



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
Tuna	Vietnam
Egli	Deutschland
Swiss Lachs	Schweiz / GR Lostallo
Zander	Schweiz / Susten
Crevetten	Vietnam
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

«Asia Time»

Tuna

tartare with avocado served with wasabi dip
preserved carrots and a coconut coral

★ ★ ★

Coconut

Lemongrass soup with a Panko crusted jumbo shrimp
on pineapple chutney

★ ★ ★

Swiss Lachs

on sauteed bok choy

★ ★ ★

Beef

filet medallion with two curry sauces served with
sauteed vegetables and basmati rice

★ ★ ★

Coconut

panna cotta served with mango sauce and fruit

or

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

Complete Menu 96.00
Four Course 82.00

APPETIZER

Green Salad	12.00
colorful leafy salad with herbed croutons, seeds and sprouts in Engel dressing	
Mixed Salad	14.00
marinated salads with a lettuce bouquet, herbed croutons, seeds and sprouts in Engel dressing	
Vegetable Papaya	15.00
salad in a spicy dressing with roasted peanuts, cherry tomatoes and coriander	
Tuna	22.00
tartare with avocado served with wasabi dip preserved carrots and a coconut coral	
Spring Rolls	19.00
housemade served with sweet chili sauce and a small salad in ginger miso dressing	
Tartare	24.00
classic beef tartare from mild to spicy with toast, butter and pickled vegetables	
- main course	34.00
- drizzled with Cognac or Calvados	3.00

SOUP

Kokonut	16.00
Lemongras soup with a Panko crusted jumbo shrimp on pineapple chutney	
Apple Celery	15.00
soup spiced with curry with sauteed chicken cubes and leek straws	

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, garlic and Stanser Fladä cheese

Pork 36.00

Veal 45.00

Als Frohsinn (400g)
Pork 46.00

Als Frohsinn (400g)
Veal 56.00

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

MEAT

Beef filet medallion with two curry sauces served with sauteed vegetables and basmati rice	47.00
Beef filet strips in a green curry sauce served with bok choy and basmati rice	45.00
Beef entrecôte paillard on roasted vegetables with pink peppercorn sauce and pappardelle	42.00
Chicken breast cubes in a sweet and sour sauce with tomato, cucumber and pineapple with basmati rice	34.00
Pork Steak fanned on a peanut sauce served with bok choy and basmati rice	35.00
Veal Cheeks low and slow Asian Style served with a vegetable bouquet and oven roasted potatoes	39.00

THE CLASSIC

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

For two or more people, price per person 66.00

Entrecôte double presented on a platter
flambéed and carved for you, with sauce bernaïse, rich seasonal vegetables and your choice of side dish, served in two courses

For two or more people, price per person 59.00

You can choose from the following side dishes:
Pommes frites, corn croquettes, roasted potatoes, basmati rice, white wine risotto or pappardelle

Our meat is prepared gently
and therefore needs 25 and 40 minutes depending on its size

FISH

Swiss Lachs	38.00
from the Beefer with Yari- risotto served with a vegetable bouquet	
Zander	37.00
served with red curry sauce accompanied by basmati rice and bok choy	

VEGETARIAN

Cordon Bleu	29.00
of Savoy cabbage filled with pineapple chutney, cashews and raclette served with a vegetable bouquet and oven roasted potatoes	
Tofu	27.00
stir-fry with vegetables in green curry sauce served in a basmati rice ring with sautéed pineapple cubes	

HOUSEMADE DESSERTS

Chocolate Cake	14.00
with a soft center served with coconut ice cream	
Chocolate mouse	14.00
served with a mint pesto and fresh fruit	
Coconut	16.00
panna cotta served with mango sauce and fruit	
Cheese	16.00
small exquisite selection of local cheeses with a fig apple mustard, grapes and fruit bread	

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.

Mother's Day

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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