

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](mailto:marketing@villa-honegg.ch)  
[www.villa-honegg.ch](http://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

Winter salad bouquet with roasted nuts

Apple and pumpkin

\*\*\*

Fondue à discretion

Traditional Swiss bread

Baby potatoes ProSpecieRara from the Albula Valley

Angus dried meat from the butchery Holzen

Homemade pickled veggies

Apple slices

\*\*\*

Felchlin chocolate sorbet

Fig and oats

Herbs

Our classic

Honegg herbal mixture

from CHF 89 per person

Porcini

Porcini mushrooms from

Central Switzerland

from CHF 89 per person

Truffle

Exquisite combination of

truffles and champagne

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

Various Honegg sauces

Honegg fries and rice

\*\*\*

Bouillon with sherry

\*\*\*

Selection of local cheese

or

Felchlin chocolate sorbet with fig and oats

from CHF 95 per person



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

Switzerland, Ticino

SanZeno DOC, Tamborin

CHF 69

Merlot

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.