



Dear guests

Centuries ago, the land of “Unterhonegg” in Ennetbuerger 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

Water buffalo tartar  
Baby corn with saffron, crispy onions and fried capers  
Homemade brioche

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Chestnut and pear soup with quince chutney

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Sautéed pike perch fillets with fermented garlic puree  
Braised white cabbage

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Duet of locally sourced deer  
Spaetzli, red cabbage, kumquats and crispy kale

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Swiss Jersey Blue cheese  
Apple Pommery mustard, Pepe Valle Maggia and wood stove baguette

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Felchlin Maracaibo 65% chocolate mousse  
Mascarpone foam, Farina Bona crumble and plum

### without corresponding beverage

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

Menu prices per person

### with corresponding beverage

(with or without alcohol)

6-course menu CHF 206  
5-course menu CHF 179  
4-course menu CHF 152  
3-course menu CHF 125

Menu prices per person

*This menu is served from 12.30 – 1.45pm and from 6 to 9pm.*

## Experience Menu

### Our recommendation for 2 persons

(preparation at the table)

Caesars salad with Sbrinz cheese from Stans and croûtons  
Veal bacon from the Holzen Butchery

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

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Crêpes à la Honegg  
Pancakes with caramelized plums

CHF 95 per person

<b>Starters</b>	<b>CHF</b>
Autumn salad bouquet with chicory and rosehip dressing Squash marinated in rosehip broth and potato crackers	17
Variation of cauliflower with Honegg garden herbs	23
Cured Brüggli char, mustard seeds, Palatine carrot cream and Liscio gel	25
Schlossrueder water buffalo tartare with chili emulsion Baby corn with saffron, crispy onions and fried capers homemade brioche	26
Honegg Mezzeh Chickpea mousse, egg plant purree, natural joghurt, bell pepper cream breadsalat, parsleysalat and warm pita bread	29

## **Soups**

Nidwalden barley soup	16
Chestnut and pear soup with quince chutney	16
Beef broth with egg royal	18

## From farm, meadows, and lake

Supreme of corn fed poulard veal gravy with veal bacon, pearl onions and croutons Duchesse potatoes and Brussels sprouts	48
Roasted fillets of perch Beetroot risotto with pickled apple and crispy kale	52
Pan-fried pike-perch fillets Riesling foam and fermented garlic puree Braised white cabbage and blue potatoes	52
Angus Entrecôte (200g) from the local Holzen Butchery homemade herbs butter Fried potatoes, sautéed king oyster mushrooms and braised red cabbage	68
Emilia's Ravioli with Nidwalden cheese filling, dried tomatoes and roasted pumpkin With tenderly pan-fried Swiss Veal Steak	38 +26
Baked falafel with ginger pesto Himalaya basmati rice, cashew nuts and roasted turnip cabbage	39
Poached pear au gratin with goat cheese from the Meierskählen Stans Pistachio crumble, creamed savoy cabbage and blue potatoes	41

<b>Sweets</b>		CHF
Honegg cream slice		8
Vanilla ice cream with warm Felchlin chocolate sauce whipped cream and roasted almonds		14
Nougat parfait		16
Orange and figs		
Tepid carrot cake with sweet baby carrots		17
Baked apple sorbet and slices		
Felchlin Maracaibo 65% chocolate mousse		19
Mascarpone foam, Farina Bona crumble and plum		
<b>Ice cream</b>		
Vanilla, coffee, chocolate		4
<b>Homemade sorbets and ice cream</b>		
According to daily offer, please ask our staff		
Per scoop		4
Portion of whipped cream		2
<b>Cheese</b>		
Jersey Blue		16
Apple Pommery mustard, Pepe Valle Maggia and wood stove baguette		
Local cheese selection		18/23
Fruit bread, nuts and dried fruits		
<b>Sweet wine</b>		
Switzerland, Argovia		
Dessert blanc Prestige Barrique AOC, Nauer Weine	5 cl	8
Müller-Thurgau	3.75 dl	59

Our partners:

## Meat

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

## Milk, Cheese & Bread

Barmettler Dairy, Stans  
Toni Odermatt, Meierskählen, Stans  
Fredy's „The fine art of bread“, Baden  
Willi Schmid, Lichtensteig

## Fish and specialities

Bianchi Comestible, Zufikon  
Brüggli-Forellen GmbH, Sattel  
Gotthard-Zander, Erstfeld  
La Perche Loë, Raron  
Martin Waser, Beckenried  
Silvio Baumann, Bürglen

## Free-range eggs

Barmettler Eggs, Ennetmoos

## Vegetables

Various herbs from the Honegg garden  
Mundo AG, Rothenburg  
Bielihof, Ennetmoos

Wydacher organic farm, Oberdorf  
Hof Murmatt, Ennetmoos  
Hof Untermisli, Obbürgen

## 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.

All prices are inclusive of 7.7 % value-added tax.

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.