

HOTEL VILLA HONEGG

HONEGG STÜBLI

In the Honegg Stübli the culinary tradition of Switzerland is celebrated in all its deliciousness. Selected cheese and meat are directly sourced from the surrounding farms - all side dishes are homemade and prepared with love, just like in grandmother's kitchen.





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HOTEL VILLA HONEGG

HONEGG STÜBLI

Pleasure through and through. The atmosphere is relaxed, with laid-back conversations, good drinks, hearty laughter and traditional food from early November to late March.

For a cozy get-together up to 10 people.

Enjoy Cheese Fondue or Fondue Chinoise and the view over Lake Lucerne.

HOTEL VILLA HONEGG

CHEESE FONDUE

lamb's lettuce
bacon | croutons | egg

Fondue à discretion
traditional Swiss bread

potatoes

Angus dried meat from the butchery Holzen
pickled vegetables

Felchlin Maracaibo
65% chocolate | Hazelnut | Pear

Classic

Our classic
Honegg mixture

from CHF 89
per person

Chilli

Spicy and fiery
Honegg chilli
mixture

from CHF 89
per person

Porcini

Local Honegg
mushroom
selection

from CHF 92
per person

Truffle

Exquisite combi-
nation of truffles
and champagne

from CHF 98
per person



CLASSIC
CHILLI
PORCINI
TRUFFLE

HOTEL VILLA HONEGG

FONDUE CHINOISE

FROM 8 PERSONS

Chinoise Tavolata à discretion

with meat from the butchery Stalder in Ennetbürgen

beef | chicken | veal | lamb

winter salads

pickled vegetables

various Honegg sauces

French fries and rice

Bouillon with sherry

Felchlin Maracaibo

65% chocolate | Hazelnut | Pear

from CHF 95 per person

Reservations can be accepted up to 48h before event.



TAVOLATA
REGIONAL
SEASONAL

HOTEL VILLA HONEGG

APERITIF & BEVERAGE

White Wine – with Cheese Fondue

7.5 dl

Switzerland, Valais

Petite Arvine Réserve AOC, Histoire d’Enfer

CHF 125

Petite Arvine

Switzerland, Valais

Païen Blanc AOC Wallis, Nicolas Zufferey

CHF 83

Heida

Switzerland, Vaud

Dézaley Médinette Grand Cru, Louis Bovar

CHF 89

Chasselas

Rosé – with Fondue Chinoise

France, Provence

Etoile Rosé, Maison Mirabeau

CHF 83

Grenache, Cinsault

Red Wine – with Fondue Chinoise

7.5 dl

France, Côtes de Beaune

Crozes-Hermitage Rouge « Roche Pierre» AOC, Domaine Belle

CHF 155

Syrah

Switzerland, Obwalden

Cabernet Jura AOC, Weingut Tellen

CHF 83

Cabernet Jura

Italy, Friuli

Poppone IGT, Antonutti Vini

CHF 75

Merlot, Pignolo

Honegg Mulled Wine red


CHF 8.50 / Mug

Honegg Water still / sparkling

CHF 8 / Liter

Tea at choice

Inclusive



PLEASURE THROUGH
AND THROUGH.
THE ATMOSPHERE
IS RELAXED WITH
LAID BACK CHAT AND
HEARTY LAUGHTER.