



ENGELSTANS
HOTEL RESTAURANT

HERZLICH WILLKOMMEN IM HOTEL & RESTAURANT ENGEL

We are pleased to welcome you into our establishment
and look forward to taking care of you.

«Offer the body something pleasurable so that the soul feels
like living in it.»
Winston Churchill

In this sense, it is incredibly important to us to offer exclusively fresh products
as well as regional ingredients whenever possible.
We wish you a pleasant visit and «en guete».

Ihre Gastgeber & Engel Team
Sören & Patricia Schwitzky



Deklaration

Schweinefleisch	Schweiz / Zentralschweiz
Kalbsfleisch	Schweiz / Zentralschweiz
Rindfleisch	Schweiz / Zentralschweiz
Poulet	Schweiz
Egli	Deutschland
Swiss Lachs	Schweiz / GR Lostallo
Zander	Schweiz / Susten
Brot	Schweiz

Our service team is happy to advise you
concerning allergens in our dishes.

GASTGEBER

Patricia Pereira &
Sören Schwitzky

ADRESSE

Engel Stans GmbH
Dorfplatz 1, CH-6370 Stans

TELEFON/FAX

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INFO

www.engelstans.ch
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SCHLEMMERMENÜ

«Springtime»

Asparagus

bruschetta with ricotta, radishes and spring onions
served with balsamic reduction

★ ★ ★

Asparagus

cream soup with Bärlauch feta roulade

★ ★ ★

Swiss Lachs

pan fried with Café de Paris sauce
served on fresh asparagus

★ ★ ★

Beef

filet tips with asparagus ragout and Bärlauch sauce
served with a vegetable bouquet and Pommery mustard potatoes

★ ★ ★

Rhabarb

crumble
with vanilla glace and whipped cream

or

Small exquisite selection of local cheeses
with a fig apple mustard, grapes and fruit bread

Complete Menu 96.00
Four Course 82.00

APPETIZERS

Green Salad colorful leafy salad with herbed croutons, seeds and sprouts in Engel dressing	12.00
Mixed Salad marinated salads with a lettuce bouquet, herbed croutons, seeds and sprouts in Engel dressing	14.00
Asparagus bruschetta with ricotta, radishes and spring onions served with balsamic reduction	16.00
Roast Beef sliced thinly, with a tomato caper vinaigrette and a spring salad	24.00
Tartare classic beef tartare from mild to spicy with toast, butter and pickled vegetables	24.00
- as main course	34.00
- drizzled with Cognac or Calvados	3.00

SOUP

Asparagus cream soup with a Bärlauch feta roulade	15.00
Roasted pepper soup with cured ham grissini	15.00

CORDON BLEU

Grossmutter

heartily filled with bacon, sautéed onions,
ham and raclette cheese

Försterin

filled with sautéed forest mushrooms, fresh herbs,
bacon, ham and raclette cheese

Original

the classic with ham and raclette cheese

Nidwaldner

filled with local dried meat, Stanser Fladä cheese and garlic

Pork	36.00
Veal	45.00
Als Frohsinn (400g)	
Pork	45.00
Als Frohsinn (400g)	
Veal	56.00

All Cordon Bleu options are served to you
with a vegetable bouquet and pommes frites

MEAT

Beef	47.00
filet tips with asparagus ragout and Bärlauch sauce served with a vegetable bouquet and Pommery mustard potatoes	
Veal	43.00
paillard served in lemon sauce served with pappardelle and asparagus	
Chicken	34.00
wrapped in bacon served with a vegetable bouquet and asparagus risotto	
Veal Cheeks	39.00
cooked low and slow, served with Bärlauch semolina dumplings and asparagus	
Lamb	39.00
backstrap served on Café de Paris sauce served with Pommery mustard potatoes and asparagus vegetables	

FISH

Swiss Lachs	38.00
pan fried with Café de Paris sauce served on fresh asparagus and wild rice	
Zander	37.00
filet served on a Bärlauch cream sauce with pappardelle and a vegetable bouquet	

VEGETARIAN

Cordon Bleu	29.00
of Savoy cabbage filled with asparagus, Bärlauch feta dip served with wild rice and a vegetable bouquet	
Risotto	27.00
with asparagus served with baked button mushrooms filled with cream cheese and sundried tomatoes	

THE CLASSIC

Chateaubriand presented on a platter

flambéed and carved for you, with béarnaise sauce, rich seasonal vegetables and your choice of side dish, served in two courses

For two or more people, price per person 66.00

You can choose the following side dishes:

Pommes frites, corn croquettes, Pommery mustard potatoes, wild rice, Bärlauch semolina dumplings, white wine risotto or pappardelle

Our meat is prepared gently
and will need 25-40 minutes depending on the size

HOUSEMADE DESSERTS

Chocolate Cake with a soft center accompanied with strawberry sorbet	14.00
Rhabarb crumble with vanilla ice cream and whipped cream	15.00
Caramel Köpfli served with whipped cream and fresh fruit	14.00
Cheese small exquisite selection of local cheeses with a fig apple mustard, grapes and fruit bread	16.00

Herzlich Willkommen

In the middle of the historic village of Stans in a central and quiet location is the Hotel & Restaurant Engel. Indulge yourself in culinary delights in a cozy atmosphere and relax in the stylishly furnished hotel room. Round out your experience with a trip up the Stanserhorn or one of the many cultural experiences in and around Stans. We're looking forward to your visit!

Restaurant

In the dining area, we offer two premises - the stylishly decorated restaurant and the cozy Säali. Our spacious terrace overlooking the village square invites you to linger both in the sunshine and in cooler temperatures.

Celebrations & Weddings

Whether wedding, birthday, family celebration or other occasions - our large, versatile hall and our smaller family Stübli offer you the perfect space with the right ambience for your celebration up to 220 people. Spend unforgettable hours with your loved ones in a tasteful atmosphere. We are happy to support you in planning your event.

Seminars & Events

With our large hall and our rustic Genossenstube, we offer you the ideal space for various events such as seminars, corporate events, meetings, etc. Two smaller terraces are ideal for coffee breaks and/or cocktails or simply for a breath of the fresh air.

Muttertag

Sunday, 10 May 2026

Veal tartare with truffle oil served with arugula
pomegranate and parmesan chip



Lemongrass soup served with tuna tataki
and avocado creme



Nidwaldner beef entrecôte cooked low and slow, on Café de Paris
sauce with potato and leek gratin and a bouquet of vegetables



Two-tone Bavarian cream
served with strawberry roulade and berry sauce

72.00 Fr.




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