



THE
Waldhaus
RESTAURANT

THE WALDHAUS EXPERIENCE

*80 per person (minimum two people)
130 per person with featured wine pairings*

Winter Green Salad

kale, spinach, roasted pumpkin, spiced cashews, cambozola cheese, caramelized pear dressing



Cheese Fondue

choice of traditional swiss, shaved black truffle or apple & cognac
josephshöfer kabinetts von kesselstatt riesling, germany (5oz)



Veal Schnitzel - breaded & served with spätzle, braised red cabbage, market vegetables
choice of:

classic wiener schnitzel - served with fresh lemon

käse schnitzel - served with melted swiss cheese

jaeger schnitzel - served with a mushroom cream sauce

holstein - served with a fried egg, capers & onions

kettle valley brakeman's select merlot/pinot noir blend, canada (5oz)



Chocolate Fondue - served with seasonal fruit, banana bread, marshmallow
choice of:

nougat, baileys, frangelico or crème de menthe

black sage pipe port, canada (2oz)

APPETIZER

Soup of the Day seasonally inspired	13
Wild Boar Goulash braised boar leg, crème fraîche	15
Winter Green Salad kale, spinach, roasted pumpkin, spiced cashews, cambozola cheese, caramelized pear dressing	14
Alder Wood Smoked Trout cucumber, red onions, dill, sweet wine vinaigrette	20
Seared Scallops celeriac purée, crispy pickled mushrooms, cress	21
Duck Rilette pulled duck confit, citrus gelée, grilled bread	18
Slow Braised Pork Belly red cabbage, pickled squash purée	20
Warm Raclette Cheese haus pickles, baby potatoes, grilled baguette	18

ENTRÉE

Power Grains & Pumpkin lentils, cashews, spiced pumpkin purée, crispy tofu, lemon vinaigrette, pumpkin seeds	30
Rocky Mountain Trout lentils, kale, lemon, crème fraîche	43
Chicken Roulade marble potatoes, leeks, pearl onions, mushrooms, white wine jus	45
Haus Made Sausages potato rösti, sauerkraut, braised red cabbage, mustard jus	34
Lamb Striploin bread dumplings, marble potatoes, wilted greens, pan jus	54
Grilled Beef Ribeye potato & raclette cheese croquettes, market vegetables, peppercorn sauce	52
Haus Smoked Pork Chop marble potatoes, market vegetables, seasonal chutney	42

VEAL SCHNITZEL - breaded & served with spätzle, braised red cabbage, market vegetables <i>available gluten free upon request</i> choice of: <i>classic wiener schnitzel</i> - served with fresh lemon <i>käse schnitzel</i> - served with melted swiss cheese <i>jaeger schnitzel</i> - served with a mushroom cream sauce <i>holstein</i> - served with a fried egg, capers & onions	39
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CHEESE FONDUE

serves two

Traditional Swiss

emmental & gruyère cheese, kirsch, shaved nutmeg

appetizer/entrée

47 / 80

Shaved Black Truffle

emmental & gruyère cheese, kirsch, shaved truffles, truffle oil

48 / 83

Apple & Cognac

emmental & gruyère cheese, kirsch, braised apples & cognac, shaved nutmeg

48 / 83

Add Sausages

locally sourced cured sausages, haus pickled vegetables

15

appetizer served with BC apples, gherkins, pearl onions, sliced baguette

entrée served with farm vegetables, marble potatoes, BC apples, gherkins, pearl onions, sliced baguette

DESSERT

Chocolate Fondue For Two	28
seasonal fruit, banana bread, marshmallows	
<i>add</i> - nougat, frangelico, baileys or crème de menthe	7
Black Forrest Cake	14
gluten free chocolate sponge cake, vanilla-kirsch cream, sour cherries	
Apple Strudel	14
dulce de leche, vanilla ice cream, rum raisin	
Dunkel Beer Ice Cream	13
dunkel beer, salted caramel, pretzel, chocolate	
Lingonberry Sorbet	12
lingonberries, gingerbread spiced palmier cookies	
Cheese Tasting	22
selection of cheeses with haus preserves, pickles & breads	