



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

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INFO

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SCHLEMMERMENÜ

«Asia Time»

Tuna

tataki with avocado, ginger and a sushi rice ball filled with wasabi and breaded in Panko

★ ★ ★

Tom Ka

coconut soup with a jumbo shrimp

★ ★ ★

Swiss Salmon

from the Beefer served on kimchi risotto blanketed in a tomato chutney

★ ★ ★

Beef

filet strips in spicy marinade and Thai basil served with bok choy and basmati rice

★ ★ ★

Sabayon

with Prosecco and lime served with coconut ice cream and fresh fruit

or

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

Complete Menu 99.00
Four Course 89.00

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
Papaya salad in a spicy dressing with roasted peanuts, cherry tomatoes and coriander	15.00
Tuna tataki with avocado, ginger and a sushi rice ball filled with wasabi and breaded in Panko	22.00
Spring Rolls housemade and served with sweet chili sauce and a small salad in ginger miso dressing	18.00
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

Tom Ka coconut soup with a jumbo shrimp	16.00
Carrot Ginger soup served with fileted orange and pomegranate	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, garlic and Stanser Fladä cheese

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 a vegetable bouquet and pommes frites

MEAT

Beef filet strips in spicy marinade and Thai basil served with bok choy and basmati rice	47.00
Beef entrecôte from the Beefer in an Asian style tomato chutney served with stir fried sesame vegetables and roasted potatoes	43.00
Chicken breast cubes in a sweet and sour sauce with tomato, cucumber and pineapple with basmati rice	34.00
Chicken breast filets on peanut sauce served with bok choy and basmati rice	34.00
Veal Cheeks low and slow Asian Style served with a vegetable bouquet and pappardelle	39.00
Pork steak from the Beefer on red curry sauce served with bok choy and basmati rice	36.00

FISH

Swiss Salmon from the Beefer served on kimchi risotto blanketed in a tomato chutney and sauteed vegetables	38.00
Zander served with red curry sauce accompanied by basmati rice and bok choy	37.00

VEGETARIAN

Cordon Bleu	29.00
of Savoy cabbage filled with kimchi, cream cheese and sweet chili sauce served with sesame vegetables and pappardelle	
Chickpeas	27.00
and colorful vegetables in red curry sauce served in a rice ring with a baked banana in a coconut crust	

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 béarnaise, 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

HOUSEMADE DESSERTS

Chocolate Cake	14.00
with a soft center served with yogurt blueberry ice cream	
Quark	14.00
creme served on mango sauce and fresh passion fruit	
Sabayon	16.00
with Prosecco and lime served with coconut ice cream and fresh fruit	
Cheese	16.00
Small exquisite selection of local cheeses	

with a fig apple mustard, grapes and fruit bread

WINE OF THE MONTH

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.



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.