



H O T E L · V I L L A
H O N E G G

seit 1905

Menu

Daily

12 noon until 2pm

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 easily enhances 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

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H O T E L - V I L L A
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Gourmet menu

served from 6 pm until 9 pm

Uri salmon trout

White radish | yuzu ponzu

Chestnut | cream

Quail | beech mushroom

Mangalica pig

Pointed cabbage | mustard | lavender-honegg-honey

Beetroot ravioli

Truffle | apple

Fallow deer

Bread dumpling | cranberry | black salsify

Cheese from regional producers

Brownie

Coffee | salted caramel

menu price

7 course menu - 149

6-course menu - 134

5-course menu - 119

4-course menu - 104

corresponding beverage

(with or without alcohol)

7 courses + 84

6 courses + 72

5 courses + 60

4 courses + 48

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Gourmet menu - vegetarian

served from 6 pm until 9 pm

Burrata from Marbach
Pumpkin | fig | pine nuts

Chestnut | cream
Pear | beech mushroom

Cauliflower
Egg yolk | smoked ricotta

Beetroot ravioli
Truffle | apple

Mushroom Wellington
Savoy cabbage | brussels sprouts | buckwheat

Cheese from regional producers

Brownie
Coffee | salted caramel

menu price

7 course menu - 134
6-course menu - 119
5-course menu - 104
4-course menu - 89

corresponding beverage *(with or without alcohol)*

7 courses + 84
6 courses + 72
5 courses + 60
4 courses + 48

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Menu to share for two people

Water buffalo carpaccio | purslane | fig | Sbrinz cheese
Pumpkin-apple tartare | brioche

Duck from Appenzell | beetroot ravioli | brussels sprouts
Catfish | blue St. Galler potatoes | savoy cabbage | saffron

“Kaiserschmarrn” cut-up pancake | Plum
Cheese selection | chutney | fruit bread

CHF 107 per person

*This menu 3 course menu, served within 6 dishes, reflects family life.
Accordingly, the dishes are placed in the centre of the table, so that everything can be shared.*

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Game Special for two people

Lamb's lettuce
Bacon from the Mangalica pig | egg | croutons

Saddle of deer hunter style
Cranberry | curd Spaetzle | brussels sprouts | red cabbage | pumpkin
carved at the table

starter - 22 per Person
main - 65 per Person
2 courses - 82 per Person

The saddle is carved at the table.

Preparation time approximately 25 minutes for the main course.

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Starters

Autumn salad	19
Beetroot seeds fig smoked ricotta cheese <i>+ smoked Scottish herb salmon from Beckenried</i>	+ 7
Lamb's lettuce	22
Bacon from the Mangalica pig egg croutons	
Burrata cheese from Marbach	24
Pumpkin fig pine nuts	
Water buffalo carpaccio	26
Purslane fig Sbrinz cheese	

Soups

Soup of the day <i>Please ask our team for the current offer.</i>	16
Leek	18
Mushroom garlic	

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From the farm | from the lake

Angus beef entrecôte from the local butcher's Holzen 64*
Veal jus | curd Spaetzle | pumpkin | beech mushroom

Tender and flawless quality of meat, juicy and aromatic.

Originally bred in Scotland in the 18th century with the aim of obtaining a breed of cattle that produces less milk and produces a higher class of meat.

Corn poulard breast from Eastern Switzerland 49
Hunter style | buckwheat | brussels sprouts | red cabbage

The meat is very juicy and tender and has a low-fat content.

Fed with a grain mixture containing the original Rheintaler Ribelmals. These guinea fowl have a comparatively long breeding period of twelve weeks.

Pikeperch from Susten 54
Noilly Prat | blue St. Galler potatoes | pointed cabbage

Its flesh is white and has a tender, firm bite. The AlpenZander was born and raised in the impeccable spring water of the Valais Alps. Ideal supplier of proteins, vitamin B and minerals.

Veal loin cut from the local butcher's Stalder 63*
Cranberry | bread dumpling | black salsify

Extremely tender meat from Nidwalden calves.

In winter they enjoy the warmth in the barn and in spring the natural environment on the alp. The lush alpine meadows with their herbs are tasty and healthy food for the calves.

* + Truffle 5 grams +8

From the field

Okara 38
Cauliflower | beech mushroom | cranberry

Emilia's beetroot ravioli 44
Truffle | apple

Mushroom Wellington 44
Savoy cabbage | brussels sprouts | buckwheat

Sweets

Honegg cream slice	
maxi	9
mini	5.50
Brownie coffee salted caramel	19
“Kaiserschmarrn” cut-up pancake plum	19

Ice cream

vanilla, coffee, chocolate	5 per scoop
homemade selection, according to daily offer	5 per scoop
whipped cream	2

Cheese

Cheese selection from regional producers	18 / 26
Fruit bread nuts dried fruit Honegg honey	

Our recommendation:

+ Dessert blanc Prestige Barrique, AOC Aargau, Müller-Thurgau, Nauer Weine, 5cl	+ 8
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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 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.



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Our partners:

Meat

Holzen Butchery, Ennetbürgen
Stalder Butchery, Ennetbürgen
Swiss Poultry Specialities, Mörschwil
Buffalo-Peter, Schlossrued
Traita fina, Lenzburg
Toni Odermatt, Meierskählen, Stans
Quail Breeding, Imoberdorf, Montlingen

Milk and cheese

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

Fish

Bianchi Comestible, Zufikon
Martin Waser, Beckenried
Gotthard Pikeperch, Erstfeld
Silvio Baumann, Attinghausen
SwiFish, Susten

Vegetables

Various herbs from our Honegg garden
Mundo AG, Rothenburg
Farm Morgestärn, R. Diener, Kulmerau
Hof Obermisli, Obbürgen

Free-range eggs

Barmettler Eggs, Ennetmoos

Bread

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

Specialities

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

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

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.

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