



A very warm welcome to our redesigned
Sprüngli Café & Restaurant.

For more than 165 years, the House of Sprüngli has been synonymous with tradition and quality. Culinary craftsmanship and attention to detail have been at the heart of everything we do since day one.

This is the spirit behind our Café & Restaurant's magnificent new look. We are delighted to share with you our vision of an elegant and timeless place that keeps Sprüngli's traditions alive while making room for new experiences and moments to cherish.

You can look forward to a wider selection of our delicacies and savour the perfect blend of popular Sprüngli classics and new dishes with a creative twist. We are delighted to welcome you to our Café & Restaurant on Paradeplatz and hope you enjoy special moments of indulgence during your visit.

Your Confiserie Sprüngli

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

Champagne Perrier-Jouët

Blason Rosé
Champagne, France 10 cl 23

French Bloom Le Blanc 0.0%

France 10 cl 16

Sancerre Les Panseillots

Loire, France 10 cl 11

Previ Spritz

Prosecco | Sea buckthorn liqueur
Soda 20 cl 16.5

Negroni Sbagliato

Prosecco | Campari
Martini Rosso 20 cl 16.5

APÉRO BITES

Sprüngli flûtes

Hand-made from
our manufactory
3.5

«Luxemburgerli»

Wasabi | Green apple
Bell pepper | Walnut
Tomato | Jaipur curry
6 

Alpstein chicken praliné

Panko | Celery puree
Chipotle
5

STARTERS


Sprüngli carrot salad

The original 14 


Lamb's lettuce

Poached egg | Bacon | Croutons
French dressing 22

Winter leaf lettuce

Pomegranate | Caramelized pecan nuts
Radish | Cranberry vinaigrette 17  

Caesar salad

Romaine lettuce | Croutons | Parmesan
Cherry tomatoes 28 
Chicken breast | Bacon 32
Black tiger prawns | Bacon 34

Home-made beef consommé

Brasato raviolo | Egg royale
Sherry gel 18

Gratinated Caprin du Jura

Goat cheese | Mesclun herb salad
Beetroot | Walnut vinaigrette 22 

Home-made veal pie

Pistachios | Waldorf salad
Cumberland sauce 24

Beef tartar

Beef | Egg yolk | Capers
«Belper Knolle» cheese
Roasted potato bread 28 / 36



MAIN COURSES

GARDEN

Tempura cauliflower

Tamarind & mango sauce | Roasted sesame
Baby leek | Venere rice 29 

Roasted Eggplant

Tahini herb sauce | Pomegranate | Coconut yohurt
Lime | Mint | Couscous 28 

WATER

Pan-fried wild-caught John Dory

Braised baby fennel | Carrot-butter sauce
Blue potatoes 56

LAND

Pasta saccottino al prosciutto crudo

Chorizzo tomato sugo | Parmesan foam | Chives 36

Beef short ribs

Cooked for 48h | Port sauce | Truffled Brussels sprouts
Tessin polenta 38

Sliced veal «Zurich style»

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

Stuffed Alpstein chicken breast

Mushroom-thyme filling | Wild broccoli
Juniper cream sauce | Roasted La Ratte potatoes 42

OUR CLASSICS


Sprüngli vol-au-vent

Puff pastry | Minced meat | Champignons | Cream sauce
Baby leek | Romanesco 33

Sprüngli club sandwich

Chicken breast | Bacon | Ham | Organic egg | French fries 35

Sprüngli burger

Cucumber salad | Alpine cheese | Tomatoes | French fries
Black Angus beef with NY chili sauce 34
Chickpea & pumpkin with chipotle mayonnaise 32 
Organic egg | Bacon | Avocado + 3
Truffle mayonnaise + 5



SWEET TEMPTATION

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

Cacaofruit chocolate

Grand cru Maracaibo chocolate mousse | Almond biscuit | Passion fruit 17

Vermicelli

Alsatian plum compote | Meringues | Whipped cream 14.5

ICE CREAM & COUPES

Coupe Truffles

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

Coupe Sprüngli

Vanilla ice cream | Raspberry ice cream | Raspberry sauce
Raspberry Luxemburgerli | 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



WINE BY THE GLASS

SPARKLING	10 CL
Champagne Perrier-Jouët Grand Brut	20
Champagne Perrier-Jouët Blason Rosé	23
Prosecco Valdobbiadene DOCG Col de' Salici	11
French Bloom Le Blanc 0.0%	16
WHITE	
1844 Ballenz Riesling Sauvignier Gris Seyval Blanc Organic winery Roland & Karin Lenz Switzerland	10
Sancerre Les Panseillots AC Sauvignon Blanc Guillerault & Fargette Loire France	11
Grüner Veltliner Langenlois DAC Grüner Veltliner Schloss Gobelsburg Kamptal Austria	10
Attimo DOC Pinot Grigio Paladin Veneto Italy	9
ROSÉ	
Le Grand Huit AOC Cinsault Mourvèdre Château Les Valentines Provence France	12
RED	
1844 Cuvée Noir Pinot Noir Merlot Organic winery Roland & Karin Lenz Switzerland	13
Château La Communion AC Bordeaux Supérieur Merlot Château La Communion Bordeaux France	12
Yantra IGT Cabernet Sauvignon Merlot Sette Cieli Tuscany Italy	9
Figuro 12 Crianza DO Tempranillo Bodegas Garcia Figuro Ribera del Duero Spain	11



BOTTLED WINES

SPARKLING

75 CL

Champagne Perrier-Jouët Grand Brut

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

119

Champagne Perrier-Jouët Blason Rosé

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

129

Champagne Perrier-Jouët Belle Epoque

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

2015 293

André Clouet Grande Réserve Brut

Pinot Noir
Champagne | France

115

Prosecco Valdobbiadene DOCG Col de' Salici

Glera
Veneto | Italy

74

French Bloom Le Blanc 0.0%

Chardonnay
French Bloom | France

94

WHITE

Switzerland

Räuschling AOC

Räuschling
Erich Meier | Zurich

2023 108

1844 Ballenz Weiss

Riesling | Sauvignier Gris | Seyval Blanc
Roland & Karin Lenz | Eastern Switzerland

2023 56

Chardonnay AOC

Chardonnay
Hansruedi Adank | Grisons

2022 124

Petite Arvine Tradition AOC

Petite Arvine
Bonvin | Valais

2022 66

Bianco Rovere DOC

Merlot
Brivio | Ticino

2022 98



WHITE

75 CL

France

Sancerre Les Panseillots AC

Sauvignon Blanc

Guillerault & Fargette | Loire

2023 66

Chablis La Boissoneuse AC

Chardonnay

Julien Brocard | Bourgogne

2022 79

Givry Blanc AC

Chardonnay

Remoissenet Père & Fils | Bourgogne

2022 77

Austria

Grüner Veltliner Langenlois DAC

Grüner Veltliner

Schloss Gobelsburg | Kamptal

2023 58

Sauvignon Blanc Ehrenhausen DAC

Sauvignon Blanc

Polz | Südsteiermark

2020 65

Italy

Attimo DOC

Pinot Grigio

Paladin | Veneto

2023 56

Arneis delle Langhe DOC

Arneis

Rocche Costamagna | Piemont

2023 55

ROSÉ

Switzerland

Oeil de Perdrix Réserve AOC

Pinot Noir

Château d'Auvernier | Neuchâtel

2023 68

France

Le Grand Huit AOC

Cinsault | Mourvèdre

Château Les Valentines | Provence

2022 84



RED

75 CL

Switzerland

Pinot Noir Classic AOC

Pinot Noir
Erich Meier | Zurich 2023 88

Cuvée 1844 Noir

Pinot Noir | Merlot
Roland & Karin Lenz | Eastern Switzerland 2022 77

Fläscher Pinot Noir Alte Rebe AOC

Pinot Noir
Hansruedi Adank | Grisons 2022 97

Cornalin Tradition AOC

Cornalin
Bonvin | Valais 2022 67

Merlot Due Amici DOC

Merlot
Brivio & Gialdi | Ticino 2020 68

France

Château La Communion AC Bordeaux Supérieur

Merlot
Château La Communion | Bordeaux 2020 74

Château Phélan-Ségur AC Saint-Estèphe Grand Cru Classé

Cabernet Sauvignon | Merlot | Cabernet Franc
Château Phélan-Ségur | Bordeaux 2017 126

Châteauneuf-du-Pape AC

Shiraz | Grenache | Cinsault | Mourvèdre
Domaine de Ferrand | Charles Bravay | Rhône 2021 102

Austria

Pannoterra QWt

Merlot | Zweigelt | Cabernet Sauvignon | Cabernet Franc
Salz | Burgenland 2019 80



RED

75 CL

Italy

Yantra IGT

Cabernet Sauvignon | Merlot
Sette Cieli | Tuscany

2021 56

Brunello di Montalcino DOCG La Gerla

Brunello
Fattoria La Gerla | Tuscany

2018 113

Bric Ginestra Nebbiolo d'Alba DOC

Nebbiolo
Paolo Conterno | Piedmont

2020 68

Casa Lupo Valpolicella Ripasso DOC

Corvina | Corvinone | Rondinella
Casa Lupo by Paladin | Veneto

2021 57

Casa Lupo Amarone della Valpolicella DOCG

Corvina | Corvinone | Rondinella
Casa Lupo by Paladin | Veneto

2019 106

Spain

Les Terrasses DOCa

Garnacha | Carignan
Alvaro Palacios | Priorat

2020 87

Crianza Finca La Montesa DOC

Garnacha
Bodega Palacios Remondo | Rioja

2020 57

Elias Mora Crianza DO

Tempranillo
Bodega Elias Mora | Toro

2019 66

Figuro 12 Crianza DO

Tempranillo
Bodegas Garcia Figuro | Ribera del Duero

2020 65



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

Beef, veal, poultry: Switzerland | Pork: Switzerland, Italy

Fish

John Dory (wild-caught): France | Prawns (Breed): Vietnam

🌿 Vegetarian 🌿 Vegan