



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



Declaration

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|-----------------|----------------------|
| Schweinefleisch | Schweiz / Nidwalden |
| Kalbsfleisch | Schweiz / Nidwalden |
| Rindfleisch | Schweiz / Nidwalden |
| Zander | Schweiz / Uri |
| Lachs | Schweiz / Graubünden |
| Poulet | Schweiz |
| Egli | Deutschland |
| Ente | Frankreich |
| Entenleber | Frankreich |

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

GASTGEBER

Patricia Pereira &
Sören Schwitzky

ADRESSE

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INFO

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SCHLEMMERMENÜ

«Wintertime»

Duck Liver

pâté, made in house and served with tomato chutney,
salted butter and toasted bread

★ ★ ★

White wine

soup accompanied with a smoked salmon roulade

★ ★ ★

Zander

filet sauteed and served on red cabbage
in an orange cognac sauce

★ ★ ★

Beef

medallions in an herb crust
served on ratatouille and a potato duo

★ ★ ★

Zoé's Herzli Waffle

with forest berries and vanilla ice 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

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| 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 |
| Tartar of quinoa and Mediterranean vegetables served with pesto, cucumber and red onion | 17.00 |
| Winter Salad served with sauteed mushroom, grapes, croutons, seeds and sprouts in balsamic dressing | 16.00 |
| Duck Liver pâté, made in house and served with tomato chutney, salted butter and toasted bread | 23.00 |
| Tartar 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

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| White Wine soup accompanied with a smoked salmon roulade | 15.00 |
| Garlic soup served in a bread bowl with sour cream dip and Bündnerfleisch | 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 | 35.00 |
| Veal | 44.00 |
| Als Frohsinn (400g) Pork | 45.00 |
| Als Frohsinn (400g) Veal | 54.00 |

All Cordon Bleu options are served to you with winter vegetables and pommes frites.

THE CLASSIC

Chateaubriand Presented on a Platter

flambéed and carved for you, with sauce Béarnaise,
rich winter vegetables and your choice of side dish

For two or more people, price per person 64.00

Our meat is carefully prepared; therefore, the meat takes between
25 and 40 minutes, depending on its size

You may choose a side dish to accompany your classic:
Pommes frites, housemade corn croquettes, duo of potato, wild rice,
Schupfnudeln, risotto or pappardelle

MEAT

Beef 47.00
filet medallions in an herb crust
served on ratatouille and accompanied by a potato duo

Beef 44.00
fillet tips in a pink pepper sauce
served with wild rice and a vegetable bouquet

Veal 39.00
cheeks in a bold port wine sauce served with white wine risotto
and accompanied by winter vegetables

Duck 36.00
sous vide low and slow, with a whiskey orange sauce
on red cabbage and served with housemade Schupfnudeln

Chicken 33.00
breast strips crisped in Panko served on pappardelle
with spicy tomato sauce and zucchini strips

Pork 34.00
steak from the Beefer on Mediterranean vegetables
served with morel jus and housemade corn croquettes

FISH

Urner Zander 37.00
fillet, sauteed and served on red cabbage in an orange cognac sauce
accompanied by housemade Schupfnudeln

Schwiizer Salmon 38.00
from the Beefer in a saffron sauce served with ratatouille and wild rice

VEGETARIAN

Cordon Bleu 29.00
of Savoy cabbage filled with sundried tomatoes, spinach
and Tallegio cheese accompanied by risotto and a vegetable bouquet

Ravioli 28.00
«Engel Style» filled with pumpkin and served in sage butter
with zucchini and small tomatoes

HOUSEMADE DESSERTS

Chocolate Cake 14.00
with a fruity center
served with a refreshing sour cherry ice cream with chocolate pieces

Zoé's Herzli Waffle 14.00
accompanied by wild berries and vanilla ice cream

Caramel 13.00
flan made in house and served with fresh fruit and whipped cream

Käse 16.00
small exquisite selection of local cheeses
with a fig apple mustard, grapes and fruit bread

WINE OF THE MONTH

Château La Communion 2020 AC Bordeaux Supérieur

La Communion is the newest project of Thomas Hervé, the Patron of Château Moulin Haut-Laroque in Fronsac. The nose is dominated by red wild berries and hints of mint, which lends the wine a certain freshness. On the palate, this pure Merlot is aromatic, dense and soft with silky tannins and is wonderfully balanced.



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|--------------------|---------------------------------|
| Country of origin: | France |
| Region: | Bordeaux |
| Aged: | 12 months in new & used barrels |
| Varietal: | 100% Merlot |

1 dl 9.90
7.5 dl 69.00

Altos de la Hoya 2021 DO Jumilla, Olivares

The aromas in the nose are characterized by spiciness. Eucalyptus, tarragon, juniper and black olives dominate. The fruity components such as ripe apple or plum puree remain in the background. On the palate, the Altos de la Hoya is the robust type, with an equally spicy taste, but which also has aromas of black berries and cooked quinces. Pure drinking pleasure!



| | |
|--------------------|--------------------------------|
| Country of origin: | Spanien |
| Region: | Murcia |
| Ausbau: | 6 months in new & used barrels |
| Varietals: | Monastrell, Garnacha |

1 dl 9.40
7.5 dl 65.00

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 Sääli. 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.