



H O T E L · V I L L A
H O N E G G

since 1905

Gourmet menu

Guinea fowl terrine from Eastern Switzerland with red pepper, pear chutney
marinated sugar loaf and water foxtail sprouts with hibiscus vinegar and almond puree
amaranth granola

Essence of mushroom with yellow oyster mushroom, black salsify
black salsify crisp and Tango-Doo sprout pesto

Roasted arctic codfish, melted leek galette with coconut milk
Jerusalem artichoke puree and Jerusalem artichoke chip with Cajun spices

Roasted veal medallion flavoured with smoked cinnamon
braised veal cheek with balsamico
parsley root puree and savoy cabbage

„Stanserflade“ from Barmettler in Stans on warm Farina Bona brioche
salted apple caramel jelly

Egg kirsch slice with chocolate brittle biscuit from Felchlin chocolate 65 %
sour cream ice cream with black pepper

Complete 6-course menu CHF 134

5-course menu CHF 119

4-course menu CHF 104

3-course menu CHF 89

Menu prices per person

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HONEGG · 6373 ENNETBÜRGEN · LUCERNE · SWITZERLAND

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Starters and salads	CHF
Seasonal leaf salad with beetroot spaghetti, crispy malt and fine sliced dried figs	14
Smoked trout from Ennetmoos as a medallion and as a mousse with lemon grass fennel salad with yuzu and black cumin oil	20
Guinea fowl terrine from Eastern Switzerland with red pepper, pear chutney marinated sugar loaf and water foxtail sprouts with hibiscus vinegar and almond puree amaranth granola	22
Lamb's lettuce with sweet and sour pumpkin cashew cheese with cardamom and roasted pine nuts	16
Beef tartar with mint, pomegranate, olive oil and Pita bread	28
Caesar Salad green salad with Sbrinz, veal bacon and anchovies	18
Cold mezze Hummus, Moutabel, Lebhne, Muhammra Fatoush, Tabouleh and warm Pita bread	28
Soups	
“Nidwaldner Gerstensuppe” barley broth with dried beef and diced vegetables	14
Essence of mushroom with yellow oyster mushroom, black salsify black salsify crisp and Tango-Doo sprout pesto	17
Meat	
Honegg–Meatloaf from “Holzen” butcher Ennetbürgen, strong Vealjus, mashed potatoes, glazed colorful “Pfälzer” carrots	38
Roasted beef fillet from “Stalder” with seasonal vegetables	59
Roasted veal medallion flavoured with smoked cinnamon and braised veal cheek with balsamico parsley root puree and savoy cabbage	57
Crispy corn chicken breast from Mörschwil, strong gravy with Tasmanian pepper corn polenta from Rheintal and glazed red chicory with mandarin	55

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Fish	CHF
Roasted arctic codfish, melted leek galette with coconut milk Jerusalem artichoke puree and Jerusalem artichoke chip with Cajun spices	52
Fried white fish from Lake Lucerne on a champagne sauerkraut from Murmatthof sauteed potatoes from the Albula Valley and glazed grapes	56

Vegetarian

Handmade “Äpler macaroni” ravioli with diced potatoes, apple compote and roasted onions	36
Baked Falafel with ginger pesto and Himalaya basmati rice and short roasted Chinese cabbage and mungo sprouts with carrots	34
Handmade pappardelle with Jersey-Blue cheese from Willy Schmid dried pears and fleur de sel walnuts	36

Our partners:

Meat

Holzen Metzgerei, Ennetbürgen
Metzgerei Stalder, Ennetbürgen

Fish and specialties

Fischerei Frank, Ennetbürgen
Bianchi Comestible, Zufikon

Eggs

Barmettler Eier, Ennetmoos

Milk and cheese

Barmettler Molkerei, Stans
Toni Odermatt, Meierskählen, Stans

Vegetables

Various aromatic herbs from the Honegg garden
Mundo AG, Rothenburg

Bread

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

Specialities

Baerg Marti apple and pear vinegar from Jungfraujoch
White fish from Kari, Fischerei Seehuisli, Ennetbürgen
Sicilian “Balat” olive oil and olives
from Guido Fuster from Meggen

Lussi-Pilze GmbH, Oberdorf
Felchlin chocolate, Schwyz

All meat products are local (Switzerland), all other origins are indicated.

All prices include 8 % VAT.

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Desserts			CHF
Egg kirsch slice with chocolate brittle biscuit from Felchlin chocolate 65 % sour cream ice cream with black pepper			17
Vegan crème brûlée with violet sugar marinated mango with pomegranate and peppermint			15
Pumpkin pie with pimentos and vanilla pumpkin seed ice cream and pumpkin seed brittle			16
Chocolate mousse from Felchlin couverture, Maracaibo Clasificado 65 % with “Balat” olive oil and whipped cream			14
Vanilla ice cream with hot chocolate sauce and whipped cream			14
Iced coffee with whipped cream			12
with Kirsch			15
Ice cream			
Vanilla			
Coffee			
Chocolate			
per scoop			4
portion of whipped cream			2
homemade ice cream and sorbets			
Vanilla pumpkin seed ice cream with pumpkin seed brittle			
Sour cream ice cream with black pepper			
Lemon verbena apple sorbet			
Orange rosemary sorbet			
per scoop			4
portion of whipped cream			2
Beluga Noble Russian Vodka Silver	4 cl	40 %	19
Champagne Taittinger, Brut Réserve	1dl		19

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CHF

Choice of regional cheese

22

Fruit cake, nuts and dried fruits

from Barmettler dairy in Stans and regional cheese producers

Stanser Fladä, Stanser Röteli, Bleiki Alpkäse, Jersey Blue from Toggenburg, 3 year old Sbrinz, Weisser Stanser, soft and semi-hard goat cheese from Dallenwil

Sweet wine

France – Sauternes

Château Haut-Mayne AC 2012

5cl

13

Sémillon, Sauvignon blanc

7.5 dl

111

Spain - Malaga

Sofia 2007

5 dl

74

Moscatel del Alejandro

Portwine

Taylor`s Tawny Port, Portugal, 10 years

5 cl

12

Taylor`s Tawny Port, Portugal, 20 years

5 cl

20

Bitter/liqueur

Appenzeller cream liquor

4 cl

40 %

11

Vodka

Beluga Noble Russian Vodka Silver

7 dl

40 %

290

4 cl

40 %

19

The law prohibits the sale of wine, beer and cider to anyone under 16,
spirits and alcopops to anyone under 18.

The staff may ask for proof of age.

All prices include 8 % VAT.

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