

Salads	CHF
Seasonal leaf salad melon bullets, radishes and roasted hemp seeds	15
Caeser salad Romaine lettuce with shavings of Sbrinz cheese, fried veal bacon smoked whitefish fillet and croutons	26
with roasted cornmeal poulard breast from Mörschwil	39
with perch fritters from Valais	39
 Platters and starters	
Norwegian salmon smoked in Beckenried wild garlic capers, pickled vegetables, Swiss organic horseradish cream cheese and toast	27
A selection of Nidwalden dried meats and local cheese	30
Honegg mezzeh chickpea mousse, aubergine purée, natural yoghurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Veal tartare with smoked hay salt, oil from fried colza and pickled gherkins from „Das Pure“ farm egg yolk cream, red onions, Swiss chilli paste and toast	29
<i>as a main course</i>	44
 Soup	
Nidwalden barley soup with dried meat and fine diced vegetables	16
Tomato soup with olive oil and croutons	15
Clear beef consommé with ravioli and herbs	17
 Snacks	
Croque monsieur with ham from Angus beef and cheese	15
Homemade Swiss Wagyu beef burger in brioche bun homemade French fries	36
Club sandwich Slices of toast with ham from Angus beef, fried veal bacon lettuce, cocktail sauce, tomatoes and Swiss pickled gherkins with homemade French fries	32

Information on allergens and dishes available on request.
Unless otherwise declared, all meat products are sourced locally (Switzerland).
All prices are inclusive of 7.7% value-added tax.

Main courses CHF

Honegg meatloaf from the Holzen butchery in Ennetbürgen rich veal gravy mashed potatoes and various glazed beans	39
Fried Angus entrecôte medallion from the Holzen butchery red onion chutney homemade French fries and seasonal vegetables	62
Crispy cornmeal poulard breast from Mörschwil fermented garlic gravy roasted potatoes and ratatouille	57
Fried Swiss pike perch with olives crumble and herb pesto baby corn, grilled fennel and eggplant caviar	57
Homemade Äplermagronen ravioli with caramelised apples crispy onions and Birgäbärger Riesling foam	37
Deep-fried falafel with ginger pesto and natural yoghurt Himalayan basmati rice, short-fried zucchini and cherry tomatoes	39

Dessert

Warm chocolate cake with hazelnut and dark nougat filling sour cream ice cream	16
Lemon tartelette Swiss berries and meringue	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
Homemade Honegg cream slices or home-baked apple tart	8

Ice cream

Vanilla, coffee, chocolate

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