



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 fine dining set 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 Frakmont Gin from Lucerne.

Enjoy your time at Honegg.

Marcel Hinderer
General Manager

HOTEL HONEGG AG
HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

Honegg gourmet menu

Wild mushroom and truffle terrine
baby carrots and goat cream cheese

Parsnip cream soup
praline of fried calf's head cheeks

Poached trout from Uri
grape vinaigrette and tree nut

Organic guinea fowl breast and fallow deer ragout
kumquats compote
homemade spaetzli and glazed Brussels sprouts

Sheep Reblochon
with apple-wasabi compote

Pear Tarte Tatin
amaretto cream and almond ice cream

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.*

Starters and salads	CHF
Autumn salad with figs confit pickled pumpkin and roasted sunflower seeds with fig balsam	17
Wild mushroom truffle terrine with baby carrot and goat cream cheese	19
Smoked salmon trout from Uri with pickled radish and brioche	24
Honegg Mezzeh chickpea mousse, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Veal tartar with country egg yolk cream and Belper raw milk cheese crispy bread from the wood oven	29 / 44

Soups

Nidwalden barley soup with dried meat	16
Beef consommé with Raviolini and chives	17
Parsnip cream soup praline of fried calf's head cheeks	17

Meat & Fish

Honegg meatloaf from the Holzen butchery in Ennetbürgen veal gravy mashed potatoes and glazed Palatinate carrots	39
Roasted corn poulard breast from Mörschwil black polenta slice, Brussels sprouts, buckthorn and veal bacon	55
Sautéed perch fillets of Raron with foam from pumpkin seed oil pumpkin risotto and sweet and sour pickled pumpkin	56
Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and autumn vegetables	64

Vegetarian

Alpine cheese Ravioli with pickled pumpkin crispy kale and Beckenrieder orange cidre foam	37
Deep-fried falafel with ginger pesto and natural yogurt Himalaya basmati rice fried leeks and roasted cashew nuts	39

Our recommendation from 2 persons (preparation directly at the table)

Ceasar salad with Sbrinz from Stans and croûtons with veal bacon from the Holzen butchery with chicken strips from Mörschwil	18 p.P. +5 p.P. +8 p.P.
Roasted salmon trout from Uri (2 pers.) with its velouté potatoes from Central Switzerland tossed in butter, sautéed wild mushrooms	58 p.P.

Desserts	CHF
Honegg cream slice	8
Homemade fruit tart	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
“Felchlin Maracaibo 65%” chocolate mousse pickled plums and Farina-bona crumble	16
Frozen chestnuts cream with hazelnut pistachio crumble and quince compote	16
Pear Tarte Tatin with amaretto cream and almond ice cream	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		CHF
Sheep Reblochon with apple-wasabi compote		16
Local cheese selection Fruit bread, nuts and dried fruits		18/23

Port wine

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

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

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

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.