



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



Schweinefleisch
Kalbsfleisch
Rindfleisch
Ente
Poulet
Egli
Swiss Lachs

Deklaration

Nidwalden / Schweiz
Schweiz / Nidwalden
Schweiz / Nidwalden
Frankreich
Schweiz
Russland / Deutschland
Schweiz

**Unser Service berät Sie gerne
bezüglich Allergenen in unseren Gerichten.**

GASTGEBER

Patricia Pereira &
Sören Schwitzky

ADRESSE

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INFO

www.engelstans.ch
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SCHLEMMERMENÜ

«Wintertime»

Quinoa

salad with olives, bell pepper and herbs
served with pickled cucumber

★ ★ ★

Corn

soup with spicy popcorn and crispy pork belly

★ ★ ★

Swiss salmon

marinated and cooked sous vide on spinach with a dill cream sauce

★ ★ ★

Duck

crispy breast on roasted leek
served with potatoes with raisins and a port wine jus

★ ★ ★

Chocolate Chip cookies

Grandma Mary's recipe with peanut butter mousse

or

Cheese

small fine selection from local cheese makers
with a fig apple mustard, grapes, and fruit bread

Complete Menu 92.00
Four Course 79.00

APPETIZERS

Green Salad	10.00
colorful leafy salad with herbed croutons, seeds, sprouts and Engel dressing	
Mixed Salad	12.00
marinated salads with a lettuce bouquet, herbed croutons, seeds, sprouts and Engel dressing	
Quinoa	15.00
salad with olives, bell pepper and herbs served with pickled cucumber	
Veal	
carpaccio in a fruity soy marinade accompanied by housemade wontons	19.00
Tartare	22.00
classic beef tartare from mild to spicy with toast, butter and pickled vegetables	
- as main course	32.00
- drizzled with Cognac or Calvados	3.00

Soup

Corn	15.00
soup with spicy popcorn and crispy pork belly	

CORDON BLEU

Grossmutter

heartily filled with bacon, sautéed onions, ham and raclette cheese

Försterin

filled with sautéed forest mushrooms, fresh herbs, bacon and raclette cheese

Original

the classic with ham and raclette cheese

Nidwaldner

filled with a local dried meat, Stanser fladen cheese and garlic

Pork 32.00

Veal 39.00

Als Frohsinn (400g)
Pork 39.00

Als Frohsinn (400g)
Veal 49.00

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

MEAT

Beef filet tips «Chili Style» with black beans and bell pepper served with wild rice and colorful vegetables	42.00
Veal strips Zürich style with mushrooms served with butter Rösti	38.00
Chicken saltimbocca on tomato risotto with broccoli	32.00
Pork steak tagliata on sauteed oyster mushrooms served with cream sauce, pasta made locally in Kerns and a vegetable bouquet	34.00
Duck crispy breast on roasted leeks served with potatoes with raisins and a port wine jus	36.00

FISCH

Swiss Lachs marinated and cooked sous vide on spinach with a dill cream sauce and oven roasted potatoes	36.00
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VEGETARIAN

Cordon Bleu in Swiss chard with pear chutney, kale chips and Gorgonzola on spinach and herbed potatoes	26.00
Rösti with vegetables, oyster mushrooms and baked with cheese	25.00

THE CLASSIC

Chateaubriand Presented on a Platter

flambéed and carved for you, with Sauce Béarnaise, rich autumn vegetables and your choice of side dish

For two or more people, price per person 58.00

You may choose a side dish to accompany your classic: Pommes frites, corn croquettes, potatoes, Rösti, tomato risotto or pasta made locally in Kerns

HOUSEMADE DESSERTS

Chocolate Cake 15.00
with a white center and vanilla ice cream

Chocolate Chips cookies 14.00
Grandma Mary's recipe, served warm and accompanied with a peanut butter mousse

Pineapple 14.00
from the Beefer on caramel sauce served with coconut Raffaello ice cream

Cheese 14.00
small fine selection from local cheese makers with a fig apple mustard, grapes and fruit bread

New Year's Eve 31 December 2020

Las Vegas

Chicken Tacos | Chicken Wings |
Mini Hotdog | Stuffed Jalapeños | Mini Pizza

Black Jack

Burger cooked in Beefer | BBQ Sauce | Candied Bacon | Brioche | Quail Egg

Slot Machine

Corn Cream Soup | Crispy Pork Belly | Spicy Popcorn

Poker

Shrimp Cocktail US

Seven-Eleven

Martini Orange Granita | Sweet Olives

Roulette

Slow Roasted Veal Sirloin | Onion Confit | Baby Potato Skewer | Sour Cream
Vegetable Bouquet

Jackpot

Pancake | Peanut Butter Cream | Blueberry Sorbet | Maple Vanilla Sabayon

Price | Person

129.00

includes Aperol | Midnight Prosecco | Casino