

<b>Starters and salads</b>	<b>CHF</b>
Seasonal leaf salad pear, beetroot and Jerusalem artichoke	15
Game terrine with elderberries and celery	19
Scottish salmon smoked in Beckenried pickled pumpkin, horseradish cream cheese and toast	27
Honegg Mezzeh chickpea mousse, eggplant purée, natural yogurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Veal tartare with smoked hay salt farm egg yolk cream and Swiss chilli paste toast	29 / 44
 <b>Soups</b>	
Nidwalden barley soup with dried meat	16
Forrest mushroom cream soup with deer salsiz	17
Clear soup of game with ravioli	17

## Meat & Fish

Honegg meatloaf from the Holzen butchery in Ennetbürgen veal gravy mashed potatoes and beans	39
Roasted breast of corn-fed poularde fermented garlic jus black whole grain polenta and sweetcorn	57
Swiss pikeperch two ways with Romanesco broccoli and saffron	57
Roasted Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and autumn vegetables	64

## Vegetarian

Homemade „Äplermagronen” ravioli with apple slices crispy onions and potato cubes	37
Deep-fried falafel with ginger pesto and natural yogurt basmati rice and butternut pumpkin	39

<b>Desserts</b>	<b>CHF</b>
Warm hazelnut flan with gianduja and sour cream sorbet	18
Vermicelles with meringue- vanilla ice cream and double cream	16
Autumnal apple delight with sorbet and tarte	18
Traditional Swiss style iced coffee with whipped cream	12
with Kirsch (cherry schnapps)	15
Homemade Honegg cream slices or homemade plum tart	8

## **Homemade ice cream and sorbets**

### **Ice cream**

Vanilla, coffee, chocolate and meringue-vanilla

### **Sorbets**

Sour cream, quince, apple

Per scoop	4
Portion of whipped cream	2



## Cheese

CHF

Local cheese selection

18/23

Fruit bread, nuts and dried fruits

“Tomme” soft cheese from the abbey of Engelberg  
with figs and homemade tea cake

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.

HOTEL HONEGG AG

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Our partners:

## Meat

Holzen Butchery, Ennetbürgen  
Stalder Butchery, Ennetbürgen  
Swiss Poultry Specialities, Mörschwil  
Philipp Anderhub, Hohenrain  
Metzgerei Heinzer, Muotathal

## Fish and specialities

Fishery Frank, Ennetbürgen  
Bianchi Comestible, Zufikon

## Free-range eggs

Barmettler Eggs, Ennetmoos

## Milk, Cheese & Bread

Barmettler Dairy, Stans  
Toni Odermatt, Meierskählen, Stans  
Fredy's „The fine art of bread”, Baden  
Schaukäserei, Engelberg Abbey

## Vegetables

Various herbs from the Honegg garden  
Mundo AG, Rothenburg  
Simmen Gemüse, Altdorf

Lussi-Pilze GmbH, Oberdorf  
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

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.