

Welcome to the Walliser Stube!

Appetizers

Prawn Cocktail (GF) \$21
mignonette, greens, aquaponic tomato cocktail sauce

The Classic Walliser Stube Greens (GF) \$16
deepwater farm greens, pickled duck egg, braised mustard seed, blackberry, cornichon, shaved asiago

'Käsespätzle' Cheese Spätzle \$19
braised cippolini, gruyère, kasseler pork, kraut

Entrées

'Schweineschnitzel' Pork Schnitzel \$46
broek acres pork shoulder, frisée, lingonberry, pickled shallot, tartiflette

'Gebratenes Lachsfilet' Salmon Fillet \$44
ASC certified salmon, caraway & fennel seed braised leeks, tarragon crème, crab ravioli

Wiener Saftgulasch (GF) \$47
goulash style braised brant lake wagyu, bone marrow mousse, seared fingerlings,
kohl nach wiener art (vienna-style cabbage)

Mushroom Strudel \$43
wild mushrooms, leek, potato, DeepWater Farms baby greens, käsespätzle

'Kalbskotelett' Veal Chop (GF) \$49
mushroom consommé jus, braised cabbage, rösti, onion crema, beef braised heirloom cauliflower

Desserts

Chocolate Fondue (serves 2) \$28
toblerone chocolate, fruits, vanilla cream puff, madeleine cookie

Raspberry Apple Mousse \$12
white chocolate mousse, apple compote, raspberry coulis, almond streusel

Children's Menu

Green Salad \$5
mixed greens, tomato,
cucumber, ranch dressing

Burger & Fries \$9

Tomato Soup \$5

Spaghetti & Meatballs \$8
tomato sauce, beef meatballs

Chicken Noodle Soup \$5

3 Chicken Fingers & Fries \$11

Château Experience

Mushroom & Shallot Cheese Fondue
truffle, morel, chanterelle, confit shallot

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Fairmont Reserve 8oz Beef Tenderloin
crisp shallot, bordelaise, farm vegetables,
whipped potatoes, béarnaise

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Chocolate Fondue
toblerone chocolate, fruits, vanilla cream puff,
madeleine cookie

\$89 per person (minimum 2)

Wine Pairings \$60 per person

SPARKLING WINE & CHAMPAGNE

	5oz	Btl
Giusti Prosecco, Italy	15	70
Taittinger Brut Champagne, France	29	130

WHITE WINE

	5oz	Btl
Chardonnay Castiglion del Bosco Italy	19	90
Sauvignon Blanc Greywacke New Zealand	20	95
Pinot Gris Mission Hill B.C	17	80
Chardonnay Coldstream Australia	21	105
Riesling Ürziger Würzgarten Germany	27	125

RED WINE

	5oz	Btl
Super Tuscan del Bosco "Dainero" Italy	20	95
Bordeaux "Clarendelle" Bordeaux, France	19	90
Corbieres Gerard Bertrand Languedoc, France	20	95
Pinot Noir Stag's Hollow B.C, Canada	22	105
Merlot Tinhorn Creek B.C, Canada	23	110
Cabernet Sauvignon Arrowood California	26	120

ROSÉ

	5oz	Btl
Côtes de Gascogne Domaine Pellehaut France	13	55

CIDER

	Can	Btl
Big Rock Pear Cider	9	
Big Rock Apple Cider	9	
Bordelet Poire Granit, France		65
Bordelet Sydre Argelette, France		65

NON-ALCOHOLIC

Lemon Meadow	14
Seedlip Grove, Lemon Oleo, Sancho Peppercorn, Lemongrass, Lemon Juice	
Take Me To The Garden	14
Seedlip Garden, Fever Tree Indian Tonic, Cucumber, Thyme, Dried Citrus	

BEER

	Draught 16oz	Bottle	Can
Steigl Lager	12		
Erdinger Dunkel	15		
Stella Artois		9	
Corona		9	
Erdinger Alkoholfrei		7.5	
Fahr Hefeweizen			9
Foedered Amber Lager			12
Fahr Alkoholfrei			6
Ol' Beautiful Pegasus APA			9

COCKTAILS

Tea Party With Alice 1.5oz	19
Gin, Hibiscus, Dried Cucumber, White Cranberry, Plum, Apple Spice & Lime	
Banana Bread Negroni 3oz	18
Fairview Gin, Select Apertivo, Sweet Vermouth, Banana Bread, Coffee-Lemon Essence	
Nippy Lilly 2.25oz	18
Fairview Gin, Saskatoon Mead, Saint Germain, Aperol, Tonic	
Blackbird 3oz	19
Fermented Figs, Rye Whiskey, Sweet Vermouth, Angostura Bitters	
Fairview Old Fashioned 2.5oz	19
Bearface 1/11 Bourbon, Golden Raisins, Fairview Bitters	

COCKTAIL WARMERS

Glen & Earl 2.75oz	15
Glenmorangie 10 Years, Earl Grey Tea Syrup, Lemon, Orange Bitters, Hot Water	
Banana Blizzard 2.5oz	15
Banana Liquor, Irish Cream Liquor, Rye Whiskey, Caramel Cognac, Firewater Bitters, Hot Chocolate	

Please ask us about our Master Wine List for our full bottle selection!