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 / Nidwalden
Kalbsfleisch	Schweiz / Nidwalden
Rindfleisch	Schweiz / Nidwalden
Zander	Schweiz / Uri
Lachs	Schweiz / Graubünden
Poulet	Schweiz
Egli	Deutschland
Ente	Frankreich
Entenleber	Frankreich
Brot	Schweiz

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

GASTGEBER
Patricia Pereira &
Sören Schwitzky

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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

«Wintertime»

Beef
Carpaccio from filet marinated herb- garlic- oil
with balsamico and mango gel
served with arugula and shaved Sbrinz

★ ★ ★

Garlic
soup with a mille-feuille of dried beef and fresh cream cheese

★ ★ ★

Urner Zander
pan fried perch filet in butter with lemon, walnut,
parsley and shallots served on red cabbage

★ ★ ★

Beef
filet medallion with pan-seared duck liver in a port wine jus
served with herbed potatoes and a vegetable bouquet

★ ★ ★

Chocolate cake
with a white center with a refreshing passionfruit sorbet

or

Small exquisite collection of local cheeses
with 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 in Engel dressing

Mixed salad 14.00
marinated salad with a salad bouquet,
herbed croutons, seeds and sprouts in Engel dressing

Beef 24.00
Carpaccio from filet marinated herb- garlic- oil
with balsamico and mango gel
served with arugula and shaved Sbrinz

Falafel 17.00
accompanied with a beet cream, couscous and pistachio

Winter salad 16.00
with sauteed mushrooms, pomegranate, herbed croutons,
seeds and sprouts in balsamic dressing
with Iberico ham 21.00

Tartare 24.00
classic beef tartare mild to spicy with toast,
butter and pickled vegetables
- as a main course 34.00
- drizzled with cognac or calvados 3.00

SOUP

Weisswein 15.00
soup served with an herb baguette

Garlic 15.00
soup with a mille-feuille of dried beef and fresh cream cheese

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	54.00

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

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 69.00

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, potato galette, wild rice,
roasted potatoes, white wine risotto or pappardelle

MEAT

Beef 48.00
filet medallion in a port wine jus
served with herbed potatoes and a vegetable bouquet
accompanied with pan-seared duck liver 54.00

Beef 45.00
tips in a Pommery mustard mushroom sauce
served with wild rice and a vegetable bouquet

Veal 39.00
cheeks in a hearty port wine sauce
served with pappardelle accompanied by caponata

Duck 38.00
sous-vide and slow with a whiskey orange sauce,
red cabbage and homemade potato galette

Chicken 34.00
strips breaded in Panko crumbs
served on caponata and accompanied with Oberdorfer potatoes

Pork 35.00
steak from the Beefer on Café de Paris sauce
with white wine risotto and winter vegetables

FISH

Urner- Zander 39.00
pan fried perch filet in butter with lemon, walnut, parsley and
shallots served on red cabbage with homemade potato galette

Schwiizer Salmon 38.00
from the beefer on a saffron sauce
served with wild rice and Caponata

VEGETARIAN

Cordon Bleu 31.00
of Savoy cabbage filled with beets, mushrooms, balsamico and
Raclette cheese with a white wine risotto and a vegetable bouquet

Ravioli 28.00
«Engel-Art» filled with herbed cream cheese
in a mild blue cheese sauce accompanied with pear and walnut

HOMEMADE DESSERTS

Chocolate Cake 14.00
with a white center
with a refreshing passion fruit Sorbet

Glühwein 13.00
pear lightly warmed and served with vanilla ice cream

Chestnut 13.00
panna cotta served with forest berry compote

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 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.