

CHEESE FONDUE AT THE WALDHAUS

From the French word "fondre", meaning to melt; fondue has come a long way since the first cheese version was invented in the 17th century by the Swiss. Like many food discoveries, it was the result of practical necessity. Isolated alpine villagers, as well as traveling sheep and goat herders relied mainly on provisions of cheese, wine and bread to sustain themselves during the long winters. Often the cheese made in summer had dried out by winter. To use up the hardened cheese and stale bread, the Swiss would melt cheese with wine over fire and dunk in pieces of bread for a warm, satisfying meal.

There is no standard recipe, nor is there even a single type of cheese that's universally favored for Swiss cheese fondue. One popular rendition is an equal blend of Gruyère and Emmentaler, known as "moitié-moitié" or "half-half." But if you're in different areas of Switzerland it's just as likely to be mixed with an aromatic Appenzeller, Raclette or Vacherin Fribourgeois. All are great melting cheese and exude a wonderful aroma as they melt. At the Waldhaus we are using a moitié-moitié recipe of fondue to create our pot of melted decadence. For fondue enthusiasts and cheese lovers we recommend the addition of Vacherin Fribourgeois to the "caquelon". The Vacherin will enhance with a stronger cheese flavor and added creaminess.

Be sure not to drop anything in the pot, as legend has it that those who lose their food have to kiss the person sitting next to them, drink a shot of Kirsch or pay the entire bill!

Enjoy your Waldhaus experience!!!

Alexandre Lafleur
Chef de Cuisine



We are proud to showcase some of our favorite sustainable products sourced from local farms. Our partnerships include Poplar Bluff Organics (Strathmore, Alberta), Mans eggs (Nobleford, Alberta), Galimax Farm Collective (Alberta), Highwood Crossing (High River, Alberta), Mountain View Colonies (Strathmore Alberta), Basil Ranch, Valbella Gourmet Meats (Canmore, Alberta), Canadian Heritage Meats (South central Alberta)

THE WALDHAUS EXPERIENCE

95 per person (minimum two people)
+45 per person for wine pairing (ask your server for today's selection)

Carrot Salad

greens, poplar bluff carrots, cambozola, cranberry, lemon & black pepper vinaigrette



Cheese Fondue

choice of traditional swiss, shaved black truffle or apple & cognac
add vacherin fribourgeois – 8 per person



Veal Schnitzel - breaded & served with spätzle, braised red cabbage and seasonal vegetables

choice of:

classic wiener schnitzel - served with fresh lemon

käse schnitzel - served with melted swiss cheese

jaeger schnitzel - served with a mushroom cream sauce

holstein - served with a fried egg, capers & onions

~or~

Haus Made Sausages – served with spätzle, braised red cabbage, sauerkraut, beer mustard, jus



Chocolate Fondue - served with strawberry, banana, haus marshmallow and assorted pastries

choice of:

nougat, baileys, frangelico or kahlua

APPETIZERS

Baked Dunkle Onion Soup rye croutons, alpine cheese	16
Kale and Spinach Caesar Salad speck lardon, sbrinz cheese, pretzel crostini, lemon caper dressing	17
Carrot Salad greens, poplar bluff carrots, cambozola, cranberry, lemon & black pepper vinaigrette	18
Alder Wood Smoked Trout cucumber, poplar bluff potatoes, beans, pickled mans egg, red onions, tomato vinaigrette	22
Dunkle Braised Pork Belly sudo farm squash purée, pickled romanesco, spiced rinds, maple gastrique	24
Raclette baked raclette cheese, poplar bluffs potatoes, charcuterie, toasted baguette, haus pickles	23

MAINS

Pappardelle Pasta

mushrooms, squash, spinach, pumpkin seeds, herb pistou, quark

35

Rocky Mountain Steelhead Trout

rösti, wilted greens, crème fraîche, kohlrabi and radish slaw

46

Lake Brome Roast Duck Breast

sudo farm squash purée, charred brussels sprouts, confit poplar bluff potatoes, apricot chutney, arugula

47

Haus Made Sausages

garden herbs and onion spätzle, sauerkraut, braised red cabbage, haus beer mustard, jus

37

Beef Short Rib Sauerbraten

haus beer mustard spätzle, braised vegetables

49

Grilled Pork Chop

creamy quark spinach, poplar bluff carrots, roasted potatoes, jus

48

Elk Rouladen

knackwurst and haus pickle stuffed, warm grain salad, brussels sprouts, cranberries

50

VEAL SCHNITZEL 44

breaded & served with garden herbs and onion spätzle, braised red cabbage, seasonal vegetables

choice of:

classic wiener schnitzel - served with fresh lemon

käse schnitzel - served with melted swiss cheese

jaeger schnitzel - served with a mushroom cream sauce

holstein - served with a fried egg, capers & onions

CHEESE FONDUE

Cheese Fondue Experience

traditional Swiss cheese fondue (emmental & gruyère cheese, roasted garlic, kirsch, shaved nutmeg) with the added richness of Vacherin Fribourgeois. Served with 2oz Schladerer Kirschwasser – sip it on its own, or try dipping your bread in it before the cheese

appetizer/entrée

85 / 100

Traditional Swiss

emmental & gruyère cheese, roasted garlic, kirsch, shaved nutmeg

49 / 84

Shaved Black Truffle

emmental & gruyère cheese, roasted garlic, kirsch, shaved truffles, truffle oil

51 / 88

Apple & Cognac

emmental & gruyère cheese, kirsch, braised apples & cognac, shaved nutmeg

50 / 85

Add Vacherin Fribourgeois

16

Add Charcuterie

20

Add 1oz Kirschwasser

10

appetizer served with bc apples, gherkins, pearl onions, sliced baguette

entrée served with farm vegetables, marble potatoes, bc apples, gherkins, pearl onions, sliced baguette

DESSERT

Chocolate Fondue For Two

served with strawberries, bananas, haus marshmallow and assorted pastries
add - nougat, frangelico, baileys or kahlúa

32
7

Black Forest Cake

gluten free chocolate sponge cake, vanilla-kirsch cream, sour cherries

14

Apple Strudel

dulce de leche, vanilla ice cream, rum raisin

14

Hazelnut Layered Cake

hazelnut dacquoise, ganache, candied hazelnut

15

Sorbet

seasonal fruit compote, meringue

12

Cheese Tasting For Two

selection of cheeses with haus preserves, pickles & breads

23