

Honegg gourmet menu

Poultry liver cream with Escuro liqueur
green asparagus salad, boiled quail egg and homemade crispbread
cherries, canned red-radish and purslane

Clear water cress soup with goat roll from Stans
yellow oyster mushrooms and water cress puree

Comfitted Swiss Alpine salmon with cumin oil
buckwheat blinis and stewed organic chard stems

Roasted veal tri-tip with tarragon and knuckles ragout
wild garlic potato espuma
white asparagus and sautéed green onions

Surener Alpine cheese from Uri with figs and walnut jam
meringue with coriander seeds

„Bee-sting cake”
yeast cake with vanilla cream
almond crumble, Williams sorbet and rhubarb compote

without corresponding wine

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

Menu prices per person

corresponding wine

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

Menu prices per person

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| Starters and salad | CHF |
| Seasonal leaf salad pickled sweet and sour radish, roasted seeds and red-radish | 15 |
| Veal tartare with smoked hay salt pickled gherkins from „Das Pure“, farm egg yolk cream and red onions Swiss chilli paste and toast | 29 |
| Caesar salad romaine lettuce with shavings of Sbrinz cheese, fried veal bacon smoked whitefish fillet and croûtons | 26 |
| Honegg Mezzeh chickpea mousse, aubergine purée, natural yoghurt, sweet pepper cream bread salad, parsley salad and warm pita bread | 29 |
| Poultry liver cream with Escuro liqueur green asparagus salad, boiled quail egg and homemade crispbread cherries, red-radish and purslane | 27 |
| Norwegian salmon smoked in Beckenried with wild garlic capers pickled vegetables, Swiss organic horseradish cream cheese and toast | 27 |
| Goat cream cheese from Stans and Swiss organic quinoa salad green asparagus and sautéed mushrooms | 26 |
| Soups | |
| Clear beef consommé with ravioli and herbs | 17 |
| Nidwalden barley soup with dried meat and fine diced vegetables | 16 |
| Clear water cress soup with goat roll from Stans yellow oyster mushrooms and water cress puree | 18 |

Meat

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| Honegg meatloaf from the Holzen butchery in Ennetbürgen rich veal gravy mashed potatoes and glazed colourful Palatinate carrots | 39 |
| Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and glazed seasonal vegetables | 62 |
| Roasted veal tri-tip with tarragon knuckles ragout wild garlic potato espuma, white asparagus and sautéed green onions | 58 |
| Crispy cornmeal poulard breast from Mörschwil boletus cream sauce from Nidwalden roasted Albula mountain potatoes and colored asparagus | 57 |

Fish

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| Comfitted Swiss Alpine salmon with cumin oil buckwheat blinis and stewed organic chard stems | 57 |
| Roasted whitefish fillets from Lake Lucerne Ticino Loto risotto with wild garlic and asparagus ragout | 57 |

Vegetarian

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| Homemade Äplermagronen ravioli with caramelized apples crispy onions and Birgäbärger Riesling foam | 37 |
| Roasted wheat seitan with wild garlic and dried tomato vinaigrette glazed asparagus, green onions and red-radish | 37 |
| Deep-fried falafel with ginger pesto and plain yoghurt Himalayan basmati rice, sautéed asparagus and young spinach | 39 |

| Desserts | CHF |
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| „Bee-sting cake“ yeast rolls with vanilla cream almond crumble, Williams sorbet and rhubarb compote | 17 |
| Warm chocolate cake with hazelnut and dark nougat filling sour cream ice cream | 16 |
| Crumble pie with rhubarb and ginger Farina Bona ice cream | 16 |
| Mousse au chocolat from Felchlin couverture, Maracaibo Clasificado 65% with „Balat“ olive oil and cookie crumble | 15 |
| Vanilla ice cream with warm Felchlin chocolate sauce whipped cream and roasted almonds | 14 |
| Iced coffee with whipped cream in a Kafi Fertig glass with Kirsch (cherry brandy) | 12 15 |

Ice cream

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| Vanilla | |
| Coffee | |
| Chocolate | |
| Per scoop | 4 |
| Portion of whipped cream | 2 |

Homemade ice cream and sorbets

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| Sour cream ice cream | |
| Farina Bona ice cream | |
| Williams sorbet <i>(with alcohol)</i> | |
| Balm sorbet | |
| Per scoop | 4 |
| Portion of whipped cream | 2 |

Cheese CHF

Local cheese selection 23
 from the Barmettler dairy in Stans and local cheese makers
 Fruit bread, nuts and dried fruits

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

Surener Alpine cheese from Uri with figs and walnut jam 18
 meringue with coriander seeds

Sweet wine

Italy, Friuli
 Lindul Bianco Dolce 5cl 13
 Traminer 5 dl 99

Port wine

Taylor`s Tawny Port, 10 Years, Portugal 5 cl 12

Digestiv

Appenzeller cream liqueur 4 cl 18 % 11
 Appenzeller dry Gin 27 4 cl 43 % 14

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

Fish and specialities

Frank Fishery, Ennetbürgen
Bianchi Comestible, Zufikon
Le Perche Loë, Valais

Free-range eggs

Barmettler Eggs, Ennetmoos

Milk, Cheese & Bread

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

Vegetables

Various herbs from the Honegg garden
Mundo AG, Rothenburg
Brunner organic Eichhof farm, Aarberg

Lussi-mushrooms GmbH, Oberdorf
Wydacher organic farm, Oberdorf
Albula mountain potatoes, Filisur

Specialities

Honegg honey produced by DR.SCHIER'S

Felchlin Chocolate, Schwyz

Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen
Sicilian „Balat” olive oil & olives, Guidolio in Meggen
Organic horseradish, L. & W. Schmid, Willisau

Terreni Alla Maggia, Ascona
Oelist Simon Müller, Basel
„das Pure”, Wetzikon

Unless otherwise declared, all meat products are sourced locally (Switzerland).

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.