASHED POTATOES / BRAISED RED CABBAGE
SASKATOON BERRY JUS

39

Beef Roulade

RED WINE SAUCE / MASHED POTATO / BRAISED RED CABBAGE

36

Jaeger Schnitzel

PAN FRIED VEAL ESCALOPE / MUSHROOMS / RACLETTE CHEESE / SPÄTZLE

34

Spezialitäten

s p e c i a l t i e s

served with market vegetables

Veal Zurichoise

VEAL EMINCÉE / RÖSTI POTATO / MOREL & CREMINI MUSHROOMS
RIESLING CREAM SAUCE

36

Wiener Schnitzel

BREADED & PAN FRIED VEAL ESCALOPE / NEW POTATOES
BRAISED RED CABBAGE / VEAL GLAZE

32

Valbella Kassler Pork Loin

SMOKED PORK LOIN / WINE SAUERKRAUT / MASHED POTATO / GRAINY MUSTARD GRAVY

38

Beilage

s i d e d i s h

CHEESE SPÄTZLE	8
POTATO RÖSTI	8
RACLETTE POTATOES	8

Fondue Experience

Choice of Appetizer, Entree, Dessert

Swiss Fondue

EMMENTAL / GRUYÉRE / WHITE WINE / KIRSCH / CRUSTY BREAD

Truffle Fondue

EMMENTAL / GRUYÉRE / WHITE WINE / KIRSCH / BLACK TRUFFLE
STEAMED VEGETABLES / NEW POTATOES / CRUSTY BREAD

Alpine Farmer Fondue

EMMENTAL / GRUYÉRE / RIESLING WINE / KIRSCH / CURED ALPINE MEAT
NEW POTATOES / CRUSTY BREAD

Cambozola Apple Cider Fondue

EMMENTAL / GRUYÉRE / CAMBOZOLA BLUE CHEESE / APPLE CIDER / CALVADOS
APPLE & PEAR / GRAPES / WALNUTS / CRUSTY BREAD / PRETZEL BUNS



Beef Fondue

DOUBLE BEEF CONSOMMÉ / SLICED ALBERTA BEEF
STEAMED VEGETABLES / NEW POTATOES / DIPPING SAUCES

Bison Fondue

DOUBLE BISON CONSOMMÉ / SLICED ALBERTA BISON
STEAMED VEGETABLES / SHITAKE MUSHROOMS / POTATO DUMPLINGS / DIPPING SAUCES



Chocolate Fondue

FRESH SEASONAL FRUIT / BANANA BREAD / POUND CAKE / MARSHMALLOW
TOBLERONE CHOCOLATE

\$70 PER PERSON (MINIMUM 2 PEOPLE)

Bier

b e e r

Draught

	20 oz Pint	32 oz Stein	60 oz Pitcher
BIG ROCK BANFF SPRINGS LAGER	8	11.5	21
BIG ROCK TRADITIONAL ALE	9	11.5	21
STELLA ARTOIS	10	14.5	26
HACKER PSCHORR DUNKEL	10	14.5	26
HACKER PSCHORR MUNICH GOLD	10	14.5	26
HACKER PSCHORR WEISSE	11	15.5	28
HACKER PSCHORR ANNO 1417 KELLER BIER	12	16.5	30
SEASONAL BARTENDER'S SELECTION	10	14.5	26

Das boot / Bierstiepel

THE STORY GOES; IF TROOPS ACHIEVED SUCCESS IN STORMING A TOWN, THE SAVVY GENERAL WOULD DRINK BEER FROM HIS BOOT. WHEN THE TASK WAS ACCOMPLISHED AND THE TIME CAME FOR THE GENERAL TO FULFILL HIS PROMISE, HE SECRETLY HAD A GLASSMAKER CREATE A BOOT FOR HIM. STAYING TRUE TO HIS TROOPS, THE CLEVER GENERAL DRANK BEER FROM HIS NEWLY-FASHIONED GLASS BOOT, AVOIDING THE TASTE OF HIS OWN FEET. THIS TRADITION CONTINUES TO THIS DAY WITHIN THE GERMAN ARMY AND WITH AMERICAN TROOPS.

HACKER PSCHORR DUNKEL	26	HACKER PSCHORR WEISSE	28
HACKER PSCHORR MUNICH GOLD	26	HACKER PSCHORR ANNO 1417 KELLER BIER	30

Appetizers



Atlantic Smoked Salmon

POTATO ROSTI / CUCUMBER DILL SALAD / CRÈME FRAÎCHE
(GLUTEN FREE)

18

Organic Beet Salad

OVEN ROASTED GOLD AND PURPLE BEETS / GOATS CHEESE / CANDIED WALNUTS
GREEN APPLE / LINGONBERRY VINAIGRETTE

(DASH)

14

Mimosa Salad

BUTTER LETTUCE / DICED RED PEPPERS / CUCUMBERS / RED ONIONS / CHOPPED EGG
GOAT CHEESE / ROASTED TOMATO VINAIGRETTE

(DIABETES)

16

ADD GRILLED CHICKEN 8

ADD FOUR PRAWNS 10

Entrees

Waldhaus Gluten Free Schnitzel

BREADED & PAN FRIED VEAL ESCALOPE / NEW POTATOES
BRAISED RED CABBAGE / VEAL GLAZE

(GLUTEN FREE)

32



Rocky Mountain Rainbow Trout

FINGERLING POTATOES / ASPARAGUS / RIESLING / CHERVIL BUTTER SAUCE

(VEGETARIAN)

35

Roasted Chicken Breast

FORAGED MUSHROOM SAUCE / SPÄTZLE

(DIABETES)

Desserts

Fruit Salad & Kirsch

RASPBERRY LIME SORBET

(VEGAN / RAW / DASH)

9

Parkridge Berry Crème Brulee

ASSORTED FRESH BERRIES / FRESH VANILLA WHIPPED CREAM

(GLUTEN FREE)

10