

Honegg gourmet menu

Truffled potato mousseline
lettuce and Honegg garden herbs

Chanterelle cream
veal bacon and chives

Pike perch fillet from Frutigen
eggplant and tomato foam

Variation of veal from Central Switzerland
baby vegetables and pearl barley

„Stanser Röteli“ soft cheese
with apple and black walnuts

Flan caramel
Rooibos, Mojito and Honegg garden herbs

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
Summer salad with cherry tomatoes and red radishes raspberry dressing and sweet and sour marinated chanterelles	19
Scottish salmon smoked in Beckenried cucumber, dill, horseradish cream and blinis	24
Truffled potato mousseline with lettuce and Honegg garden herbs	24
Honegg Mezzeh chickpea mousse, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Veal tartare with quail egg from the Bürgenstock, Sbrinz cheese from Nidwalden homemade chili cream and toast	29 / 44

Soups

Chanterelle cream with veal bacon and chives	16
Nidwalden barley soup with dried meat	16
Beef consommé with Raviolini and chives	17
Gazpacho with Central Switzerland strawberries cucumber and peppers	21

Meat & Fish

Honegg meatloaf from the Holzen butchery in Ennetbürgen veal gravy mashed potatoes and glazed Palatinate carrots	39
Sautéed fillets of “Brüggli” trout Pearl barley, spinach, tomatoes, white wine foam	49
Roasted corn poulard breast from Mörschwil Dauphine potatoes and creamy wild mushrooms	55
Roasted salmon trout from Uri (2 pers.) with its velouté potatoes from Central Switzerland tossed in butter, sautéed wild mushrooms	58 p.P.
Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and summer vegetables	64

Vegetarian

Cream cheese Ravioli with spinach and cherry tomatoes	37
Deep-fried falafel with ginger pesto and natural yogurt basmati rice and red peppers	39

Desserts	CHF
Honegg cream slice	8
Homemade apple 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 fresh berries and Farina-bona crumble	16
Flan caramel with Rooibos, Mojito and Honegg garden herbs	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

«Stanser Röteli“ soft cheese
with apple and black walnuts

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

Italy, Friuli

Lindul Bianco Dolce

5 cl

13

Traminer

5 dl

99

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
Käserei, Engelberg

Fish and specialities

Fishery Frank, Ennetbürgen
Bianchi Comestible, Zufikon
Silvio Baumann, Bürglen
Brüggli Trouts GmbH, Sattel
Tropical greenhaus, Frutigen
Martin Waser, Beckenried

Free-range eggs

Barmettler Eggs, Ennetmoos

Vegetables

Various herbs from the Honegg garden
Mundo AG, Rothenburg

Simmen vegetables, Altdorf
Wydacher organic farm, Oberdorf
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
Organic horseradish, L. & W. Schmid, Willisau

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.