



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

Veal tartare from the Holzen butchery
mustard, egg yolk and herb brioche

Cream of corn soup
oxheart tomato chutney

Sautéed fillets of perch from Raron with chive oil
roasted colourful cauliflower

Duet of Angus beef from Central Switzerland
roast potatoes and broccoli

Smoked goat cheese ricotta
apricot-chilli-relish

«Felchlin Maracaibo 65%» chocolate parfait
strawberry, basil and Balât olive oil

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 6 to 9pm.
For lunch only on reservation.*

Experience Menu

Our recommendation from 2 persons

(preparation at the table)

Caesars salad with Sbrinz cheese from Stans and croûtons
veal bacon from the local butchery Holzen

Roasted salmon trout from Uri with its velouté
boiled potatoes, broccoli and baby carrots

Crêpes Normandy

CHF 95 per person

| Starters | CHF |
|--|-----|
| Summer salad bouquet with radishes sweet and sour pickled courgettes and sunflower seeds | 17 |
| Mozzarella panna cotta from Marbach tomato mousse and cherry tomato salad | 21 |
| Ceviche of Swiss pike perch from Gotthard, fennel and Munder saffron | 28 |
| Honegg Mezzeh chickpea mousse, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread | 29 |
| Soups | |
| Nidwalden barley soup with Angus beef jerky and fine diced vegetable | 16 |
| Tomato consommé with basil ravioli | 16 |
| Cream of corn soup with oxheart tomato chutney | 16 |
| Mains | |
| Roasted corn fed poulard breast from Mörschwil with Gremolata sauce Spinach-cream cheese ravioli and baby carrots | 48 |
| Roasted Angus beef steak from the Holzen butchery with herb butter Pommes dauphine and ratatouille | 58 |
| Veal steak medallion from Central Switzerland with veal jus and marinated chanterelles creamy Ticino polenta and broccoli | 64 |
| Sautéed "Brüggli" char with Riesling foam blue potatoes from St. Gallen and green beans | 52 |
| Sautéed fillets of perch from Raron with chive oil Pommes dauphine and roasted colourful cauliflower | 52 |
| Stuffed mini pepperoni with feta from goat cheese Peperonata and herbs from the Honegg garden | 39 |
| Deep-fried falafel with ginger pesto Himalaya basmati rice fried pickled cucumber and cashew nuts | 39 |

| Desserts | CHF |
|---|----------|
| Honegg cream slice | 8 |
| Traditional Swiss style iced coffee with whipped cream with Kirsch (cherry schnapps) | 12 15 |
| Vanilla ice cream with warm Felchlin chocolate sauce whipped cream and roasted almonds | 14 |
| Raspberry mousse and crumble lemon cream with red currants | 19 |
| Apricot sorbet, meringue and coconut espuma | 19 |

Ice cream

Vanilla, coffee, chocolate

Homemade sorbets and ice cream

According to daily offer, please ask our staff

| | |
|--------------------------|---|
| Per scoop | 4 |
| Portion of whipped cream | 2 |

Cheese

| | |
|---|-------|
| Smoked goat cheese ricotta with apricot-chilli-relish | 16 |
| Local cheese selection | 18/23 |
| Fruit bread, nuts and dried fruits | |

Sweet wine

| | | |
|----------------------|---------|----|
| Austria, Burgenland | | |
| Trockenbeerenauslese | 5 cl | 13 |
| Scheurebe | 3.75 dl | 90 |

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.

Our partners:

Meat

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

Milk, Cheese & Bread

Barmettler Dairy, Stans
Toni Odermatt, Meierskählen, Stans
Fredy's „The fine art of bread”, Baden

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

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.