



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 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



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## Gourmet menu

*served from 6 pm until 9 pm*

beef | porcini mushrooms | dried cherry tomato

\*\*\*

fennel cream soup | smoked salmon | dill

\*\*\*

perch | artichokes | lemon | parsley liscio

\*\*\*

saddle of veal and beef stew | potato | broccoli

\*\*\*

brie cheese | mirabelle plum | rosemary

\*\*\*

apricot | milk | lemon thyme

### menu price

6-course menu CHF 134

5-course menu CHF 119

4-course menu CHF 104

### corresponding beverage

*(with or without alcohol)*

6-course menu + CHF 72

5-course menu + CHF 60

4-course menu + CHF 48

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HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

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## Gourmet menu - vegetarian

*served from 6 pm until 9 pm*

cherry tomato | basil | olive oil

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fennel cream soup | smoked ricotta | dill

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red lentils | chanterelles | green beans

\*\*\*

eggplant | feta cheese | sweet potato | lemon

\*\*\*

brie cheese | mirabelle plum | rosemary

\*\*\*

apricot | milk | lemon thyme

### menu price

6-course menu CHF 119  
5-course menu CHF 104  
4-course menu CHF 89

### corresponding beverage

*(with or without alcohol)*  
6-course menu + CHF 72  
5-course menu + CHF 60  
4-course menu + CHF 48

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## Menu to share for two people

burrata | basil sorbet | cherry tomatoes  
water buffalo tartare | corn | miso

\*\*\*

veal steak | mountain cheese ravioli | green beans  
roasted sea bass | lemon hummus | broccoli

\*\*\*

variation of wild berries  
crumble cake | sorbet | cream | fresh berries  
cheese selection | chutney | fruit bread

CHF 95 per person

*This menu reflects family life.*

*Accordingly, the dishes are placed in the centre of the table so that everything can be shared.*

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## Starters

summer salad	19
watermelon   feta cheese   seeds   sprouts	
+ smoked Scottish herb salmon from Beckenried	+ 7
cherry tomato	22
basil   olive oil	
Schlossrueder water buffalo tartare	29
corn   miso	
+ Cognac Rémy Martin VSOP 2cl	+ 16

## Soups

soup of the day	16
<i>Please ask our team for the current offer.</i>	
carrot-coconut soup	18
apple   ginger	

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## From the farm | from the lake

- angus beef entrecôte from the local Holzen butchery 64  
*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.*
- guinea fowl breast from Eastern Switzerland 49  
*The dark meat is very juicy and tender and has a low-fat content.  
Originally from South Africa. Fed with a grain mixture containing the original Rheintaler Ribelmais. These guinea fowl have a comparatively long breeding period of twelve weeks.*
- confit “Brüggli” char 54  
*Its meat is salmon-like, but much more tender.  
Due to its nutritional value, it is by far one of the favorites of any high-protein diet. This first-class fish is bred by a family business in the canton of Schwyz.*
- veal steak from the local Stalder butchery 63  
*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.*
- side dishes** - The dishes mentioned above are served with ratatouille, green beans and fennel. You can choose between fried potatoes, leaf salad or herb risotto.

## From the field

- okara 38  
sweet potato | green beans
- Emilia's mountain cheese ravioli 39  
fennel | broccoli | red onion

## Sweets

Honegg cream slice	
maxi	9
mini	5.50
variation of wild berries	18
apricot   milk   lemon thyme	19

## Ice cream

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

## Cheese

Brie   mirabelle plum   rosemary	17
Cheese selection from regional producers	18 / 26
Fruit bread   nuts   dried fruit   Honegg honey	
+ <i>Dessert blanc Prestige Barrique, AOC Aargau, Müller-Thurgau, Nauer Weine, 5cl</i>	+ 8





## 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  
Traitafina, Lenzburg

### Milk and cheese

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

### Fish

Bianchi Comestible, Zufikon  
Martin Waser, Beckenried  
Brüggli-Forellen GmbH, Sattel  
Silvio Baumann, Attinghausen

### 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 honey produced by DR.SCHIER`S  
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.*