



A TASTE OF THE ROCKIES

IN ROOM DINING



FROM OUR CHEF

The Fairmont Chateau Lake Louise has rested on this protected land for over 125 years. The storied property has an enduring tradition of hospitality excellence which has cultivated a rich food and beverage experience for our guests.

The Canadian identity is a fusion of cultures and our cuisine is no exception. We invite you to indulge in all that mountain fare has to offer. Taste the freshest ingredients from regional farmers, purveyors and artisans. Both classic and contemporary cooking techniques come together for an unrivaled dining experience. Our chefs make great strides to explore this unique landscape to ensure you receive a truly authentic Western Canadian menu while also paying homage to our Swiss guiding heritage.

The culinary team at Fairmont Hotels & Resorts recognizes your health and well-being as a top priority. We include organic local produce when possible and our kitchen has eliminated trans fat from all our dishes. We do our best to accommodate specialized diets and food sensitivities. At the Fairmont Chateau Lake Louise we avoid all fish that are endangered or threatened due to over fishing. We believe that an individual's health is directly connected to the environment and we put as much care into sourcing our ingredients as we do preparing your meal.

Discover our locally inspired dishes in this menu and should you have an inkling for something beyond the limits of our pages, please call In Room Dining and we will do our best to satisfy your requests.

-David MacGillivray, Executive Chef

HOTEL RESTAURANTS

FAIRVIEW

Savour the very best in contemporary Canadian cuisine at the Fairview. By sourcing high quality ingredients from coast to coast, using local organic produce and a focus on “Farm to Table”, our talented culinary team’s deft touch allows the food to shine.

WALLISER STUBE

Innovative European alpine cuisine is featured nightly at the intimate Walliser Stube restaurant and wine bar. Choose from a tempting variety of classic Swiss, German and alpine dishes influenced by regional styles or experience our authentic cheese fondue - an homage to our Swiss Mountain Guide heritage.

LAKEVIEW LOUNGE

Spend quality downtime admiring our very best views of Lake Louise and the Victoria Glacier while sipping your favourite Fairmont Modern Classics cocktail or one of our outstanding wines from the newly renovated contemporary Lakeview Lounge.

GLACIER SALOON

Relax and enjoy the casual, friendly atmosphere at the Glacier Saloon - our western pub and sports bar. Whether you’re in the mood for a light snack or a hearty meal, our western Canadian pub menu offers a wide variety of appetizing favourites complemented by the finest selection of local craft beer on tap and by the bottle.

POPPY BRASSERIE

Savour the finest French cuisine while overlooking the magnificent Fairview Mountain and the famous Lake Louise when you dine. Indulge in an exquisite breakfast with a variety of options on our buffet or enjoy our signature À la carte menu.

LAGO ITALIAN KITCHEN

Enjoy our Italian inspired menu and experience a taste of Italy in the Canadian Rockies. Featuring regional Italian cuisine as well as an all Italian cocktail, beer and wine list. Bellissimo!
(Seasonal Restaurant)

THE CHATEAU DELI

Open 24 hours a day, the Chateau Deli offers a variety of tasty hot meals, home-made soup, fresh salads, sandwiches, baked goods and desserts to sit and enjoy or take-out. Picnic lunches and boxed meals are available on request.



BREAKFAST

6:30 a.m. to 11:30 a.m.

All breakfasts below include your choice of fresh orange, grapefruit, apple, or cranberry juice and freshly brewed coffee or Fairmont signature tea.

Rocky Mountain Breakfast	26
two Vita eggs prepared any style, onion & pepper home fried potatoes, baked tomato, choice of bacon, ham, or sausage and white, whole wheat, or multigrain toast	
Glacier Continental	24
Danish, butter croissant, choice of muffin, fruit preserves, fruit salad	
Omelette	26
three Vita eggs prepared with your choice of fillings: ham, onion, bell pepper, asparagus, smoked salmon, mushroom, assorted cheese, or bacon, served with onion & pepper home fried potatoes, choice of bacon, ham, or sausage and white, whole wheat, or multigrain toast	
Alberta Steak & Eggs	30
6oz strip loin steak, two fresh Vita eggs prepared any style, onion & pepper home fried potatoes, baked tomato, choice of white, whole wheat, or multigrain toast	
Western Hash Skillet	27
bison pastrami hash, two fresh Vita eggs, cheddar cheese & green onion	
Benedicts	26
two soft poached Vita eggs, onion & pepper home fried potatoes, choice of: Traditional Smoked Salmon, crab cake Portobello Mushroom	
French Toast	25
grilled grapefruit segments, roasted pecans, brown sugar butter, maple syrup	
Mile High Pancakes	25
fluffy buttermilk pancakes, maple syrup, your choice of topping: banana caramel-pecan, mountain maple-berry, or buttery cinnamon-apple	
The Chateau Spa Breakfast	25
two soft poached Vita eggs on multigrain toast, grilled zucchini & asparagus, sautéed cherry tomatoes, salsa verde, fresh fruit salad	

We can accommodate most dietary restrictions and allergies. Please inform your server should you have any concerns. Prices do not include taxes. Please note that an 18% gratuity and \$5.00 delivery charge will be added to your bill.

BREAKFAST

6:30 a.m. to 11:30 a.m.

All breakfasts below include your choice of fresh orange, grapefruit, apple, or cranberry juice and freshly brewed coffee or Fairmont signature tea. Favourites are excluded from this offer.

Power Fruit Smoothie & Muffin 17
raspberry, pineapple, banana, strawberry, probiotic yogurt, skim milk,
omega 3 flax seed smoothie, served with a high-fiber, low-fat banana walnut bran muffin

Power Breakfast Parfait & Muffin 18
sliced bananas & berry compote, homemade granola and low fat yogurt,
served with a high-fiber, low-fat banana walnut bran muffin

BREAKFAST FAVOURITES

Cold Cereal 7
Corn Flakes, Special K, All-Bran, Frosted Flakes, Rice Krispies, Froot Loops, Raisin Bran
served with 2%, skim, soy or almond milk

House Made Granola 8

Bircher Müsli 11

add seasonal fruit, berries or bananas 4

Hot Oatmeal 8
served with raisins, cream & brown sugar

Half Grapefruit 4

Sliced Bananas 5

Fresh Fruit Cup 7

Seasonal Fruit Plate 16
served with low-fat cottage cheese & probiotic yogurt

Bakery Basket 9
choice of three: croissant, chocolate croissant, assorted muffin, fruit Danish
bread: white, whole wheat, multigrain, rye or sourdough

Toasted Bagel & Cream Cheese 7
cinnamon raisin, plain, sesame, 12-grain

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CHILDREN'S BREAKFAST

6:30 a.m. to 11:30 a.m.

Fairmont Chateau Lake Louise is pleased to offer children 5 and under a free meal in all restaurants. This policy does not apply to In Room Dining.

Blueberry or Chocolate Chip Pancakes, Maple Syrup	8
French Toast, Maple Syrup & Fresh Berries	8
Scrambled Eggs, Bacon & Toast	8
Cereal	4
Raisin Bran, Special K, All-Bran, Frosted Flakes, Rice Krispies, Froot Loops	
Gluten Free Corn Flakes	4
Juice	4
orange, apple, grapefruit, cranberry	
Milk	4
2%, skim, chocolate, soy, almond	
Fresh Fruit Salad	6
Fruit Smoothie	6

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CHILDREN'S ALL DAY

11:30 a.m. to 11:00 p.m.

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SOUPS & SALADS

Broccoli Cheddar Soup	6
Chicken Noodle Soup	5
Tomato Soup	5
Organic Green Salad, Creamy House Dressing	5.5
Chickpea Hummus, Assorted Crudité	7

POPULAR CHILDREN'S FARE

served with fries & veggie sticks or salad greens

Chicken Fingers, Plum Sauce	11
Grilled Chicken & Cheese Quesadilla, Salsa & Sour Cream	9.5
All Beef 4oz Hamburger	8
Ham & Cheese Club Sandwich	9.5
All Beef Hot Dog	8
Grilled Cheese Sandwich	7.5
Peanut Butter & Jam or Banana & Jam Sandwich	6

CHILDREN'S PASTA

Spaghetti choice of: tomato sauce, meat sauce or butter & cheese	11
6" Pizza three cheese or all beef pepperoni & cheese	10
House Made Macaroni & Cheese	11

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CHILDREN'S ALL DAY

11:30 a.m. to 11:00 p.m.

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FOR THE YOUNG ADULT

served with mashed potatoes & vegetable of the day

Grilled Chicken Breast	13
Strip Loin Steak, Jus	14
Salmon, Tomato Sauce	13

DESSERTS

Fudge Brownie	4
Apple Juice Jelly, Fresh Berries(made with 100% pure fruit juice)	4
Ice Cream Cookie Sandwich	4
Milk Chocolate Pudding	4
Mini Peach Pie, Rolled Oats & Whipped Cream	5
Ice Cream choice of: vanilla, chocolate or strawberry	5

MOCKTAILS

Shirley Temple orange juice, sprite & grenadine	4
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ALL DAY DINING

11:30 a.m. to 11:00 p.m.

APPETIZERS

Chicken Wings 16

choice of: stout BBQ, honey hot, prairie fire
served with blue cheese dipping sauce, celery & carrot sticks

Nachos 16

Monteray jack & cheddar, black olives, green onions, spicy banana peppers, tomatoes
salsa, guacamole, sour cream

add grilled chicken 7

Classic Poutine 15

French fries & gravy, melted Québec cheese curds

add pulled pork 8

Domestic & Imported Artisan Cheeses 26

served with a selection of crackers & bread

Rocky Mountain Meats & Antipasto Platter 28

served with sliced baguette & ciabatta

SOUPS

Rocky Mountain Soup of the Day 10

Canadian Seafood Chowder 14

creamy velouté, double smoked bacon

Stout Beer Onion Soup 14

baguette, Swiss cheese gratin

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ALL DAY DINING

11:30 a.m. to 11:00 p.m.

SANDWICHES

all sandwiches include French fries, sweet potato fries, house made potato chips, organic green salad or caesar salad

upgrade to a classic poutine 4

House Made Burger 24

white cheddar, bacon, sautéed mushrooms, lettuce, tomato, dill pickle, aioli, brioche bun

Classic Turkey Bacon Club 23

smoked turkey, bacon, lettuce, tomato

Chicken Baguette 22

Valbella bacon, brie cheese, tomato strawberry relish, dijonnaise

Vegetable Foccacia 19

roasted eggplant, zucchini, portabella mushroom, fontina cheese, arugula, hummus

French Beef Dip 23

shaved prime rib, garlic butter, jus, pretzel bun

SALADS

Caesar Salad 14

Parmesan, croutons, local Valbella bacon, creamy garlic caesar dressing

Mixed Greens 13

cherry tomato, cucumber, carrots, raspberry vinaigrette

Spinach Salad 14

pickled red beets, maple pumpkin seed dressing, goat cheese crumble

add chicken 7

add shrimp 8

add salmon filet 10

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ALL DAY DINING

11:30 a.m. to 11:00 p.m.

FLATBREADS

Tomato Bocconcini 17
arugula, basil pesto, balsamic reduction

Venison 18
Valbella venison salami, mozzarella, cherry tomato, basil pesto

Feature 18
ask your server for today's creation

DESSERTS

Blackberry Pear Cake 14
vanilla whipped cream

Sour Cream Cheesecake 14
graham crust, strawberries

Pie Of The Day 13
ask your server for today's selection

à la mode 4

Jimmy Simpson 13
brownie bites, strawberries, vanilla ice cream, chocolate sauce, almonds





DINNER ENTRÉES

6:00 p.m. to 11:00 p.m.

Grilled 10oz Top Sirloin Alberta Steak	41
French fries, desperado dip	
Spiced Maple Glazed Salmon	32
sweet potato cake, cilantro pesto, seasonal vegetables	
Squash Ravioli	22
olive oil poached tomato, fresh basil, goat cheese	
Open Fire Pork Ribs	33
BBQ baby back 1/2 rack of ribs, French fries, apple & fennel coleslaw	
Black Bean & Vegetable Fajitas	19
zucchini, peppers & onions, spiced black beans salsa, guacamole, sour cream	
add grilled chicken	7
add 5oz striploin	12
Wild Game Penne Bolognese	27
bison, elk, venison, pork & beef, spinach, mushrooms, Asiago cheese	
Curried Lamb Korma	27
rich cashew gravy, basmati rice, mango chutney, grilled naan bread	
Dal Makhani	22
pickled mango, mixed pickle, mint chutney & rolled papad	

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BEVERAGES

11:00 a.m. to 11:00 p.m.

Freshly Brewed Coffee (Regular or Decaffeinated)	
1/2 litre (2 cups)	8
1 litre (4-6 cups)	14
Fairmont Signature Tea	5
Espresso Based Coffees	7
latte, cappuccino, café mocha	
Hot Chocolate	6
whipped cream & marshmallows	
Assorted Soft Drinks	5
Coke, Diet Coke, Coke Zero, ginger ale, Sprite, root beer, Orange C-Plus	
Grizzly Paw Soda	6
root beer, orange cream soda, ginger beer, black cherry cola, grapefruit	
Sparkling Water	
San Pelligrino 250ml	4
San Pelligrino 750ml	8
Still Water	
Nanton 500ml	4
Nanton 1 litre	8
Evian 1 litre	8
Bottled Juices	5
orange, apple, grapefruit, cranberry	
Milk	5
2%, skim, chocolate, soy, almond	

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BEER

11:00 a.m. to 11:00 p.m.

DOMESTIC BEER

341ml

Molson Canadian	7
Creemore Springs	7
Coors Light	7

PREMIUM BEER

341ml

Big Rock Traditional Ale	8
Steam Whistle	8
Coors Banquet	8
Sol	8
Grizzly Paw Grumpy Bear Honey Wheat Ale	8
Heineken	8

Please ask your In Room Dining Server for our draught beer selections

CIDERS

341ml

Big Rock Apple Cider	8
Big Rock Pear Cider	8
Strongbow Apple Cider	8

RADLER

473ml

Stiegl Grapefruit Radler	11
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SPIRITS

11:00 a.m. to 11:00 p.m.

LIQUOR

	1oz	750ml
Finlandia Vodka	8	100
Grey Goose	11	130
Beefeater Gin	8	100
Tanqueray 10 Gin	11	130
Bacardi White Rum	8	100
Captain Morgan Dark Rum	9	100
Canadian Club Rye	8	100
Crown Royal Whiskey	9	130
Jack Daniel's	9	100
Courvoisier VS Cognac	11	130

LIQUERS

	1oz	750ml
Amaretto	8	100
Bailey's Irish Cream	8	100
Drambuie	10	130
Kahlúa	8	100
Sambuca	8	100
Grand Marnier	10	130

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WINE

11:00 a.m. to 11:00 p.m.

CHAMPAGNE & SPARKLING WINE

	5oz	bottle
Giusti Prosecco, Italy	14	69
Taittinger Champagne, France	29	145
Summerhill Cipes Brut, Canada		79
Dom Perignon, France		375

WHITE WINE

	5oz	bottle
Cellar Selection	11	52
Dipinti Pinot Grigio, Italy	14	65
Penninsula Ridge Chardonnay, Canada	14	65
Villa Maria Sauvignon Blanc, New Zealand	15	70
Cave Spring Riesling, Canada		70
Garnier & Fils Chablis, France		90

RED WINE

	5oz	bottle
Cellar Selection	11	52
Zorzal Malbec, Argentina	14	65
Vineland Estates Cabernet Franc, Canada	14	65
Lopez de Haro Rioja Crianza, Spain	15	70
D'Angelo Pinot Noir, Canada	16	70
Casas del Bosque Syrah, Chile		90
Ca'Momi Napa Cabernet Sauvignon, U.S.A.		95
Cakebread Cellars Cabernet Sauvignon, U.S.A.		235
Antinori Tignanello, Italy		295

Should you desire alternate selections, please ask to see our master wine list.

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LATE NIGHT

11:00 p.m. to 6:00 a.m.

FROM THE CHATEAU DELI

Assorted Sandwiches	12.15
Assorted Salads	prices vary
Vegetarian Nasi Goreng	12.15
Lasagna	11.95
Vegetarian Lasagna	12.15
Butter Chicken	12.15
House Made Macaroni & Cheese	11

SNACKS

Assorted Chips	2.75
Cookies	3.10
Assorted Pastries	prices vary
M&M's	2.60
Assorted chocolate bars	prices vary
Häagen-Dazs Bars	6.50
Häagen-Dazs Pint	9.50
Häagen-Dazs Gelato Mini	4.75

ALCOHOLIC BEVERAGES *(available until 2a.m.)*

Selection of Domestic & Imported Beer	prices vary
Selection of Miniature Spirits	prices vary
Selection of Red & White Wines	prices vary

Please note: items available may vary from the list above. Please ask your attendant for availability.

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