



Dear guests

Centuries ago, the land of “Unterhonegg” in Ennetbuergen 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 daily changing fine dining set 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, 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

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
potatoes from Central Switzerland tossed in butter
sautéed green asparagus

Crêpes Normandy

CHF 95 per person

Starters and soups	CHF
Leaf salad with pickled cauliflower, carrots and sourdough bread crisp	15
Wild garlic mousse with black garlic cream pickled radishes and Sbrinz crackers	22
Honegg Mezzeh chickpea mousse, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Nidwalden barley soup with dried meat and vegetable cubes	16
Beef consommé with Raviolini and chives	17
Mains	
Honegg meatloaf from the Holzen butchery veal gravy mashed potatoes and courgette	39
Sautéed Swiss pike perch with Noilly Prat foam spring onion risotto and peppers	49
Roasted beef entrecôte medallion from the Holzen butchery lemon herb butter homemade French fries and spring vegetables	64
Variation of carrot with early potatoes, parsley and soy yogurt	34
Deep-fried falafel with ginger pesto Himalaya basmati rice turnip cabbage 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
Caramel flan with fior di latte ice cream and caramel crumble	16
Chocolate brownie with rhubarb sorbet and vanilla cream	17

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

White cow's milk mold cheese from Stans with dried pear chutney	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
Die Genusshandlung, Stans

Fish and specialities

Fishery Frank, Ennetbürgen
Bianchi Comestible, Zufikon
Silvio Baumann, Bürglen
La Perche Loë, Raron
Martin Waser, Beckenried

Free-range eggs

Barmettler Eggs, Ennetmoos

Vegetables

Various herbs from the Honegg garden
Wydacher organic farm, Oberdorf
Hof Untermisli, Obbürgen

Mundo AG, Rothenburg
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
Mérat Comestibles, Rothenburg

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

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.