

Salads	CHF
Seasonal leaf salad with homemade French or Italian dressing	15
Caeser salad	26
Romaine lettuce with shavings of Sbrinz, fried veal bacon and Alpine sardine fillets with roasted cornmeal poulard breast from Mörschwil	39
with whitefish fritters from Lake Lucerne	38
 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 cheeses	30
Honegg mezzeh chickpea mousse, aubergine purée, natural yoghurt, sweet pepper cream bread salad, parsley salad and warm pita bread	29
Veal tatar with smoked hay salt 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 tortelloni and herbs	17
 Snacks	
Croque monsieur with ham from Angus beef and cheese	15
Homemade Swiss Wagyu beef burger in sesame bread with homemade French fries	36
Club sandwich	32
Slices of toast with ham from Angus beef, fried veal bacon lettuce, cocktail sauce, tomatoes and Swiss pickled gherkins with homemade French fries	

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 glazed colourful Palatinate carrots	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 sweet potato curry Himalayan basmati rice and sautéed Chinese cabbage	57
Sautéed fillet of Valais perch with glazed grapes Albula mountain potatoes and organic Sauerkraut from Nidwalden	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 and cabbage vegetables	39

Dessert

„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
Homemade Honegg cream slices or home-baked apple tart	8

Ice cream

Vanilla, coffee, chocolate

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