

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 late October to early April.

For a cozy get-together up to 10 people.

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

Price on request for small groups up to 3 persons.

HOTEL VILLA HONEGG

CHEESE FONDUE

Winter salad bouquet with roasted nuts

Pears, confit figs and fig balsam

Fondue à discretion

Traditional Swiss bread

Baby potatoes ProSpecieRara from the Albula Valley

Angus dried meat from the butchery Holzen

Homemade pickled veggies

Pear slices

Tiramisú with Chulmerau plums

Herbs

Porcini

Truffle

Our classic
Honegg herbal mixture

Porcini mushrooms from
Central Switzerland

Exquisite combination of
truffles and champagne

from CHF 89 per person

from CHF 89 per person

from CHF 98 per person



HERBS
PORCINI
TRUFFLE

HOTEL VILLA HONEGG

FONDUE CHINOISE

Chinoise Tavolata à discretion

with meat from the butchery Stalder in Ennetbürgen

Beef / Chicken / Veal / Lamb

Winter salads

Homemade pickled veggies

Apple-orange-pear macédoine

Various Honegg sauces

Honegg fries and rice

Bouillon with sherry

Tiramisú with Chulmerau plums

from CHF 95 per person

Reservations possible until 24 h in advance.



TAVOLATA
REGIONAL
SEASONAL

HOTEL VILLA HONEGG

APERITIF & BEVERAGE

White Wine – with Cheese Fondue

7.5 dl

Switzerland, Vaud

Dézaley Médinette Grand Cru, Louis Bovard 2018/2019

CHF 79

Chasselas

Switzerland, Valais

Petite Arvine Réserve AOC, Histoire d'Enfer 2018

CHF 119

Petite Arvine

Switzerland, Valais

Païen Blanc AOC Wallis, Nicolas Zufferey 2019

CHF 83

Heida

Rosé – with Fondue Chinoise

France, Provence

Rosé Bormettes, Château des Bormettes, 2019/2020

CHF 66

Red Wine – with Fondue Chinoise

7.5 dl

Switzerland, Ticino

SanZeno DOC, Tamborini 2016/2017

CHF 69

Merlot

Switzerland, Obwalden

Regent Barrique AOC, Weingut Tellen 2018

CHF 78

Regent

France, Côtes de Beaune

Crozes-Hermitage Rouge « Roche Pierre» AOC, Domaine Belle 2016

CHF 155

Syrah

Honegg Mulled Wine white / red

CHF 7.50 / Mug

Lime Blossom Tea

Inclusive

Honegg Water still / sparkling

CHF 7 / Liter



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