



H O T E L · V I L L A
H O N E G G

since 1905

Christmas Eve Menu

24 December 2022

Cured Swiss char
goat cream cheese, beetroot and horseradish

Celery apple soup with grilled quail breast

Onsen egg
leek, potato espuma and truffle

Tender Swiss Prime beef medallions under onion crust
savory veal gravy
Duchesse potatoes, red cabbage and Brussel sprouts

Regional cheese specialties
served from the cheese cart

Vanilla parfait
potted plum and Farina-Bona crumble

without corresponding beverage

6-course menu CHF 149

5-course menu CHF 134

4-course menu CHF 119

Menu prices per person

**with corresponding beverage
(with or without alcohol)**

6-course menu CHF 219

5-course menu CHF 207

4-course menu CHF 195

Menu prices per person

H O T E L H O N E G G A G

HONEGG · 6373 ENNETBÜRGEN · LUCERNE · SWITZERLAND

T + 41 41 618 32 00 · F + 41 41 618 32 01 · info@villa-honegg.ch · www.villa-honegg.ch



H O T E L · V I L L A
H O N E G G

since 1905

Christmas Menu

25 December 2022

Carpaccio from locally sourced water buffalo
Sbrinz cheese from Stans and purslane

Swiss saffron consommé
corn fed chicken

Homemade gnocchi
pumpkin and kale

Tender saddle of Central Swiss veal
veal gravy
mashed potatoes and Pro Specia Rara carrots

Regional cheese specialties
served from the cheese cart

Maracaibo 65% chocolate mousse
braised pineapple and cinnamon

without corresponding beverage

**with corresponding beverage
(with or without alcohol)**

6-course menu CHF 149

6-course menu CHF 219

5-course menu CHF 134

5-course menu CHF 207

4-course menu CHF 119

4-course menu CHF 195

Menu prices per person

Menu prices per person

H O T E L H O N E G G A G

HONEGG · 6373 ENNETBÜRGEN · LUCERNE · SWITZERLAND

T + 41 41 618 32 00 · F + 41 41 618 32 01 · info@villa-honegg.ch · www.villa-honegg.ch



H O T E L · V I L L A
H O N E G G

since 1905

St. Stephen's Day Menu

26 December 2022

Pumpkin
cream cheese

Cream soup of parsnip
veal bacon and nuts

Poached char
savoy cabbage

Duck fillet from Eastern Switzerland
mountain cranberry gravy
Ticino polenta and romanesco

Regional cheese specialties
served from the cheese cart

Gingerbread-Tiramisu
tangerine compote

without corresponding beverage

**with corresponding beverage
(with or without alcohol)**

6-course menu CHF 149

6-course menu CHF 219

5-course menu CHF 134

5-course menu CHF 207

4-course menu CHF 119

4-course menu CHF 195

Menu prices per person

Menu prices per person

H O T E L H O N E G G A G

HONEGG · 6373 ENNETBÜRGEN · LUCERNE · SWITZERLAND

T + 41 41 618 32 00 · F + 41 41 618 32 01 · info@villa-honegg.ch · www.villa-honegg.ch



H O T E L · V I L L A
H O N E G G

since 1905

New Year's Eve menu

31 December 2022

Sautéed duck liver from eastern Switzerland
parsnip and mountain cranberries

Beef Consommé
refined with Rémy Martin XO Cognac
egg royale

Pan-grilled Swiss perch
beetroot apple foam and champagne risotto

Tenderly roasted fillet of Central Swiss veal
savoury veal gravy
potato pearls, pumpkin and glazed Brussel sprouts

«Stanser Fladä» cheese
orange ginger chutney and wood-oven baked bread

Chestnut parfait
mascarpone, vanilla, tangerine

6-course menu CHF 159

5-course menu CHF 144

4-course menu CHF 129

Menu prices per person

H O T E L H O N E G G A G

HONEGG · 6373 ENNETBÜRGEN · LUCERNE · SWITZERLAND