



Menu

Daily
12.30 noon until 2.30pm
6pm until 9pm



Unique

Our aim is a wholly exquisite experience that lingers in guests' memory long after their departure.

This calls for a harmonious combination of inventive culinary elements, so we infuse the unique from the region and the history of the house in our craftsmanship.

We live our philosophy of hospitality by constantly striving for perfection and individually tailored service.

Unique memories emerge from transcendent experiences, and our culinary art is sustainably anchored to transport guests here.

Personal

Excitement generates appreciation. Passion and dedication provide the energy for our inspiration. Personalities treat each other with warmth and respect.

This respectful treatment of all human beings and our shared world is the basis on which beauty and good flourishes. It makes us proud when we create a result and experience with our partners, for our guests and in the team, in which everyone feels cordiality and satisfaction. This also simply enhances easily the enjoyment.

In everything we do, we want to create a WOW that gets around among guests and new visitors, partners and future friends of the house, our team and its talents of tomorrow.

Exquisite

Delicacies carefully crafted with local flavours, creatively and seasonally prepared, and decorated with treasures from our direct surroundings.

The exquisite dishes feature on our diverse menus are journeys through the local, accompanied by first-rate wines from the region and carefully selected choice beverages. We invite our guests to a culinary immersion into the nature of Villa Honegg.

Enjoy your time at Honegg!

Philipp Keller
Executive Chef

Philipp Tschumi
F&B Manager & Deputy Host

HOTEL HONEGG AG

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ

T +41 41 618 32 00 · F +41 41 618 32 01 · info@villa-honegg.ch · www.villa-honegg.ch

Gourmet menu

smoked duck breast from Appenzell | pumpkin | lamb's lettuce

beetroot | goat cream cheese | apple

pike perch from Gotthard | sauerkraut | champagne | herbs

duet of Holzen Angus beef and Nidwalden veal
shallot | potato | celery

Gruyère cheese | house pickled cucumber | paprika

Felchlin «Maracaibo 65%» chocolate | quince | Swiss organic amaranth

menu price

6-course menu CHF 134

5-course menu CHF 119

4-course menu CHF 104

corresponding beverage

(with or without alcohol)

6-course menu + CHF 72

5-course menu + CHF 60

4-course menu + CHF 48

The gourmet menu is served from 12.30 noon until 1.45 pm and from 6 pm until 9 pm.

Gourmet menu - vegetarian

smoked tofu | pumpkin | lamb's lettuce

beetroot | goat cream cheese | apple

baby chicory | sauerkraut | champagne | herbs

parsnip organic mushroom Wellington
shallot | celery

Gruyère cheese | house pickled cucumber | paprika

Felchlin «Maracaibo 65%» chocolate | quince | Swiss organic amaranth

menu price

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

corresponding beverage

(with or without alcohol)

6-course menu + CHF 72
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This vegetarian gourmet menu is served from 12.30 noon until 1.45 pm and from 6 pm until 9 pm.

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H O T E L · V I L L A
H O N E G G

seit 1905

Experience menu for two people

(preparation at the table)

beetroot

sour cream | olive oil

entrecôte double from the «Swiss Prime» beef
sauce béarnaise | potato | primal carrot | parsnip

gingerbread

mascarpone | coffee | biscuit

or

cheese selection from local producers

Honegg honey | fruit bread

CHF 95 per person

H O T E L H O N E G G A G

HONEGG · 6373 ENNETBÜRGEN · LUZERN · SCHWEIZ



H O T E L - V I L L A
H O N E G G

seit 1905

Starters

winter salad	19
orange seeds caramelised walnut puffed Swiss organic amaranth + smoked duck breast from Appenzell	+ 9
lamb's lettuce	23
croûtons veal bacon egg	
smoked tofu	24
pumpkin lamb's lettuce	
smoked duck breast from Appenzell	28
pumpkin lamb's lettuce	
gin salmon smoked in Beckenried	28
celery juniper purslane pumpernickel	
water buffalo tartare from Lucerne	29
egg yolk cauliflower brioche + Cognac Rémy Martin VSOP 2cl	+ 16

Soups

black salsify	17
organic mushrooms coconut	
beetroot	18
goat cream cheese apple	

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From the farm | from the field | from the lake

fillet of beef from the local butcher Stalder beetroot gnocchi parsnip <i>+ Rossini garnish (with duck foie gras and shaved truffle)</i>	64 + 15
red lentils curry baby chicory kale	38
Emilia's pumpkin ravioli prunes walnut Sbrinz cheese	39
parsnip organic mushroom Wellington shallot celery	42
guinea fowl supreme shallots Ticino polenta primal carrot	49
sautéed pike perch from Gotthard champagne potato sauerkraut herbs	54
confit char rolled barley flower sprouts tangerine	54
veal steak from the local butcher Stalder pumpkin ravioli prunes walnuts	63
Duet of Angus beef and Nidwalden veal from the local butcher Holzen shallot potato celery	65

Sweets

Honegg cream slice	
maxi	9
mini	5.50
pumpkin	18
cardamom white Felchlin «Edelweiss 36%» chocolate	
Felchlin «Maracaibo 65%» chocolate	18
quince Swiss organic amaranth	

Ice cream

vanilla, coffee, chocolate	5 per scoop
homemade selection, according to daily offer	5 per scoop
whipped cream	2

Cheese

Gruyère house pickled cucumber paprika	17
cheese selection from regional producers	18 26
fruit bread nuts dried fruit Honegg honey	

Sweet wine

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

The heritage site

Centuries ago, the land of «Unterhonegg» in Ennetbürgen 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.



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Our partners:

Meat

Holzen Butchery, Ennetbürgen
Stalder Butchery, Ennetbürgen
Swiss Poultry Specialities, Mörschwil
Buffalo-Peter, Schlossrued
Traitafina, Lenzburg

Fish

Bianchi Comestible, Zufikon
Martin Waser, Beckenried
Brüggli-Forellen GmbH, Sattel

Vegetables

Various herbs from the Honegg garden
Mundo AG, Rothenburg
Farm Morgestärn, R. Diener, Kulmerau

Specialities

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

Milk and cheese

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

Free-range eggs

Barmettler Eggs, Ennetmoos

Bread

Fredy's «The fine art of bread», Baden

Wydacher organic farm, Oberdorf
Farm Murmatt, Ennetmoos
Farm Obermisli, Ennetbürgen

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

We use only Swiss meat. Any other origin is expressly declared.

Information on ingredients and dishes that may trigger allergies or other undesirable effects are 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 in CHF and include statutory value-added tax.

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