



Dear guests

Centuries ago, the land of “Unterhonegg” in Ennetbuergen was widely known as one of the most beautiful spots in the area. Here, at 914 meters above sealevel and perfectly situated, is where the local entrepreneur Emil Durrer fulfilled his dream in 1905: he built his own hotel. The former “convalescent Honegg” hosted 72 beds and was a typical family-run business. Even in those days, the highest quality home-grown produce such as milk, eggs, cheese and meat were supplied by local farms. Eighteen local employees welcomed guests from all over the world during the summer season. The guests spent several weeks – even entire summers – in the hotel and its scenic surroundings. As pastimes, activities like tennis, croquet, boules, hiking and billards were very popular.

In 1978, the main hotel closed, though the terrace remained open, functioning as a small garden restaurant. In many ways throughout its history, Honegg has been a place of relaxation and indulgence.

Since 2007, the hotel has been privately owned. The beautiful building was lovingly refurbished to the highest standards, and in May 2011 it was re-opened as “Hotel Villa Honegg”, a 5-star superior hotel with 23 guest rooms and suites, a private cinema, a state of the art conference room and a small but fine spa area including a heated outdoor infinity pool with a breathtaking view over the lake and the Alps. Following the credo of indulgence, our chefs create local delicacies and savoury classics whilst you, dear valued guest, enjoy our friendly service in a cozy atmosphere. In the evening, our gourmet menu is a must for taste-buds and the eye. Accompanied by selected wines and/or non-alcoholic drinks, there are six courses for you to choose from. The ingredients are locally sourced, or from a few carefully selected Swiss farmers. Our chefs take great pride in using ingredients from our own herb garden, which is also home of our own bees.

Our honoring of local and Swiss specialties is also reflected in our wine and drink offerings. On the menu, you will find some unique vintages made from indigenous grapes; you might choose to enjoy as an aperitif, for example, a Riesling-Sylvaner grown on this hillside, or perhaps you’d prefer an Orange-Lemonade from the village of Beckenried, or Walden Gin from Ob- & Nidwald, where we are located.

Enjoy your time at Honegg.

Marcel Hinderer  
General Manager

**HOTEL HONEGG AG**  
HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

## Honegg Gourmet Menu

Locally sourced goat cream cheese  
Beetroot and apple

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Chestnut-pear soup with quince chutney

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Pan-fried whitefish fillet  
Chicory and grapes

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Roasted angus beef hip and braised calf's head cheeks  
Ticino polenta and flower sprouts

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Crème Brûlée of Stanser Fladä cheese  
Dried plums

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Gingerbread  
Fior di Latte and grapefruit

### Menuprice

6-course menu CHF 134  
5-course menu CHF 119  
4-course menu CHF 104  
3-course menu CHF 89

per person

### with corresponding beverage

*(with or without alcohol)*

6-course + CHF 72  
5-course + CHF 60  
4-course + CHF 48  
3-course + CHF 36

per person

*This menu is served from 12.30 – 1.45pm and from 6 to 9pm.*

## Experience Menu

### Our recommendation for 2 persons

*(Preparation at the table)*

Water Buffalo Tartare  
“Belper Knolle” cheese  
Homemade brioche

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Whole roasted salmon trout from Uri with its velouté  
Boiled potatoes and pumpkin from the local “Bielihof” farm

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Mille-feuille with orange

CHF 95 per person

## Starters

Winter salad bouquet Pumpkin seeds, pickled swede and sprouts	19
Pumpkin and apple tartare Roasted tree nuts and homemade brioche	22
Locally sourced goat cream cheese Beetroot and apple	23
Scottish salmon smoked locally in Beckenried with Seven Seals Whisky Port Wood finish Celery and walnut terrine and purslane	25
Honegg Mezzeh Chickpea mousse, egg plant purree, natural yoghurt, bell pepper cream breadsalat, parsleysalat and warm pita bread	29

## Soups

Chestnut - pear soup with quince chutney	16
Parsnip and coconut soup with red onion confit	18

## From farm, meadows, and lake

Supreme of corn fed poulard veal gravy Ticino polenta and oven roasted carrots	48
Fried whitefish fillet Boiled potatoes, chicory and grapes	49
Roasted Lostallo salmon Apple mousse White wine risotto and leek	52
Angus Entrecôte (200g) from the local Holzen Butchery homemade herbs butter Duchess potatoes, kohlrabi and crispy Flower Sprouts	68
Emilia's Ravioli with Nidwalden cheese filling Dried tomatoes and roasted pumpkin from the local Bielihof <i>With tenderly pan-fried Swiss Veal Steak</i>	38 +26
Homemade gnocchi Pumpkin, rocket and Engelberger brie cheese	39

## Sweets

Honegg cream slice	8
Vanilla ice cream with warm Felchlin chocolate sauce	14
Whipped cream and roasted almonds	
Gingerbread	8
Fior di Latte and Grapefruit	
Panna Cotta with Madagascar Vanilla	19
Tangerine and cardamom	

## Ice cream

Vanilla, coffee, chocolate	4 per scoop
Housemade ice cream and sorbets according to daily offer	4 per scoop
Portion of whipped cream	2

## Cheese

Crème Brûlée of Stanser Fladä cheese	16
Dried plums	
Local cheese selection	18/23
Fruit bread, nuts and dried fruits	

## Sweet wine

Switzerland, Argovia		
Dessert blanc Prestige Barrique AOC, Nauer Weine	5 cl	8
Müller-Thurgau	3.75 dl	59

Our partners:

## Meat

Holzen Butchery, Ennetbürgen  
Stalder Butchery, Ennetbürgen  
Swiss Poultry Specialities, Mörschwil  
BüffelPeter, Schlossrued

## Milk and Cheese

Barmettler Dairy, Stans  
Toni Odermatt, Meierskählen, Stans  
Willi Schmid, Lichtensteig

## Fish and specialities

Bianchi Comestible, Zufikon  
Brüggli-Forellen GmbH, Sattel  
Gotthard-Zander, Erstfeld  
La Perche Loë, Raron  
Martin Waser, Beckenried  
Silvio Baumann, Bürglen

## Free-range eggs

Barmettler Eggs, Ennetmoos

## Bread

Fredy's „The fine art of bread”, Baden

## Vegetables

Various herbs from the Honegg garden  
Mundo AG, Rothenburg  
Bielihof, Ennetmoos

Wydacher organic farm, Oberdorf  
Hof Murmatt, Ennetmoos  
Hof Untermisli, Obbürgen

## Specialities

Honegg honey produced by DR.SCHIER'S  
Edit Delizie d'Italia GmbH, Pasta, Ennetbürgen  
Sicilian „Balat” olive oil & olives, Guidolio in Meggen

Felchlin Chocolate, Schwyz  
Terreni Alla Maggia, Ascona  
Lussi-Pilze GmbH, Oberdorf

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.

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.

*All prices are inclusive of 7.7 % value-added tax.*

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