



# Menu

Daily  
12.30 noon until 2.30pm  
6pm until 9pm



## 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 the unique from the region and the history of the house in 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 anchored to transport 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 good flourishes. 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 simply enhances easily the enjoyment.

In everything we do, we want to create a WOW that gets around 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 feature 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!

Philipp Keller  
Executive Chef

Philipp Tschumi  
F&B Manager & Deputy Host

HOTEL HONEGG AG

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

## Gourmet menu

Duck liver from Appenzell | Cherry | Brioche

\*\*\*

Riesling Silvaner | Garlic | Clams from Lucerne

\*\*\*

Perch | Beetroot | Malt

\*\*\*

Venison | Pumpkin | Celery | Brussels sprouts | Pizokel

\*\*\*

Sbrinz cheese | Walnut | Mirabelle

\*\*\*

Sea buckthorn | Fior di Latte

### Menu prices

6 course menu CHF 134  
5 course menu CHF 119  
4 course menu CHF 104  
3 course menu CHF 89

### Drink accompagnement

*non-alcoholic | alcoholic*

6 courses + CHF 72  
5 courses + CHF 60  
4 courses + CHF 48  
3 courses + CHF 36

*The gourmet menu is served from 12.30noon until 1.45pm and from 6pm until 9pm.*

## Gourmet menu - vegetarian

Wild mushrooms | Cherries | Brioche

\*\*\*

Riesling Silvaner | Garlic

\*\*\*

Beetroot | Malt

\*\*\*

Celery | Pumpkin | Brussels sprouts | Pizokel

\*\*\*

Sbrinz cheese | Walnut | Mirabelle

\*\*\*

Sea buckthorn | Fior di Latte

### Menu prices

6 course menu CHF 119  
5 course menu CHF 104  
4 course menu CHF 89  
3 course menu CHF 74

### Drink accompaniment

*non-alcoholic / alcoholic*

6 course + CHF 72  
5 course + CHF 60  
4 course + CHF 48  
3 course + CHF 36

*The gourmet menu is served from 12.30noon until 1.45pm and from 6pm until 9pm.*



H O T E L - V I L L A  
**H O N E G G**

seit 1905

## Experience Menu For two people

*(Preparation at the table)*

Venison Mille-Feuille  
Mountain cranberry | Lamb's lettuce

\*\*\*

Roasted saddle of roe deer  
Pizokel | Red cabbage | Chestnut | Apple | Pumpkin

\*\*\*

Autumn Fun Fair  
Almonds | Biscuit | Plum | Cotton candy

*CHF 95 per person*

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

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ



H O T E L - V I L L A  
H O N E G G

seit 1905

## Starters

Autumn salad	19
Pickled apple   Seeds   Caramelized walnut   Rosehip <i>+ sautéed duck liver from Appenzell</i>	+ 9
Lamb's lettuce	22
Croûtons   Veal bacon   Egg	
Wild mushroom tartare	24
Pickled cherry   Brioche	
Duck liver duo	28
Pickled cherry   Brioche	
Water buffalo tartare	29
Wild mushrooms   Brioche	

## Soups

Jerusalem artichoke   Coconut Truffle	16
Riesling Silvaner   Garlic <i>+ Clams from Lucerne</i>	16 + 3

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

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

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

## From the farm | from the field | from the lake

Fillet of beef from Nidwalden pasture beef	64
Blue Potatoes from St. Gallen   Celery   Brussels sprouts + <i>Rossini garnish (with duck foie gras and shaved truffle)</i>	+ 15
Parsley root   Leek Miso   Mirabelle	32
Celery Pumpkin   Brussels sprouts   Pizokel	32
Beetroot ravioli Jersey Blue cheese   Beetroot	38
Ribel corn fed poularde from Mörschwil Bread dumplings   Marinated king oyster mushrooms   Red cabbage   Veal bacon   Pearl onion	48
Sautéed perch fillets from Raron Blue Potatoes from St. Gallen   Beetroot   Malt	52
Confit Swiss Salmon from Lostallo Risotto with Saffron from southern Switzerland   Parsley root   Nut butter beurre blanc	54
Nidwalden veal steak from the local butcher Stalder Beetroot ravioli   Beetroot	62
Duet of venison Pumpkin   Brussels sprouts   Celery   Pizokel	64

## Desserts

Honegg cream slice	
Maxi	9
Mini	5.50
Felchlin chocolate sorbet	17
Fig   Oat	
Sea buckthorn cheesecake   Fior di Latte	18

## Ice cream

Vanilla, Coffee, Chocolate	4 per scoop
Homemade selection, according to daily offer	4 per scoop
Whipped cream	2

## Cheese

Sbrinz cheese   Walnut   Mirabelle	16
Cheese selection from regional producers	18   23
Fruit bread   Nuts   Dried fruit	

## Sweet wine

Switzerland, Argovia	
Dessert blanc Prestige Barrique AOC, Nauer Weine	5 cl 8
Müller-Thurgau	3.75 dl 59



## 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 sealevel 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 billards 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 23 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.



**HOTEL HONEGG AG**

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

## Our partners:

### Meat

Holzen Butchery, Ennetbürgen  
Stalder Butchery, Ennetbürgen  
Swiss Poultry Specialities, Mörschwil  
Buffalo-Peter, Schlossrued  
Traitafina, Lenzburg  
Game: from domestic hunting if possible

### Fish

Bianchi Comestible, Zufikon  
Martin Waser, Beckenried  
La Perche-Loë, Raron  
Lenny Hartmann «Müscheli», Lucerne

### Vegetables

Various herbs from the Honegg garden  
Mundo AG, Rothenburg  
Farm Morgestärn, R. Diener, Kulmerau

### Specialities

Honegg honey produced by DR.SCHIER`S  
Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen  
Sicilian „Balat” olive oil & olives, Guidolio in Meggen

### Milk and Cheese

Barmettler Dairy, Stans  
Toni Odermatt, Meierskählen, Stans  
Willi Schmid, Lichtensteig

### Free-range eggs

Barmettler Eggs, Ennetmoos

### Brot

Fredy's „The fine art of bread“, Baden

Wydacher organic farm, Oberdorf  
Farm Murmatt, Ennetmoos  
Farm Obermisli, Ennetbürgen

Felchlin Chocolate, Schwyz  
Terreni Alla Maggia, Ascona  
Lussi-Pilze GmbH, Oberdorf

We use only Swiss meat. Any other origin is expressly declared.

#### Allergies | intolerances

Information on ingredients and dishes that may trigger allergies or other undesirable effects is 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 inclusive of 7.7 % value-added tax.*

**HOTEL HONEGG AG**

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ