

A LA CARTE

Swiss Onion Soup 18

sherry wine bouillon broth, sourdough crouton, melted appenzeller cheese, caramelized onions, sautéed local mushrooms

Pear & Endive Salad 18

melted raclette crostini, raclette cheese, fresh anjou pears, fresh herbs, toasted walnuts, aged honey vinaigrette

Golden Rosti 16

golden brown potato rosti, lightly pickled chanterelles mushroom, crème fraiche, dill weed

Kasespatzle 16

homemade spaetzle, caramelized onion, emmental cheese, tyrolean speck

MAINS

Bone In Pork Schnitzel 49

butter German yellow potato, sautéed local mushrooms, peppercorn jus, lemon wedge

AAA Alberta Filet Mignon 5oz 72

grilled AAA Alberta beef tenderloin, bordelaise sauce, pommes puree, whipped bone marrow

Alberta Rainbow Lake Trout 48

pan seared lake trout with almond beurre noisette, capers, butter roast German yellow potato, cress salad

Shallot Tart Tatin (VEG) 38

golden caramelized shallots, homemade flaky pastry, sautéed forest mushrooms, pommery mustard & herb vinaigrette

Marigold & Saffron Cornish Hen 48

roast baby vegetables, whipped pommes puree, sumac emulsion

(VEG) - Vegetarian

EXPERIENCE THE WALLISER STUBE

Lake Louise is renowned as the birth place of Canadian mountaineering. Following Phillip 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 honor of these Swiss Guides, we are pleased to offer you your own dining expedition that pays homage to these Swiss guides. Let us guide you on a culinary journey through some of our favorite Swiss dishes.

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.

KÄSE FONDUES

Our Cheese Fondue is a blend of Gruyere, Emmental and Appenzeller Cheese with white wine. Served with French Baguette from our bakeshop, raw vegetables, homemade pickles and steamed baby potato.

Traditional Käse Fondue (VEG) Appetizer 50 / Main 82
finished with kirschwasser and garlic

Gorgonzola Käse Fondue (VEG) Appetizer 52 / Main 85
port wine braised cipollini onion & roast russian garlic bulb

PREMIUM FONDUE

Black Truffle Käse Fondue (VEG) Appetizer 65 / Main 95
sauteed local mushroom & fresh seasonal truffle

Nova Scotia Lobster Käse Fondue Appetizer 65 / Main 95
butter poached lobster tail & baby leeks

FLEISCH FONDUE

58 Per Person (Minimum 2 People)

Enjoy this family favorite at your table. Traditional bouillon style fondue starts with our 72 hour bouillon made from caramelized veal bones simmered with herbs and spices. This family style meal includes your choice of premium cuts of meat.

AAA Alberta Beef Tenderloin

Bison Rib Tenderloin

Sliced Jumbo Scallops

Tiger Prawns

Accompanied with local mushrooms and seasonal vegetables. Selection of our signature dipping sauces:

Chimichurri

Piquillo Pepper Aioli

Lemon Cucumber Dressing

Cracked Pepper Aioli

(VEG) - Vegetarian

CHÂTEAU EXPERIENCE

3 COURSE MENU

KÄSE FONDUE

Our Cheese Fondue is a blend of Gruyere, Canadian Swiss and Appenzeller Cheese with White Wine. Served with French Baguette from our bakeshop, Vegetables, Saucisson Sec, Steamed Baby Potato and homemade pickles

CHOICE OF

Traditional Käse Fondue (VEG)
finished with kirschwasser

~or~

Gorgonzola Käse Fondue (VEG)
port wine braised pearl onion & roast Russian garlic bulb

~or~

PREMIUM FONDUE additional 10pp

Black Truffle Käse Fondue (VEG)
sauteed local mushroom & fresh seasonal truffle

~or~

Nova Scotia Lobster Käse Fondue
butter poached lobster tail & baby leeks

MAINS

10oz AAA Alberta Filet Mignon (For Two)
grilled AAA alberta angus beef tenderloin served with bordelaise sauce,
Whipped Pommes Puree, Seasonal Baby Vegetable

DESSERT

Dark or Milk Chocolate Fondue
homemade marshmallow, strawberries, bananas, choux puffs, spiced financier

~or~

Apfel Krapfen
apple fritters, currants, sugar dusting, vanilla ice cream

95 Per Person (Minimum 2)

Classic Wine Pairing 60

Premium Wine Pairing 95