

## Honegg gourmet menu

Goat curd from Stans with mint pesto  
pickled cucumbers with laurel and cucumber jelly  
mustard and borage blossoms

\*\*\*

Braised sweet pepper soup  
yogurt ice cream with basil and focaccia croutons

\*\*\*

Ceviche of Swiss pike perch  
fir sprout, lime juice and coriander  
crispy bean tortilla

\*\*\*

Roasted lamb cheek and braised lamb knuckle  
Grappa-pepper gravy  
green peas cream and sautéed sugar peas

\*\*\*

„Wölkli“ cheese from the Gerschnialp with honey from dandelion flowers  
cumin brioche with walnuts

\*\*\*

Sorbet and compote from the apricot  
almond financier, sour cream and violet blossom marshmallow

### 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

<b>Starters and salads</b>	<b>CHF</b>
Seasonal leaf salad melon bullets, radishes and roasted hemp seeds	15
Veal tartar with smoked hay salt and oil from fried colza 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 yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Goat curd from Stans with mint pesto pickled cucumbers with laurel and cucumber jelly mustard and borage blossoms	25
Norwegian salmon smoked in Beckenried with wild garlic capers pickled vegetables, Swiss organic horseradish cream cheese and toast	27
Carpaccio of Swiss char with beetroot salad rocket salad, sunflower seeds and Honegg vinegar pearls	26
<b>Soups</b>	
Clear beef consommé with ravioli and herbs	17
Nidwalden barley soup with dried meat and fine diced vegetables	16
Braised sweet pepper soup yogurt ice cream with basil and focaccia croutons	18

## Meat

Honegg meatloaf from the Holzen butchery in Ennetbürgen rich veal gravy mashed potatoes and various glazed beans	39
Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and glazed summer vegetables	62
Roasted lamb cheek and braised lamb knuckle Grappa pepper gravy green peas cream and sautéed sugar peas	58
Crispy cornmeal poularde breast from Mörschwil fermented garlic gravy fried potatoes and ratatouille	57

## Fish

Fried Swiss pike perch with olives crumble and herb pesto baby corn, grilled fennel and eggplant caviar	57
Fried perch fillets from Valais and curd gnocchi with lemon thyme creamy chard	57

## Vegetarian

Homemade „Äplermagronen” ravioli with apple slices crispy onions and Birgäbärger Riesling foam	37
Fried falafel with ginger pesto and plain yogurt Himalayan basmati rice, sautéed zucchini and cherry tomatoes	39

Desserts	CHF
Sorbet and compote from the apricot almond financier, sour cream and violet blossom marshmallow	16
Lemon tartelette Swiss berries and meringue	16
Warm chocolate cake with hazelnut and dark nougat filling sour cream ice cream	16
Mousse au chocolat from Felchlin couverture, Maracaibo Clasificado 65% „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

Vanilla	
Coffee	
Chocolate	
Per scoop	4
Portion of whipped cream	2

### Homemade ice cream and sorbets

Sour cream ice cream	
Apricot sorbet	
Rose-raspberry sorbet	
Berry yogurt ice cream	
Per scoop	4
Portion of whipped cream	2

<b>Cheese</b>		CHF	
Local cheese selection from the Barmettler dairy in Stans and local cheese makers Fruit bread, nuts and dried fruits		23	
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			
„Wölkli“ cheese from the Gerschnialp with honey from dandelion flowers cumin brioche with walnuts		18	
<b>Sweet wine</b>			
Italy, Friuli			
Lindul Bianco Dolce	5 cl	13	
Traminer	5 dl	99	
<b>Port wine</b>			
Taylor`s Tawny Port, 10 Years, Portugal	5 cl	12	
<b>Digestiv</b>			
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  
Philipp Anderhub, Hohenrain

## 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  
„Sälmi“ Alpine cheese factory Gerschnialp, Engelberg

## Vegetables

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

Lussi-Pilze GmbH, Oberdorf  
Wydacher organic farm, Oberdorf

## Specialities

Honegg honey produced by DR.SCHIER`S  
Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen  
Sicilian „Balat“ olive oil & olives, Guidolio in Meggen  
Organic horseradish, L. & W. Schmid, Willisau

Felchlin Chocolate, Schwyz  
Terreni Alla Maggia, Ascona  
„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.