

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 Raclette 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
pear sliced

included is a glass of chasselas, traditional swiss wine for apero

Classic

Our classic
Honegg mixture

from CHF 85 per person

Porcini

Champignon, king oyster
mushrooms and shitake
from Central Switzerland

from CHF 85 per person

Truffle

Exquisite combination of
truffles and champagne

from CHF 90 per person



CLASSIC
PORCINI
TRUFFLE

HOTEL VILLA HONEGG

RACLETTE

Raclette à discretion for 8 people

served with:
traditional Swiss bread
potatoes
Angus dried meat from the butchery Holzen
pickled vegetables
pear slices

including a private chef and the exclusive booking of our stübli

CHF 80 per person





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