

# 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 Schweiz / Nidwalden

Poulet Schweiz
Zander Schweiz
Lachs Schweiz
Egli Deutschland
Tuna Vietnam

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

## SCHLEMMERMENÜ

# «Springtime»

#### Tuna

tataki served with marinated avocado, wasabi mayonnaise and a sesame crisp



#### Asparagus

cream soup with a crispy asparagus wonton



#### Schwiizer Salmon

served with Cafe de Paris sauce on asparagus



#### Beef

entrecôte from the Beefer with an Asian tomato chutney served with roasted potatoes and seasonal vegetables



#### Panna Cotta

on rhubarb compote and chocolate crispies

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**

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
Tuna tataki served with marinated avocado, wasabi mayonnaise and a sesame crisp	19.00
Goat Cheese with marinated asparagus, arugula and a balsamic reduction	17.00
Tartare classic beef tartare from mild to spicy	24.00
with toast, butter and pickled vegetables - as main course - drizzled with Cognac or Calvados	34.00
SOUP	
Asparagus cream soup with a crispy asparagus wonton	15.00
Coconut lemongrass soup served with marinated tuna	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 spring vegetables and pommes frites

## **MEAT**

Beef filet strips in a spicy marinade and Thai basil served with sauteed vegetables and basmati rice	44.00
Beef entrecôte from the Beefer with an Asian tomato chutney served with roasted potatoes and seasonal vegetables	41.00
Veal cheeks, glazed Asian style served with sauteed vegetables and basmati rice	37.00
Veal schnitzel served with Bärlauch pesto, sundried tomatoes, asparagus and white wine risotto	36.00
Chicken breast on peanut sauce served with sauteed vegetables and basmati rice	34.00
Pork steak on morel cream sauce served with a vegetable bouquet and housemade pasta	35.00
FISH	
FISH  Gotthard- Zander sauteed with garlic turmeric crisp and red curry sauce on sauteed vegetables and basmati rice	38.00
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Gotthard- Zander sauteed with garlic turmeric crisp and red curry sauce on sauteed vegetables and basmati rice  Schwiizer Lachs served with Cafe de Paris sauce	
Gotthard- Zander sauteed with garlic turmeric crisp and red curry sauce on sauteed vegetables and basmati rice  Schwiizer Lachs served with Cafe de Paris sauce on asparagus	37.00

### THE CLASSIC

#### Chateaubriand presented on a platter

flambéed and carved for you, with Engel sauce, rich spring vegetables and your choice of side dish

For two or more people, price per person 64.00

#### Entrecôte double presented on a platter

flambéed and carved for you, with Engel sauce, rich spring vegetables and your choice of side dish

For two or more people, price per person 59.00

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

You can choose the following side dishes for the classics: Pommes frites, corn croquettes, potatoes, basmati rice, risotto, bread dumplings or homemade pasta

### HOUSEMADE DESSERTS

Chocolate Cake with a soft center served with honeysuckle berry sorbet with almond	16.00
Panna Cotta on rhubarb compote and chocolate crispies	15.00
Pineapple from the Beefer on coconut caramel sauce with vanilla ice cr	15.00 eam
Cheese small exquisite selection of local cheeses with a fig apple mustard, grapes and fruit bread	16.00

# Mother's Day Sunday, 12 May 2024

Tuna tartare served with marinated avocado and wasabi mayonnaise ★ ★ ★	18.00
Asparagus cream soup with asparagus bruschetta and cured ham ★ ★ ★	14.00
Nidwaldner beef entrecôte cooked slowly, on Engel sauce with herbed potatoes and a vegetable bouquet  ★★★	39.00
Coconut Panna Cotta served on mango passion fruit salad	15.00

Complete Menu



69.00

HOTEL RESTAURANT Dorfplatz 1  $\cdot$  6370 Stans  $\cdot$  041 619 10 10  $\cdot$  info@engelstans.ch  $\cdot$  engelstans.ch

## 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.