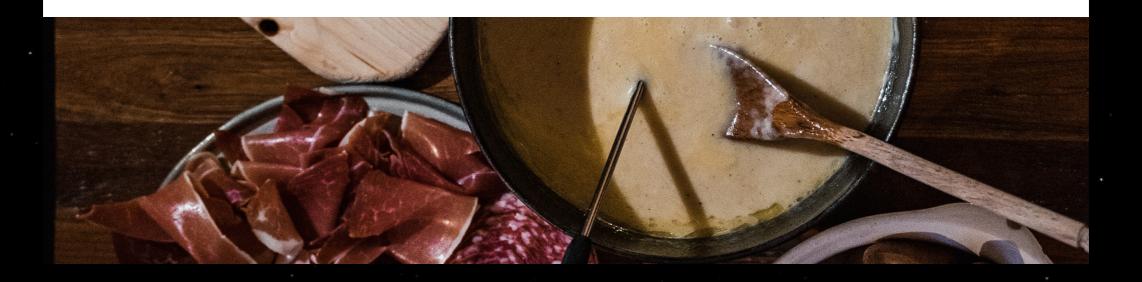
HOTEL VILLA HONEGG

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.





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.

CHEESE FONDUE

Winter salad bouquet with roasted nuts

Apple and pumpkin

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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 Porcini Truffle

Our classic Porcini mushrooms from Exquisite combination of

Honegg herbal mixture Central Switzerland truffles and champagne

from CHF 89 per person from CHF 89 per person from CHF 98 per person



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

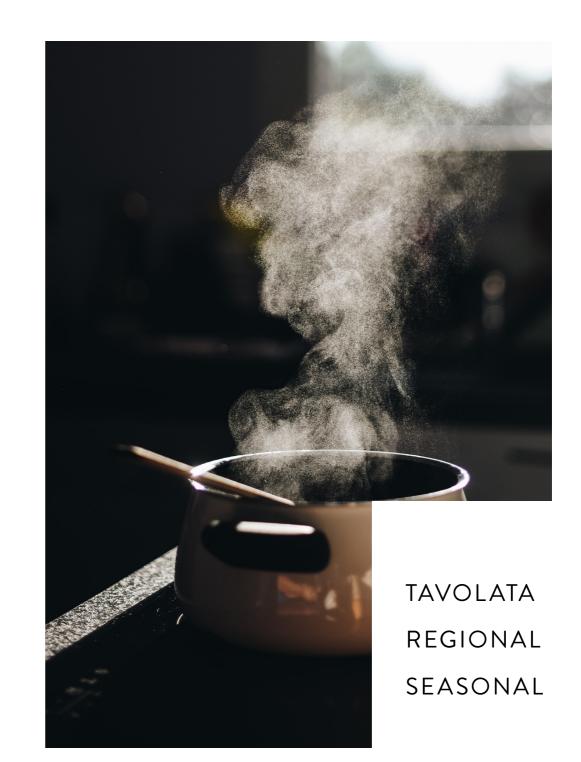
Bouillon with sherry

Selection of local cheese

or

Felchlin chocolate sorbet with fig and oats

from CHF 95 per person



APERITIF & BEVERAGE

White Wine – with Cheese Fondue	7.5 dl	Red Wine – with Fondue Chinoise	7.5 dl
Switzerland, Valais		France, Côtes de Beaune	
Petite Arvine Réserve AOC, Histoire d'Enfer	CHF 119	Crozes-Hermitage Rouge « Roche Pierre» AOC, Domaine Belle	CHF 155
Petite Arvine		Syrah	
Switzerland, Valais		Switzerland, Obwalden	
Païen Blanc AOC Wallis, Nicolas Zufferey	CHF 83	Cabernet Jura AOC, Weingut Tellen	CHF 78
Heida		Cabernet Jura	
Switzerland, Vaud		Switzerland, Ticino	
Dézaley Médinette Grand Cru, Louis Bovar	CHF 79	SanZeno DOC, Tamborin	CHF 69
Chasselas		Merlot	
Rosé – with Fondue Chinoise		Honegg Mulled Wine red	CHF 7.50 / Mug
France, Provence			
Etoile Rosé, Maison Mirabeau	CHF 83	Honegg Water still / sparkling	CHF 8 / Liter
Grenache, Cinsault			
		Tea at choice	Inclusive

PLEASURE THROUGH AND THROUGH. THE ATMOSPHERE IS RELAXED WITH LAID BACK CHAT AND HEARTY LAUGHTER.