

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.





H O T E L · V I L L A
H O N E G G

seit 1905

HOTEL VILLA HONEGG

Honegg

6373 Ennetbürgen

CONTACT US

+41 41 618 32 00

marketing@villa-honegg.ch

www.villa-honegg.ch

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

pear slices

apple cinnamon crumble cake

vanilla ice cream

Classic

Our classic
Honegg herbal mixture

from CHF 89 per person

Porcini

Champignon, king oyster
mushrooms and shitake
from Central Switzerland

from CHF 92 per person

Truffle

Exquisite combination of
truffles and champagne

from CHF 98 per person



CLASSIC
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

pickled vegetables

various Honegg sauces

Honegg fries and rice

Bouillon with sherry

selection of local cheese

or

apple cinnamon crumble cake with vanilla ice cream

from CHF 95 per person

Reservations can be made until the evening before.



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 119

Petite Arvine

Switzerland, Valais

Païen Blanc AOC Wallis, Nicolas Zufferey

CHF 83

Heida

Switzerland, Vaud

Dézaley Médinette Grand Cru, Louis Bovar

CHF 79

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 78

Cabernet Jura

Italy, Friuli

Poppone IGT, Antonutti Vini

CHF 75

Merlot, Pignolo

Honegg Mulled Wine red


CHF 7.50 / 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.