

<b>Salads</b>	<b>CHF</b>
Seasonal leaf salad filleted orange, sweet-sour apple and linseed	15
Caeser salad Romaine lettuce with shavings of Sbrinz cheese, fried veal bacon smoked whitefish fillet and croûtons	26
with roasted cornmeal poulard breast from Mörschwil	39
with perch fritters from Valais	39
 <b>Platters and starters</b>	
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, eggplant 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 farm egg yolk cream, red onions, Swiss chilli paste and toast	29
<i>as a main course</i>	44
 <b>Soup</b>	
Nidwalden barley soup with dried meat and fine diced vegetables	16
Tomato soup with olive oil and croûtons	15
Clear beef consommé with ravioli and herbs	17
 <b>Snacks</b>	
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.  
We use only Swiss meat. Another origin is expressly declared.  
All prices are inclusive of 7.7% value-added tax.

<b>Main courses</b>	<b>CHF</b>
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 seasonal vegetables	62
Crispy cornmeal poulard breast from Mörschwil parsnip curry and roasted pumpkin seeds quinoa patty	57
Fried whitefish from the Lake of Lucerne with fennel seed stock black Beluga lentils, bacon, root vegetables and leek straw	57
Homemade „Älplermagronen” ravioli with apple slices crispy onions and Birgäbärger Riesling foam	37
Deep-fried falafel with ginger pesto and natural yoghurt Himalayan basmati rice, sautéed Chinese cabbage and savoy cabbage	39

## Dessert

Warm chocolate cake with hazelnut and dark nougat filling sour cream ice cream	16
Tarte Tatin - overturned apple tarte French style cinnamon blossom ice cream and caramel crunch	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	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, cinnamon blossom ice cream, pomegranate sorbet, blood orange sorbet with rosemary	
Per scoop	4
Portion of whipped cream	2