

Honegg gourmet menu

Goose breast smoked over apple tree wood
goose brawn with leg meat and apple cubes
salad of parsley root with rosehip seed oil and sea buckthorn

Clear leek and poultry soup with crispy chicken skin
candied leek and Jerusalem artichoke espuma

River trout ravioli
braised celery cubes
caramelized cream and fir sprout oil

Roasted veal fillet from the Stalder butchery with Tasmanian pepper
glazed veal rib with Honegg chilli honey
bean cassoulet with savoury and pimento mustard

„Weisser Stanser“ matured for 2 months
quince jelly with timut-grapefruit pepper
fried toast with marzipan and tonka beans

“Cannelés Bordelais”
crispy egg pancake with vanilla
Honegg’s elderflower-prosecco sorbet and elderberries 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

Starters and salad	CHF
Seasonal leaf salad pickled sweet and sour pumpkin cubes, roasted hempseeds and mustard sprouts	15
Veal tartar 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 and Alpine sardine fillets	26
Honegg Mezzeh chickpea mousse, aubergine purée, natural yoghurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Goose breast smoked over apple tree wood goose brawn with leg meat and apple cubes salad of parsley root with rosehip seed oil and sea buckthorn	28
Norwegian salmon smoked in Beckenried with wild garlic capers pickled vegetables, Swiss organic horseradish cream cheese and toast	27
Fried wheat seitan with pickled mini shiitake Swiss organic quinoa salad with dried apples and kimchi cream	26
 Soups	
Clear beef consommé with tortelloni and herbs	17
Nidwalden barley soup with dried meat and fine diced vegetables	16
Clear leek and poultry soup with crispy chicken skin candied leek and Jerusalem artichoke espuma	18

Meat

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 winter vegetables	62
Roasted veal fillet from the Stalder butchery with Tasmanian pepper glazed veal rib with Honegg chilli honey bean cassoulet with savory and pimento mustard	59
Crispy cornmeal poulard brest from Mörschwil sweet potato curry Himalayan basmati rice and sautéed Chinese cabbage	57

Fish

Sautéed fillet of Valais perch with glazed grapes Albula mountain potatoes and organic Sauerkraut from Nidwalden	57
River trout fillets fried in smoked butter river trout ravioli with braised celery cubes caramelized cream and fir sprout oil	58

Vegetarian

Homemade Äplermagronen ravioli with caramelized apples crispy onions and Birgäbärger Riesling foam	37
Fried falafel with ginger pesto and plain yoghurt Himalayan basmati rice and pan-fried cabbage	39

Desserts	CHF
„Cannelés Bordelais“ crispy egg pancake with vanilla Honegg’s elderflower-prosecco sorbet and elderberries compote	17
Vegan Lava chocolate cake filled with white chocolate wild plum sorbet with star aniseed	16
Dried pears from Nidwalden preserved in red wine with spices frozen cream of walnuts and Lucerne saffron	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

Vanilla	
Coffee	
Chocolate	
Per scoop	4
Portion of whipped cream	2

Homemade ice cream and sorbets

Elderflower-prosecco sorbet	
Toblerone ice cream with almonds	
Sorbet of wild plum with star aniseed	
Rusk ice cream	
Per scoop	4
Portion of whipped cream	2

Regional cheese selection CHF

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

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

„Weisser Stanser“ matured for 2 months 18
quince jelly with timut-grapefruit pepper
fried toast with marzipan and tonka beans

Sweet wine

Italy, Friuli

Lindul Bianco Dolce 5cl 13

Traminer 5 dl 111

Port wine

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

Bitter / liqueur

Appenzeller cream liqueur 4 cl 40 % 11

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
Perch from Valperca S. A., Raron

Free-range eggs

Barmettler Eggs, Ennetmoos

Milk & Cheese

Barmettler Dairy, Stans
Toni Odermatt, Meierskählen, Stans

Vegetables

Various herbs from the Honegg garden
Mundo AG, Rothenburg
Brunner Bio Eichhof, Aarberg
Sauerkraut from Manuela Barmettler, Emmetten

Bread

Fredy's „The fine art of bread”, Baden

Specialities

Sicilian „Balat” olive oil and olives
from Guido Fuster, Meggen
Oelist Simon Müller, Basel

Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen
Organic horseradish, L. & W. Schmid, Willisau
Alpine sardines and gherkins from „das Pure”, Wetzikon
Lussi-mushrooms GmbH, Oberdorf
Felchlin Chocolate, Schwyz

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.