



TRADITIONAL HOSPITALITY

For 190 years, Confiserie Sprüngli has stood for authentic tradition and the highest quality. For over 100 years, we have also upheld these values in our Sprüngli Cafés and Restaurants, creating places where people can enjoy deliciously indulgent moments. Culinary delights, craftsmanship and attention to detail have always been at the heart of what we do.

In our anniversary year, we are particularly delighted to welcome you to our establishments. They are places where people meet – families for Sunday brunch, business people for breakfast, tourists for lunch and friends for an aperitif – places to linger, connect and have fun.

Indulgence that brings us together – for 190 years.

Your Confiserie Sprüngli

Sprüngli
190
J A H R E

DESSERT AT SPRÜNGLI

OUR CLASSIC COUPES

Truffles

Chocolate ice cream | Mocha ice cream
Grand cru chocolate sauce | Truffle | Whipped cream 17

Sprüngli

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

Denmark

Vanilla ice cream | Grand cru chocolate sauce
Caramelised almonds | Whipped cream 17/13.5

TASTY

Sprüngli ice cream waffles

Vanilla ice cream | Fleur de Sel caramel | Hazelnut crunch
and
Strawberry sorbet | Banana | Grand cru chocolate sauce 19.5

Cacao fruit chocolat

Grand Cru Maracaibo chocolate mousse | Almond biscuit
Passion fruit 17

SORBETS

Sgroppino al limone

Lemon sorbet | Prosecco | Vodka 15

Alphonso

Mango sorbet | Champagne Perrier-Jouët Grand Brut
Piment d'Espelette | Almond crocant 15

ICED COFFEE / ICED CHOCOLATE

Swiss

Soft stirred mocha ice cream | Coffee | Whipped cream 15

Vienna

Vanilla ice cream | Coffee | Whipped cream 16

Affogato

Vanilla ice cream | Espresso | Hazelnut brittle 13.5/9.5

Iced chocolate

Vanilla ice cream | Cold chocolate | Whipped cream 16

MILKSHAKES

Chocolate

Chocolate ice cream | Grand cru chocolate sauce
Whipped cream 12.5

Vanilla

Vanilla ice cream | Fleur de Sel caramel | Whipped cream 12.5

Strawberry

Strawberry sorbet | Strawberry sauce | Whipped cream 12.5

Please ask our service staff
for a milkshake of your choice.

DRINKS AT SPRÜNGLI

COFFEE



We only use coffee beans from certified organic farmers in Peru and Uganda for our exclusive Fair Trade blend.

Coffee with cream	5.8	Flat White	8
Coffee with hot milk	6.5	Coffee Mélange	6.8
Espresso	5.5	Latte Macchiato	7.3
Double Espresso	7.3	Caramel Latte Macchiato	8
Cappuccino	6.8	Caffè Americano	7.3

COLD COFFEE

Caffè Freddo	8	Caffè Shakerato	6.8
Cold Brew	6.5	Hazelnut Cold Brew	7

COFFEE CREATIONS

Parade Coffee Espresso Hot chocolate 2cl Amarula Whipped cream	14.8
Swiss Coffee Coffee 2cl Willisauer Kirsch Whipped cream	12.8
Sprüngli Coffee Coffee 2cl Cointreau Whipped cream	12.8
Amaretto Coffee Coffee 2cl Amaretto Whipped cream Caramel	12.8
Baileys Coffee Coffee 2cl Baileys Whipped cream	12.8
Bicerin torinese Espresso Grand cru chocolate Milk foam Hazelnut crunch	8.8

You can also enjoy our speciality coffees with lactose-free milk | Oat milk

HOME-MADE CHOCOLATE

This famous and popular drink is made from 70% Grand cru chocolate, according to a traditional house recipe.

Hot chocolate with espresso	8.2
with oat milk (plant based)	9.8
with oat milk (plant based)	8.2
Hot chocolate with whipped cream with Bacardi rum or Baileys	9.8
with Bacardi rum or Baileys	15.8
Sprüngli Caramelito Hot chocolate Espresso Milk foam Caramel	11.8
Cold chocolate	8.2

You can also enjoy our home-made chocolate with lactose-free milk.

FOR GRAND CRU LOVERS

Grand hot chocolate with grand cru chocolate foam	9.8
Grand cold chocolate with grand cru chocolate foam	9.8
Chocolate Dalgona Cold milk Hazelnut crunch Grand cru chocolate foam	8.8

ORGANIC TEA

Our teas are all sourced from certified organic producers. The high-quality tea bags are handmade.

«White Silver Needle»

White tea with jasmine flavour – majestic mild and floral.

«White Peach»

White tea enhanced with the natural aroma of peach.

«Japanese Sencha»

Refreshing green tea with a strong and bright aroma.

«Green Tropic»

A delicate green tea perfectly harmonised by the aroma of exotic fruits.

English Breakfast «Ceylon Sunrise»

Invigorating black tea from Sri Lanka, with a full-bodied flavour.

Darjeeling «Purple Breeze»

Black tea from India with a characteristically delicate, mellow aroma.

Earl Grey «Gentle Blue»

Black tea from India with a fresh, lemony bergamot flavour.

«Black Vanilla»

Organic black tea from Colombia with finest Bourbon-vanilla, finished with a light note of cocoa beans.

«Rooibos Tangerine»

Rooibos tea from South Africa, decaffeinated and fruity.

«Red Kiss»

Tantalising, tangy fruit blend from top-quality organic fruit.

«Camomile Orange Blossoms»

Mild camomile with delicate orange blossom and a calming effect.

«Moroccan Mint»

Genuine Moroccan mint, invigorating and refreshing.

«Verbena»

Genuine verbena, restorative and refreshing.

«Ginger Lemon Dream»

An invigoratingly sweet-spicy blend based on lemon grass and ginger.

«Piz Palü»

Enticing mountain herbs from the Alps, stimulating effect.

Cup of tea	6
Pot of tea	8.2

POWER INFUSION

Ginger tea

Fresh organic ginger | Mint | Orange | Honey

7

LATTE SPECIALITY

Chai Latte

Indian black tea | Cinnamon | Cardamom | Ginger | Clove | Milk

6.8

Matcha Latte

Japanese organic matcha | Oat milk

6.8

JUICES & SMOOTHIES

Fresh orange juice	30cl	9.8
Seasonal juice	30cl	9.8
Green Power		
Spinach Apple Peach Coconut milk	20cl	9.2
Very Berry		
Blueberry Strawberry Raspberry Banana	20cl	9.2
La Vie en Rose		
Mango Strawberry Pineapple Mint	20cl	9.2

SOFT DRINKS

Passugger	27cl	5
	77cl	9.5
Allegra	27cl	5
	77cl	9.5
Apfel Shorley	33cl	6
Coca Cola Coca Cola Zero	33cl	6
Fanta	33cl	6
Rivella Red Blue	33cl	6
Sprite	33cl	6
Swiss Mountain Spring Tonic Water Classic	20cl	6
Swiss Mountain Spring Bitter Lemon	20cl	6
Swiss Mountain Spring Ginger Ale	20cl	6
Swiss Mountain Spring Ginger Beer	20cl	6
San Bitter	10cl	6

HOME-MADE ORGANIC ICED TEA

Classique iced tea	30cl	7
Moroccan mint iced tea	30cl	7

SPRITZERS & COCKTAILS

Aperol Spritz				
Prosecco Aperol Soda	20cl	15		
Hugo				
Prosecco Elderflower syrup Mint Soda	20cl	15		
Limoncello Spritz				
Prosecco Limoncello Bitter Lemon Soda	20cl	16.5		
Negroni Sbagliato				
Prosecco Campari Martini Rosso	20cl	17		
Sprüngli Espresso Martini				
Espresso Vodka Coffee liqueur Chocolate syrup	20cl	18		
Bloody Mary				
Vodka Tomato juice Celeriac Tabasco	20cl	18		
White wine spritzer				
Sweet or sour	20cl	11		

NON-ALCOHOLIC DRINKS

Hugo Virgin				
Ginger Ale Mint Lime Elderflower syrup	20cl	10		
Cold Brew Tonic				
Tonic Lemon Lemon thyme	30cl	10		
Arancia Spritz				
Aperitivo Arancia Orange Tonic Water Orange	20cl	12		

BEER

Turbinenbräu Gold Sprint	33cl	7		
Ittinger Klosterbräu Amber	33cl	7		
Erdinger Weissbier	50cl	8.5		
Appenzeller Leermond (non-alcoholic)	33cl	7		

APERITIFS & BITTERS

Campari	23%	4cl	9
Cynar	16.5%	4cl	9
Martini Bianco Rosso	15%	4cl	9
Pernod	40%	4cl	9
Averna Amaro Siciliano	32%	4cl	9

PORT

Port Quinta della Rosa Tawny 10 Years Old	19.5%	5cl	11
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VARIOUS SPIRITS

Gin Turicum No. 3, Zürich	41.5%	4cl	14
Gin Ki No Bi	43%	4cl	15
Gin Hendrick's	41.4%	4cl	14
Rum Zacapa 23yr Solera	40%	4cl	16
Rum Turicum, Zürich	41.5%	4cl	14
Vodka Absolut Elyx	40%	4cl	13
Vodka Stolichnaya Premium	40%	4cl	12
Whisky Balvenie 14yr Caribbean Cask	47.8%	4cl	15
Whisky Glenlivet 18yr	43%	4cl	16
Whisky Chivas Regal 12yr	40%	4cl	13
Cognac Martell VSOP	40%	4cl	12
Grappa di Brunello La Gerla, Tuscany, Italy	43%	2cl	12
Grappa Tre Soli Tre Nebbiolo, Italy	43%	2cl	16
Vieille Poire Williams Barrique Etter	40%	2cl	15
Kirsch Dettling Réserve	41%	2cl	12

+ Filler (20cl) to enjoy your spirit as a long drink 5

LIQUEURS

Baileys Original Irish Cream	17%	4cl	10
Amaretto Disaronno Originale	28%	4cl	10
Limoncello Villa Massa di Sorrento	30%	4cl	10

WINE BY THE GLASS

SPARKLING

10CL

Champagner Perrier-Jouët Grand Brut	20
Champagner Perrier-Jouët Blason Rosé	23
Prosecco Valdobbiadene DOCG Col de' Salici	12
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 Green Veltliner Schloss Gobelsburg Kamptal Austria	10
Attimo DOC Pinot Grigio Paladin Veneto Italy	9

ROSÉ

Le Grand Huit Rosé Mourvedre Cinsault Château Les Valentines Provence France	12
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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

ALLGEMEINE INFORMATIONEN

ALLERGIKER HINWEIS

Auf Anfrage geben wir Ihnen gerne Auskunft über die in einzelnen Gerichten vorhandenen Allergene. Bitte wenden Sie sich an unsere Servicemitarbeitenden.

ZUSATZLEISTUNGEN

Wir bitten Sie um Verständnis, dass wir bei Speisen zum Teilen einen Aufpreis von CHF 3.00 verrechnen.

MEHRWERTSTEUER

Alle Preise verstehen sich in Schweizer Franken (CHF) inkl. Mehrwertsteuer und Service.

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.

ADDITIONAL SERVICES

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

VALUE ADDED TAX

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