

| 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 |