

Honegg gourmet menu

Selection of Stanser goat cream cheese
beetroot, sunflower seeds and apple

Prime boiled beef clear soup with horseradish
cheese dumplings and veal bacon

Sautéed Swiss pike perch with sour ginger
sweet potato cream, chicory with grapefruit and pomegranate

Fried top round of veal and braised veal cheek
mashed Jerusalem artichokes
smoked black salsify and crispy kale

Waldhöcker cheese from Buochs
„Schlorzifladen” tart and pears

Stracciatella parfait with Swiss gingerbread
pistachio, chocolate sponge and fir sprout meringues

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 salads	CHF
Seasonal leaf salad filleted orange, sweet-sour apple and linseed	15
Veal tartare with smoked hay salt and oil from fried colza pickled gherkins, farm egg yolk cream, 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, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Selection of Stanser goat cream cheese beetroot, sunflower seeds and apple	26
Norwegian salmon smoked in Beckenried with wild garlic capers pickled vegetables, Swiss organic horseradish cream cheese and toast	27
Crispy fried veal sweetbread with preserved radish purslane salad with quince dressing and hemp seeds	27
Soups	
Tomato soup with olive oil and croûtons	15
Nidwalden barley soup with dried meat and fine diced vegetables	16
Prime boiled beef clear soup with horseradish cheese dumplings and veal bacon	18

Meat

Honegg meatloaf from the Holzen butchery in Ennetbürgen rich veal gravy mashed potatoes and glazed Palatinate carrots	39
Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and glazed winter vegetables	62
Fried top round of veal and braised veal cheek mashed Jerusalem artichokes smoked black salsify and crispy kale	58
Crispy cornmeal poularde breast from Mörschwil parsnip curry and roasted pumpkin seeds quinoa patty	57

Fish

Sautéed Swiss pike perch with sour ginger sweet potato cream, chicory with grapefruit and pomegranate	57
Fried whitefish from the Lake of Lucerne with fennel seed stock black Beluga lentils, bacon, root vegetables and leek straw	57

Vegetarian

Homemade „Älplermagronen” ravioli with apple slices crispy onions and Birgäbärger Riesling foam	37
Deep-fried falafel with ginger pesto and natural yogurt Himalayan basmati rice, sautéed Chinese cabbage and savoy cabbage	39

Desserts	CHF
Stracciatella parfait with Swiss gingerbread pistachio, chocolate sponge and fir sprout meringues	16
Tarte Tatin - overturned apple tarte French style cinnamon blossom ice cream and caramel crunch	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	
Cinnamon blossom ice cream	
Pomegranate sorbet	
Blood orange sorbet with rosemary	
Per scoop	4
Portion of whipped cream	2

Cheese		CHF
Local cheese selection from the Barmettler dairy in Stans and local cheese makers Fruit bread, nuts and dried fruits		18/23
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		
Waldhöcker cheese from Buochs „Schlorzifladen” tart and pears		16
Sweet wine		
Italy, Friuli		
Lindul Bianco Dolce	5 cl	13
Traminer	5 dl	99
Port wine		
Taylor`s Tawny Port, 10 Years, Portugal	5 cl	12

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

Fishery Frank, 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
Cheese factory Bürg, Buochs

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

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.