



**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
Lachs	Schweiz / Graubünden
Poulet	Schweiz
Egli	Deutschland

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

#### GASTGEBER

Patricia Pereira &  
Sören Schwitzky

#### ADRESSE

Engel Stans GmbH  
Dorfplatz 1, CH-6370 Stans

#### TELEFON/FAX

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#### INFO

[www.engelstans.ch](http://www.engelstans.ch)  
[info@engelstans.ch](mailto:info@engelstans.ch)

# SCHLEMMERMENÜ

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## «Summer»

### Burrata

served on balsamic lentils with beefsteak tomatoes  
on arugula and pesto

★ ★ ★

### Tomato

cream soup with basil sorbet  
on a tomato chutney

★ ★ ★

### Schweizer Alpine Zander

pan-fried with tomato topping  
served with Mediterranean vegetables

★ ★ ★

### Beef

filet tips with oyster mushrooms in Pommery mustard cream sauce  
served with pappardelle and a vegetable bouquet

★ ★ ★

### Orange Cheesecake

served with pistachios and citrus pearls

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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<b>Green Salad</b>	12.00
colorful leafy salad with herbed croutons, seeds and sprouts in Engel dressing	
<b>Mixed Salad</b>	14.00
marinated salads with a lettuce bouquet, herbed croutons, seeds and sprouts in Engel dressing	
<b>Summer salad</b>	17.00
with raspberries, feta, cucumber, olive and Bündner dry-cured ham in balsamic dressing	
<b>Burrata</b>	19.00
served on balsamic lentils with beefsteak tomatoes, arugula and pesto	
<b>Tartare</b>	24.00
classic beef tartare from mild to spicy with toast, butter and pickled vegetables	
- as main course	34.00
- drizzled with Cognac or Calvados	3.00

## SOUP

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<b>Tomato</b>	15.00
cream soup with basil sorbet on a tomato chutney	
<b>Watermelon</b>	14.00
chilled soup with mint and a bacon and olive skewer	

# CORDON BLEU

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## 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 a vegetable bouquet and pommes frites

## OR

To all Cordon bleu dishes

Hot Spot Salad Bowl:

fresh lettuce with Charentais melon, oranges, cucumber strips, red onions, tomatoes, carrot strips, toasted croutons, sprouts & seeds

# HOT SPOT

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Salad melon dream originally served in a bowl  
with your choice of meat or fish grilled in the Beefer (180 g).

Hot Spot Salad Bowl:  
fresh lettuce with Charentais melon, oranges,  
cucumber strips, red onions, tomatoes, carrot strips,  
toasted croutons, sprouts & seeds

Your choice of homemade sauce:  
Engel dressing, Italian or balsamic

Pork Steak	32.00
Chicken Breast	31.00
Veal Paillard	37.00
Beef Filet	42.00
Beef Entrecôte	38.00
Schwiizer Salmon	36.00
Schweizer alpine Zander	35.00
Engel Spring Rolls	29.00
Corn Croquette	27.00

To each Hot Spot salad bowl of your choice, we serve homemade herb butter  
and a dip as well as housemade herb baguette

## MEAT

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<b>Beef</b>	47.00
filet tips with oyster mushrooms in Pommery mustard cream sauce served with pappardelle and a vegetable bouquet	
<b>Veal</b>	39.00
piccata in port wine jus served with risotto with pesto and Mediterranean vegetables	
<b>Chicken breast</b>	34.00
wrapped in bacon on tomato chutney served with wild rice and summer vegetables	
<b>Veal cheeks</b>	38.00
slow cooked with a fine sauce served with herbed potatoes and Mediterranean vegetables	

## FISH

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<b>Schweizer alpine zander</b>	37.00
pan-fried, on basil risotto with a pinenut tomato topping served with Mediterranean vegetables	
<b>Schwiizer salmon</b>	38.00
with a parmesan lime crust served with roasted potatoes and summer vegetables	

## VEGETARIAN

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<b>Cordon Bleu</b>	29.00
with eggplant filled with burrata and tomato chutney with pappardelle and a vegetable bouquet	
<b>Tomato gnocchi</b>	27.00
housemade a la creme served with zucchini spirals and bell peppers from the oven	

# THE CLASSIC

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**Chateaubriand presented on a platter**  
flambéed and carved for you, with Engel sauce,  
rich seasonal vegetables and your choice of side dish

For two or more people, price per person 66.00

**Entrecôte double presented on a platter**  
flambéed and carved for you, with Engel sauce,  
rich seasonal 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 needs between 25 and 40 minutes depending on the size

Zu den Klassikern können Sie folgende Beilagen wählen:  
Pommes- Frites, hausgemachte Maiskroketten, Kartoffeln, Wildreis,  
Risotto, oder Pappardelle

# HOUSEMADE DESSERTS

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**Orange cheesecake** 14.00  
served with pistachios and citrus pearls

**Zoé's Härzliwaffel** 16.00  
served with marinated strawberries  
and chocolate ice cream

**Romanoff** 14.00  
strawberry and vanilla ice cream with marinated strawberries  
garnished with whipped cream

**Mini** 12.00

**Strawberries** 11.00  
marinated strawberries  
with whipped cream 13.00

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