



Dear guests

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. Following the credo of indulgence, our chefs create local delicacies and savoury classics whilst you, dear valued guest, enjoy our friendly service in a cozy atmosphere. In the evening, our gourmet menu is a must for taste-buds and the eye. Accompanied by selected wines and/or non-alcoholic drinks, there are six courses for you to choose from. The ingredients are locally sourced, or from a few carefully selected Swiss farmers. Our chefs take great pride in using ingredients from our own herb garden, which is also home of our own bees.

Our honoring of local and Swiss specialties is also reflected in our wine and drink offerings. On the menu, you will find some unique vintages made from indigenous grapes; you might choose to enjoy as an aperitif, for example, a Riesling-Sylvaner grown on this hillside, or perhaps you’d prefer an Orange-Lemonade from the village of Beckenried, or Walden Gin from Ob- & Nidwald, where we are located.

Enjoy your time at Honegg.

Marcel Hinderer  
General Manager

**HOTEL HONEGG AG**  
HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

## Honegg Gourmet Menu

Eggplant tartare with quail egg from the Bürgenstock  
Wild garlic gel and housemade herb brioche

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Cream soup of cabbage turnip with rhubarb chutney

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Sautéed fillet of pike  
Peas - espuma and crispy onions

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Roasted Angus beef rump and braised veal shoulder  
Gremolata  
Ticino polenta and green asparagus

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Terrine of locally sourced- Sheep Reblochon cheese  
Chutney of red onion with apple

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Honegg honey ice cream with thyme madeleine  
Alpine salt

### Menuprice

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

*per person*

### with corresponding beverage

*(with or without alcohol)*

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

*per person*

*This menu is served from 12.30 p.m. until 13.45 p.m. and from 6 p.m. until 9 p.m.*

## Experience Menu

Our recommendation for two persons

*(Preparation at the table)*

Water Buffalo Tatare  
“Belper Knolle” cheese  
Housemade brioche

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Whole roasted salmon trout from Uri with its velouté  
Boiled potatoes and asparagus

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Mille-feuille with orange

*CHF 95 per person*

## Starters

Spring salad	19
Blood sorrel, sweet - sour pickled celery and buckwheat chips	
Caramelized goat cream cheese from the local «Geissäheimet Meierskählen»	23
Lukewarm asparagus salad, walnuts and Honegg garden herbs	
Scottish salmon smoked locally in Beckenried	25
Pea and sour cream mousse, pickled radishes and pumpernickel	
Honegg Mezzeh	29
Chickpea mousse, eggplant puree, natural yoghurt, bell pepper cream	
Bread salad, parsley salad and warm pita bread	

## Soups

Cream soup of cabbage turnip with rhubarb chutney	16
Cream soup of chard with mushroom ragout	18

## From farm, meadows or lake

Supreme of corn fed poulard Veal gravy Asparagus risotto, steamed spinach and cherry tomatoes	48
Pike-perch fillet Couscous with chervil and Swiss saffron foam	51
Sautéed fillet of pike Boiled potatoes, peas-espuma and crispy onions	49
Angus Entrecôte (200g) from the local Holzen Butchery Housemade herbal butter with herbs from our Honegg herb garden Pan-fried potatoes, peperonata and spring onions	68
Emilia's Ravioli with Nidwalden cheese filling Morels and baby carrots <i>with tenderly pan-fried Swiss Veal Steak</i>	38  +26
Housemade gnocchi Wild garlic, dried tomato pesto and local Sbrinz cheese	39
Roasted colourful cauliflower Chickpea - coconut curry and spinach	32

## Sweets

Honegg cream slice	8
Vanilla ice cream with warm Felchlin chocolate sauce	14
Whipped cream and roasted almonds	
Rhubarb crumble cake	18
Buttermilk ice cream and milk crumble	
Honegg honey ice cream with thyme madeleine	19
Alpine salt	

## Ice cream

Vanilla, coffee, chocolate	4 per scoop
Homemade ice cream and sorbets according to daily offer	4 per scoop
Portion of whipped cream	2

## Cheese

Terrine of locally sourced Sheep reblochon cheese	16
Red onion chutney with apple	
Local cheese selection	18 / 23
Fruit bread, nuts and dried fruits	

## Sweet wine

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

Our partners:

### **Meat**

Holzen Butchery, Ennetbürgen  
Stalder Butchery, Ennetbürgen  
Swiss Poultry Specialities, Mörschwil

### **Milk and Cheese**

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

### **Fish**

Bianchi Comestible, Zufikon  
Martin Waser, Beckenried  
Gotthard-Zander, Erstfeld  
Fischerei Grieser, Obermeilen  
Silvio Baumann, Bürglen

### **Free-range eggs**

Barmettler Eggs, Ennetmoos  
Nickelt quail eggs, Obbürgen

### **Bread**

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

### **Vegetables**

Various herbs from the Honegg garden  
Mundo AG, Rothenburg

Wydacher organic farm, Oberdorf  
Hof Murmatt, Ennetmoos

### **Specialities**

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

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

We use only Swiss meat. Another 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.*