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».

Your hosts & Engel Team
Sören & Patricia Schwitzky



	Deklaration
Schweinefleisch	Schweiz / Nidwalden
Kalbsfleisch	Schweiz / Nidwalden
Rindfleisch	Schweiz / Nidwalden
Zander	Schweiz
Lachs	Schweiz / Graubünden
Wachtel	Frankreich
Poulet	Schweiz
Egli	Deutschland
Reh	Europa
Hirsch	NZ
Wildsau	Europa

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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“Enjoy our alcohol free wine and sparkling wine as well as our exquisite aperitif selection. After all, it doesn’t always have to be alcohol.”

White wine

Leitz EINS ZWEI ZERO Riesling — 1dl 6.00 — 7.5dl 47.00
Germany
Pale yellow. Aroma of lime, citrus fruit, rhubarb and red apple. Mineral notes.

Spumante

Leitz ENS ZWEI ZERO Sparkling — 1dl 6.00 — 7.5dl 47.00
Germany
Pale yellow. Fresh and juicy aroma.

Spumante Rosé

La Gioia Rosato dry — 1dl 6.50 — 7.5dl 49.00
Italy
Intense bouquet of red berries, strawberries, peach and grapefruit.

Alcohol Free Ideas

Alcohol free Hugo — 10.00
Elderflower syrup topped with alcohol free sparkling wine and soda water with fresh mint and lime

Alcohol free Martini Tonic — 10.00
Alcohol free Martini splashed with tonic and soda water with fresh lemon and mint

Sanbitter Orangensaft — 9.50
Alcohol free bitter topped with orange juice served with fresh orange

Alcohol free Martini — 6.50
Ice cubes and lemon zest

SCHLEMMERMENÜ

«Autumn»

Quail
galantine with herbs and walnuts
served with celery apple salad and Cumberland sauce

★ ★ ★

Pumpkin
soup with pumpkin seed pesto
served with Grissini and dried beef

★ ★ ★

Schweizer Alpen Zander
served with pumpkin risotto and pumpkin seed oil

★ ★ ★

Venison
entrecôte with figs in a balsamic jus
served with housemade Quark spätzle, red cabbage, Brussels sprouts, chestnuts and Mirza apple

★ ★ ★

Pumpkin
blondie served with sour cream ice cream and pumpkin seed oil

or

Small exquisite selection from local cheese makers
with a fig apple mustard, grapes and fruit bread

Complete menu 96.00
Four course 82.00

ALLE PREISE VERSTEHEN SICH IN CHF UND INKLUSIVE DER GESETZLICHEN MEHRWERTSTEUER

APPETIZER

Green Salad 12.00
colorful leafy salad with herbed croutons
seeds and sprouts with Engel dressing

Mixed Salad 14.00
marinated salads with a lettuce bouquet,
herbed croutons, seeds and sprouts with Engel dressing

Lamb's Lettuce 16.00
with bacon, croutons, chopped egg
and sprouts tossed in Engel dressing

Quail 19.00
galantine with herbs and walnuts
served with celery apple salad and Cumberland sauce

Bruschetta 18.00
with marinated figs, fresh goat cheese and balsamic reduction
served with lamb's lettuce and sprouts

Tartare 25.00
classic beef tartare from mild to spicy with toast,
butter and pickled vegetables
- as main course 35.00
- drizzled with Cognac or Calvados 3.00

SOUP

Pumpkin 15.00
soup with pumpkin seed pesto
served with Grissini and dried beef

Beet 15.00
soup in bread with diced apple and sour cream

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 a local dried meat, Stanser fladen cheese and garlic

Pork	36.00
Veal	45.00
Als Frohsinn (400g) Pork	47.00
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 in a chanterelle sauce
served with roasted potatoes and a vegetable bouquet

Chicken Breast 35.00
filled with herbed cream cheese
served with Pappardelle and a vegetable bouquet

Veal 39.00
cheeks slow roasted in a bold sauce
served with pumpkin risotto and a vegetable bouquet

Venison 39.00
slices Nidwaldner style
served with housemade Quark spätzle, red cabbage,
Brussels sprouts, chestnuts and Mirza apple

Roe Deer 45.00
entrecôte with a walnut crust
served with housemade Quark spätzle, red cabbage,
Brussels sprouts, chestnuts and Mirza apple

Venison 44.00
entrecôte with figs in balsamic jus
served with housemade Quark spätzle, red cabbage,
Brussels sprouts, chestnuts and Mirza apple

Wild boar 39.00
filet with spicy pumpkin coulis
served with housemade Quark spätzle, red cabbage,
Brussels sprouts, chestnuts and Mirza apple

THE CLASSIC

Chateaubriand Presented on a Platter
flambéed and carved for you, with sauce Béarnaise,
rich vegetables and your choice of side dish
For two or more people, price per person 66.00

Saddle of Venison Presented on a Platter
flambéed and carved for you, with Nidwaldner chanterelle sauce,
rich vegetables and your choice of side dish
For two or more people, price per person 64.00

You may choose a side dish to accompany your classic:
Pommes frites, housemade corn croquettes, potatoes, wild rice,
pumpkin risotto, quark spätzle or pappardelle

FISH

Schweizer Alpen Zander 38.00
served with pumpkin risotto
with colorful vegetables and pumpkin seed oil

Schwiizer Salmon 38.00
baked in a walnut crust
with wild rice and a vegetable bouquet

VEGETARIAN

Cordon Bleu 29.00
of savoy cabbage filled with a grape compote, walnuts,
and Charme cheese from the Bürki Käserei
served with wild rice and a vegetable bouquet

Autumn “Complete“ 29.00
quark spätzle, red cabbage, Brussels sprouts, chestnuts,
roasted pumpkin and Mirza apple with a NW chanterelle sauce

HOUSEMADE DESSERTS

Caramel 14.00
Köpfli housemade and served with whipped cream
garnished with fresh fruit

Pumpkin 15.00
blondie served with sour cream ice cream and pumpkin seed oil

Vermicelles 13.00
chestnut purée perfumed with cherry liqueur, ½ 11.00
with housemade meringue and whipped cream

Nesselrode 15.00
chestnut purée perfumed with cherry liqueur, ½ 13.00
vanilla ice cream, housemade meringue and whipped cream

Cheese 17.00
small exquisite selection from local cheese makers
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 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.