

## APPETIZERS

Traditional Onion Soup 13  
rich beef broth, house-made croutons, melted Gruyère

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Crisp Green Salad 12  
Baby greens, carrots, cucumber, grape tomatoes, radish, Enoki mushrooms,  
toasted pumpkin seed & citrus vinaigrette

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Caesar Salad 14  
romaine, croutons, parmesan & house-made dressing

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Artisan Meat Platter 15  
Buntenfleisch, Chubia, Porchetta, Landjager, Schinkenspec,  
course mustard, gerkins, pickled onions & olives

## CHEESE FONDUE

Traditional Fondue 35  
Emmenthal & Gruyère, white wine & Kirsch

Black Truffle 42  
black Truffle oil & shavings

Asiago & Fontina 36  
white wine & Kirsch

Sundried Tomato & Cheese Fondue 37  
white wine & Kirsch

## FONDUE CHINOISE

AAA Alberta Beef 40

British Columbia  
Wild Salmon 32

Prawns 36

Wild Scallops 37

Beef, Salmon,  
Scallops & Prawns 36

### Additional Protein:

*AAA Alberta beef \$6/oz, BC wild salmon \$5/oz, prawns \$4/piece, wild scallops \$4/piece*

*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.*



*The Fairmont Chateau Whistler is proud to be partnered with The Vancouver Aquarium's Ocean Wise program, offering ocean-friendly seafood options to our guests.*