

Experience the Walliser Stube

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.

Feuz Brothers' Fondue Experience

The Walliser Stube Classic Salad
Choice of Cheese Fondue
Choice of Meat Fondue
Essential Chocolate Fondue
85 per person (minimum 2 people)

Hasler's Zürich Experience

Creamy Potato Bisque
"Nüssli" Salad Fribourg Style
Classic "Wiener Schnitzel" & Veal Emincé Zürich Style
Essential Chocolate Fondue
85 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 & placed on a rock near the fire's edge. The cheese slowly bubbled from the heat & just as it was about to drip into the fire, the cheese was lifted from its perch & scraped onto a waiting plate of potatoes & pickles.

Choice of "Nüssli" Salad or Classic Salad
Shrimp Cocktail or Roasted Rabbit Loin
Raclette accompanied by a selection of
Air-Dried Meats, Gherkins, Potatoes & Sliced Baguette
Essential Chocolate Fondue
85 per person (minimum 2 people)

Appetizers

Swiss Onion Soup

Caramelized White & Yellow Onions, Appenzeller Cheese

13

Creamy Potato Bisque

Crisp Pork Belly, Rosemary Bread

14

“Nüssli” Salad Fribourg Style

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

14

The Classic Walliser Stube Salad

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

14

“Jäger” Forest Mushroom Spätzle Skillet (v)

House Made Dumplings, Sautéed Wild Mushrooms, Arugula
Braised Cipollini Onions, Gruyère Cream Sauce, Emmental Gratin

16

Pulled Elk Risotto

Braised Shank, Winter Squash, Fresh Goat Feta, Hazelnut Dust

17

Roasted Rabbit Loin

Confit Leg & Brioche Bread Pudding, Cherry Glaze

18

Poached Jumbo Shrimp Cocktail

Baby Shrimp Salad, Old World Cognac Cocktail Sauce

16

Bündner Teller (for 2)

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

28

(v) denotes vegetarian selections

Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyles Cuisine dishes contribute to optimal health & wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs & diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

Entrées

Seared Alberta Lake Trout & Prawns

White Bean Cassoulet, Red Pepper & Saffron Velouté

42

Mixed Seafood at The Walliser Stube

Seared 1/2 Lobster Tail, Arctic Char, Atlantic Scallops & Mussels

Peppered Linguini Thermidor Sauce

47

Classic “Wiener Schnitzel”

Breaded Tender Veal Escalope, Parsley Potatoes, Lingonberry Preserve

43

Veal Emincé Zürich Style

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

43

10oz Alberta Bison Rib Eye

Roasted Fingerling Potatoes, Sautéed Herb Wild Mushrooms

Tarragon & Roasted Garlic Aioli, Port Reduction

51

AAA Alberta Beef Tenderloin 7oz

Tyroler Bacon & Gruyère Potato Croquette, Young Vegetables

Three Peppercorn Sauce & Béarnaise

48

Roasted Pork Chop

Gold Potato & Smoked Bacon Apple Purée, Young Vegetables

Calvados Jus

43

Slow Braised Lamb Shank

Toasted Hazelnut Risotto, Young Vegetables, Natural Reduction

42

Grilled Chicken Supreme

Honey Glaze, Bumpkin & Sweet Potato Hash, Young Vegetables

Truffle Pan Jus

40

Swiss Chard & Ricotta Knödel (v)

Smoked Corn Polenta Cake, Fire Roasted Vine Tomato Purée

39



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Fondue

Käse & Raclette

Cheese

Gruyère, Emmental & Appenzeller Cheese Blend with White Wine

All Cheese Fondues are served with Vegetables, Fresh French Baguette & Steamed Potatoes

Traditional (v)

Finished with Kirschwasser

40

Black Truffle (v)

Finished with Truffle Oil & Shaved Black Truffle

43

Port Braised Cipollini Onion & Gorgonzola Cheese

Finished with Port Braised Cipollini Onion

43

Roasted Garlic & Porcini Mushroom

Finished with Sautéed Porcini & Roasted Garlic Cloves

43

Alpine Raclette

Aged Raclette Cheese, Air-Dried Meats, Steamed Baby Potatoes

Pickled Onions, Cornichons

44

Fleisch oder Meeresfrüchte

Fondue is served with Vegetables, Steamed Potatoes, Mushrooms, and a variety of Sauces:
Tarragon & Blood Orange Aioli, Sweet Soy - Miso Emulsion, Spanish Tomato & Smoked Paprika Sauce,
Honey - Dijon, Herb & Garlic, Brandy Peppercorn

Beef Tenderloin

Cooked in Beef Bouillon

48

Bison Rib Tender

Cooked in Beef Bouillon

52

Beef Tenderloin & Bison Rib Tender

Cooked in Beef Bouillon

50

To enhance your Fondue experience add a Scallop & Shrimp Skewer

10