



Welcome to our Sprüngli Café & Restaurant.

This year, Confiserie Sprüngli is celebrating its 190th anniversary. 1836 was the year the company was founded, and today we are looking back on the unique heritage of our family business as we celebrate our anniversary year with pride.

Sprüngli has always stood for tradition and uncompromising quality. Our creations are the result of genuine craftsmanship and attention to detail, using only the finest ingredients.

We are particularly delighted to welcome you to the heart of our Sprüngli House on Paradeplatz, where tradition meets new culinary experiences and special moments are created.

You can look forward to a selection of our finest delicacies and the harmonious combination of popular Sprüngli classics and creative spring dishes.

We wish you unforgettable moments in our Café & Restaurant on Paradeplatz.

Indulgence that brings us together – for 190 years.

Your Confiserie Sprüngli



# LUNCH AT SPRÜNGLI

Monday to Friday from 11.30 am – 2.00 pm

## APÉRO RECOMMENDATION

### Champagne Perrier-Jouët

Grand Brut  
Champagne, France 10 cl 20

### French Bloom Le Blanc 0.0%

France 10 cl 16

### Sancerre Les Panseillots AC

Loire, France 10 cl 11

### Martini sbagliato

White Martini | Hendrick's Gin  
Prosecco 20 cl 17

## APÉRO BITES

### Sprüngli flûtes

Hand-made from  
our manufactory  
3.5

### Savoury Luxemburgerli

Popcorn | Chipotle  
Wasabi | Green apple  
Tomato | Jaipur curry  
6

### Black tiger prawn

Pea and mint cream  
Thyme panko | Lemon  
Tomato jam  
6

## SALADS

### Sprüngli carrot salad

The original 14 

### Caesar salad

Romaine lettuce | Croutons | Parmesan  
Cherry tomatoes 28   
Swiss chicken breast | Bacon 34  
Black tiger prawns | Bacon 36

### Cauliflower tabbouleh

Parsley | Mint | Mesclun herb salad  
Pomegranate | Lemon vinaigrette 21  

### Spring leaf lettuce

Carrots | Cucumber | Sunflower seeds  
Cherry tomatoes | Herb vinaigrette 18  

### Add to your salad

+ Poached organic egg 5   
+ Swiss chicken breast 10.5  
+ Black tiger prawns 10.5

## STARTERS

### Beef tartar

Beef | Egg yolk | «Belper Knolle» cheese  
Capers | Roasted potato bread 28 / 38

### Riesling wine cream soup

Saffron toast cubes | Tomato jam  
Chives 16 

### Traditional herring

Bismarck herring fillet | Sour cream sauce  
Potato pancakes | Salmon roe 21 / 29

### «Tafelspitz» carpaccio

Boiled veal | Mesclun herb salad  
Horseradish | Herb vinaigrette 26



## MAIN COURSES

### GARDEN

#### **Baked cauliflower**

Celeriac jus | Buckwheat | Feta and thyme cream  
Pomegranate 33 

#### **Orecchiette**

Lemon sauce | Burrata | Spinach | Zucchini | Pine nuts 33 

### WATER

#### **Pan fried pike-perch fillet**

Lemon sauce | Guanciale bacon | Peas | Potatoes 46

#### **Tagliolini pasta al salmone**

Cured Swiss salmon | Soy sauce | Leaf spinach  
Parsley | Salmon roe 34

### LAND

#### **Entrecôte**

Beef | Truffled brussels sprouts | Parsnip cream  
Chimichurri sauce | French fries 49

#### **Sliced veal «Zurich style»**

Veal | Mushroom cream sauce | Rösti 48  
Add veal kidneys +5

#### **Backhendl**

Breaded chicken | Baked lettuce | Candied bacon | Roasted onions  
Blue cheese | Lingonberries | French fries 38

### OUR CLASSICS

#### **Sprüngli vol-au-vent**

Puff pastry | Minced meat | Champignons | Cream sauce  
Carrots | Broccoli 34

#### **Sprüngli club sandwich**

Swiss chicken breast | Bacon | Ham | Organic egg | French fries 37

#### **Sprüngli burger**

Red cabbage | Cheddar cheese | Tomatoes | French fries  
Black Angus beef with thousand-island-sauce 36  
Chickpea & carrot with chipotle mayonnaise 34   
Organic egg | Bacon | Avocado + 3 Truffle mayonnaise + 5



## DESSERT

### SWEET TEMPTATION

#### **Coupe rhubarb dream**

Yoghurt ice cream | Strawberry sorbet | Rhubarb compote  
Strawberry sauce | Whipped cream 18 / 14.5

Enjoy our home-made pastry from our manufactory.  
Our service staff will be happy to tell you about our seasonal selection.

### ICE CREAM & CLASSICS

#### **Coupe Sprüngli**

Ice cream Luxemburgerli raspberry | Vanilla ice cream | Raspberry ice cream  
Raspberry sauce | Whipped cream 17

#### **Coupe Truffles**

Chocolate ice cream | Mocha ice cream | Grand cru chocolate sauce  
Sprüngli truffle | Whipped cream 17

#### **Swiss iced coffee**

Soft stirred mocha ice cream | Coffee | Whipped cream 15

A further selection of ice cream & coupes  
is available in our drinks menu.

### AFTER-LUNCH RECOMMENDATION

#### **Sprüngli Espresso Martini**

Vodka | Coffee liqueur  
Espresso | Chocolate syrup  
20 cl 18

#### **Grappa di Brunello**

La Gerla  
Tuscany | Italy  
2 cl 12

#### **Port Quinta de la Rosa**

Tawny 10 Years Old  
Porto | Portugal  
5 cl 11



# GENERAL INFORMATION

## INFORMATION ABOUT ALLERGENS

For detailed information about allergens in our dishes, please contact our service staff, who will be glad to help you.

## PARTNERS & SUPPLIERS

Whenever possible, we source our food seasonally and from and from regional suppliers from Zurich and the surrounding area. We are proud of our long-standing cooperation with the following partners:

### Meat

Beef, veal, pork, poultry: G. Bianchi AG, Zufikon  
Veal, pork: Angst AG, Zurich  
Beef, veal: Ziegler delikat essen AG, Oerlikon

### Fish

Salmon: Swiss Lachs AG, Lostallo

### Pastry

Dessert and pastry: Manufactory Confiserie Sprüngli AG, Dietikon  
Bread: Bäckerei Imholz AG, Adliswil

### Coffee & tea

Coffee beans: G. Henauers Sohn AG, Höri  
Tea: A. Kuster Sirocco AG, Schmerikon

## ADDITIONAL SERVICES

Thank you for understanding that we charge an additional CHF 3.00 for shared plates.

## VALUE ADDED TAX

All prices are in Swiss francs (CHF) and include VAT and service.

## DECLARATION

### Meat

Veal, poultry: Switzerland | Beef, pork: Switzerland, Italy

### Fish

Pike-perch: Lago Maggiore, Switzerland | Herring: Germany  
Prawns (Breed): Vietnam

🌿 Vegetarian   🌿 Vegan