



H O T E L · V I L L A
H O N E G G

since 1905

120

JAHRE | YEARS | ANS

1906-2026

Menu

Unique

Our aim is a wholly exquisite experience that lingers in guests' memory long after their departure.

This calls for a harmonious combination of inventive culinary elements, so we infuse unique elements from the region and the history of the house into our craftsmanship.

We live our philosophy of hospitality by constantly striving for perfection and individually tailored service.

Unique memories emerge from transcendent experiences, and our culinary art is sustainably designed to take guests here.

Personal

Excitement generates appreciation. Passion and dedication provide the energy for our inspiration. Personalities treat each other with warmth and respect.

This respectful treatment of all human beings and our shared world is the basis on which beauty and goodness flourish. It makes us proud when we create a result and experience with our partners, for our guests and in the team, in which everyone feels cordiality and satisfaction. This also enhances the enjoyment.

In everything we do, we want to create a WOW, effect that spreads among guests and new visitors, partners and future friends of the house, our team, and its talents of tomorrow.

Exquisite

Delicacies carefully crafted with local flavours, creatively and seasonally prepared, and decorated with treasures from our direct surroundings.

The exquisite dishes featured on our diverse menus are journeys through the local, accompanied by first-rate wines from the region and carefully selected choice beverages. We invite our guests to a culinary immersion into the nature of Villa Honegg.

Enjoy your time at Honegg!

Nadine Stadelmann
Executive Chef

Florian Schmid
Restaurant Manager

Gourmet menu

Luzern char

Black radish | Pear

Clos de Tsampéhro Brut (Chardonnay, Pinot Noir, Petite Arvine), Valais, 2020

Unterwald veal sweetbread

Truffle

Chardonnay, Weingut Fromm, Malans, Graubünden, 2024

Mushroom

Spinach | Glarus Schabziger

Elfingen Rüeget (Pinot Noir), Tom Litwan, Oberhof, Aargau, 2023

Alpine pike perch

Leek | Apple

Petite Arvine Réserve, Histoire d'Enfer, Valais, 2023

Beef Short Rib

Dumplings | Onion | Redcurrant

Cornalin « Dée », Albert Mathier et Fils, Valais, 2022

Cheese selection from local producers

Homemade fruit bread

Valfado Réserve (Syrah), Vin Muté du Pays Suisse, Jürg Biber, 2012

Sea buckthorn

Pumpkin | Sour cream

Sanddorn Sour

Without cheese – CHF 155

With cheese – CHF 170

Beverage pairing – CHF 85

Beverage pairing – CHF 92

Gourmet menu - vegetarian

Black radish

Pear | Carrot

Sbrinz

Truffle

Mushroom

Spinach | Glarus Schabziger

Leek

Apple | Brussel sprouts

Savoy cabbage

Beetroot | Onion | Redcurrant

Cheese selection from local producers

Homemade fruit bread

Sea buckthorn

Pumpkin | Sour cream

Without cheese – CHF 143

With cheese – CHF 158

Wild Menu

Lamb's lettuce salad
Woolly pig bacon | Croutons | Egg

Appenzell duck
Chestnut | Brown butter | Elderflower

Saddle of venison
Curd cheese Pizokel | Black salsify | Parsnip

Cheese selection from local producers
Homemade fruit bread

Chocolate
Plum

CHF 140

Starters

Mushroom	28
Spinach Glarus Schabziger	
Autumn salad	19
Grapes Beetroot Seeds Sprouts	
Lamb's lettuce salad	22
Woolly pig bacon Croutons Egg	
Luzern char	28
Black radish Pear	
Appenzell duck	28
Chestnut Brown butter Elderflower	

Soup

Soup of the day	16
<i>Please ask our team for the current offer.</i>	

From the farm | from the river

Lostallo salmon 42
White wine risotto | Spinach | Aargau saffron

Alpstein corn-fed chicken 49
Jerusalem artichoke | Heritage carrots

Saddle of venison 58
Curd cheese Pizokel | Black salsify | Parsnip

Beef Short Rib 52
Dumplings | Onion | Redcurrant

From the field

Savoy cabbage 44
Beetroot | Onion | Redcurrant

Pumpkin Risotto 38
Buratta

Sweets

Honegg Cream slice	
Maxi	10
Mini	5.50
Sea buckthorn	19
Pumpkin Sour cream	
Chocolate	19
Plum	

Ice cream

Vanilla Coffee Chocolate	5.50 per scoop
Homemade ice cream and sorbet	5.50 per scoop
<i>Please ask our team for the current offer.</i>	
Whipped cream	+2.50

Cheese

Cheese from local producers	19 28
Homemade fruit bread	

The heritage site

Centuries ago, the land of «Unterhonegg» in Ennetbürgen was widely known as one of the most beautiful spots in the area. Here, at 914 meters above sea level and perfectly situated, is where the local entrepreneur Emil Durrer fulfilled his dream in 1905: he built his own hotel. The former «convalescent Honegg» hosted 72 beds and was a typical family-run business. Even in those days, the highest quality home-grown produce such as milk, eggs, cheese and meat were supplied by local farms. Eighteen local employees welcomed guests from all over the world during the summer season. The guests spent several weeks – even entire summers – in the hotel and its scenic surroundings. As pastimes, activities like tennis, croquet, boules, hiking and billiards were very popular.

In 1978, the main hotel closed, though the terrace remained open, functioning as a small garden restaurant. In many ways throughout its history, Honegg has been a place of relaxation and indulgence.

Since 2007, the hotel has been privately owned. The beautiful building was lovingly refurbished to the highest standards, and in May 2011 it was re-opened as «Hotel Villa Honegg», a 5-star superior hotel with 25 guest rooms and suites, a private cinema, a state-of-the-art conference room and a small but fine spa area including a heated outdoor infinity pool with a breathtaking view over the lake and the Alps.



Our partners

Meat

Holzen Butchery, Ennetbürgen
Stalder Butchery, Ennetbürgen
Swiss Poultry Specialities, Mörschwil
Buffalo-Peter, Schlossrued
Quail Breeding Staad, D. & M. Fitzi

Dairy and Cheese

Barmettler Dairy, Stans
Bergkäserei Marbach AG, Marbach
Willi Schmid, Lichtensteig

Fish

Bianchi Comestible, Zufikon
Waserlachs GmbH, Beckenried
Fish farm P. Jäggi, Ennetmoos
Oona Kaviar, Tropenhaus Frutigen
SwiFish AG, Susten

Vegetables

Various herbs from our Honegg garden
Mundo AG, Rothenburg
Staubli Brothers, Muri

Free-range eggs

Barmettler Eggs, Ennetmoos

Bread

Fredy's «The fine art of bread», Baden

Specialties

Honegg Honey, Urs Rohrer & Guido Portmann
Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen
Sicilian „Balat” olive oil & olives, Guidolio Meggen

Wauwiler Champignon AG, Wauwil
Terreni alla Maggia, Ascona
Felchlin Chocolate, Schwyz

We use only Swiss meat. Our bread is produced in Switzerland with ingredients from Germany and Switzerland.
Any other origin is expressly declared.

Information on ingredients and dishes that may trigger allergies or other undesirable effects
are available on request from our service staff.

It is illegal to sell wine, beer, and cider to anyone under the age of 16
and spirits, aperitifs, and alcopops to anyone under the age of 18.

Our staff may ask for ID.

All prices are in CHF and include 8.1% value-added tax.