Fondue

Käse & Raclette

Cheese

Gruyère, Emmenthal, Appenzeller Cheese Blend with White Wine
All Cheese Fondues are served with Vegetables, Fresh French Baguette & Steamed Potatoes

Traditional (V)
Finished with Kirsch Wasser
$39

Black Truffle (V)
Finished with Truffle Oil & Shaved Black Truffle
$41

Port Braised Cipollini Onion & Gorgonzola Cheese
Finished with Port Braised Cipollini Onion & Gorgonzola Cheese
$41

Roasted Garlic & Porcini Mushroom
Finished with Sautéed Porcini & Roasted Garlic Cloves
$41

Alpine Raclette
Aged Raclette Cheese, Air - Dried Meats, Steamed Baby Potatoes
Pickled Onions, Cornichons
$42

Fleisch oder Meeresfrüchte

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

Beef Tenderloin
Cooked in Beef Bouillon
$45

Bison Rib Tender
Cooked in Beef Bouillon
$49

Beef & Bison Tenderloin
Cooked in Beef Bouillon
$48

To enhance your Fondue experience add Scallop & Shrimp Skewers
$10 per order

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
Classic Salad
Choice of Cheese Fondue
Choice of Meat Fondue
Essential Chocolate Fondue
$82 per person (minimum 2 people)

Hasler's Zürich Experience
Pumpkin Bisque, Spiced Sweet Breads with Port & Truffle
"Nüssli" Salad Fribourg Style
Classic "Wiener Schnitzel" & Veal Emincé Zürich Style
Essential Chocolate Fondue
$82 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 "Nüssli" Salad or Classic Salad
Shrimp Cocktail or Smoked Pork Hock
Raclette accompanied by a selection of
Air Dried Meats, Gherkins, Potatoes & Sliced Baguette
Essential Chocolate Fondue
$82 per person (minimum 2 people)

Appetizers

Swiss Onion Soup
Caramelized White & Yellow Onions, 3-Cheese Melt
$12

Pumpkin Bisque
Spiced Sweet Breads with Port & Truffle
$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
$13

Potato Chive Gnocchi Gratin (V)
Braised Leek, Cauliflower & Taleggio Cheese Cream Sauce, Cipollini Onion Confit
$16

Pecan Crusted Rabbit Loin & Leg Confit
Porcini Mushroom Risotto, Red Wine & Saffron Infusion, Tumble Weed Greens
$16

Pressed Smoked Pork Hock, Mustard Seed Vinaigrette
Organic Potato Salad & Wafer Potatoes, Radish Sprouts
$14

Poached Jumbo Shrimp Cocktail
Baby Shrimp Salad, Old World Cognac Cocktail Sauce
$15

Marinated Scallop Carpaccio & Salmon Tartar
Fennel Pollen & Blood Orange Mignonette
$17

Bündner Teller (for 2)
A Selection of traditional Swiss-style Air Dried Meats, Bündnerfleisch, Rohesspeck, Air Dried Ham, accompanied by Gruyère Cheese
$25

(v) denotes vegetarian selections

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

Entrees

Pan Seared Alberta Lake Trout
Braised Black Beluga Lentils with Rohesspeck, Cipollini Onions
Wilted Spinach, Mussel & Saffron Velouté
$40

Mixed Seafood at The Walliser Stube
Seared Half Lobster Tail, Arctic Char, Atlantic Scallops and Mussel
Peppered Linguini, Thermidor Sauce
$46

Classic "Wiener Schnitzel"
Breaded Tender Veal Escalope, Parsley Potatoes, Red Currant Preserve
$41

Veal Emincé Zürich Style
Tender Veal in Mushroom Cream Sauce, Potato Rösti, Seasonal Vegetables
$41

Grilled Alberta Bison Rib Eye 10 oz
Roasted Fingerling Potatoes, Seasonal Vegetables, Tarragon & Roasted Garlic Aioli, Port Reduction
$49

'AAA' Alberta Beef Tenderloin 7 oz
Tyroler Bacon & Gruyère Potato Gratin, Seasonal Vegetables, Three Peppercorn Sauce & Béarnaise
$46

Roasted Pork Chop in Brown Sage Butter
Poppy Seed Spatzle, Braised Red Cabbage, Marchand de Vin Sauce
$39

Espresso Rubbed Roasted Venison Loin 7 oz
Caramelized Shallot & Horseradish Rösti, Seasonal Vegetables with Black Currant Jus
$48

Roasted Chicken Breast
Foie Gras, Candied Turnip & Brioché Stuffing, Gold Pomme Pureé, Seasonal Vegetables, Pan Jus
$39

Spinach & Cheese "Malfatti" Dumplings (V)
Brown Butter, Parmesan Cheese, Stewed Tomatoes, Crisp Onions
$31

(v) denotes vegetarian selections

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