



BREAKFAST AT SPRÜNGLI

Daily until 11.30 am

TASTY

Sprüngli Birchermüesli

Classique or fruit 12.5

Homemade granola with seasonal berries

Greek yoghurt or coconut yoghurt 14.5 

Matcha-chia pudding


Strawberries | Coconut foam | Coconut chips 13 

SMASHED CROISSANT

Swiss salmon

Horseradish cream cheese | Rocket
Pickled onions | Dill-mustard sauce 18

Burrata-apricot

Semi-dried tomatoes | Basil foam
Apricot gel | Roasted pistachios 18 

BREAKFAST ETAGÈRE 42

Our breakfast etagères include a hot drink, a fresh juice 10 cl
and an egg dish made from two organic eggs with two side dishes included.
As a vegan alternative to the egg dish, we serve you chickpea & tomato ragout with pitta bread.

Sprüngli

Waffle | Strawberries
Vanilla-mascarpone cream

Classique Birchermüesli

Mini bagel with pastrami
Horseradish | Cucumber relish

Classic

Meat selection
from Hatecke butchery

Cheese plate with fruit bread

Graved Swiss salmon
Dill & mustard sauce | Bread

Garden

Banana bread muffin
Cranberry cream | Walnuts

Granola with coconut yoghurt

Smoked carrots
Lemon cream


EGGCELLENT

Farmer's omelette

Potatoes | Salsiccia | Cornichons
Gruyère cheese | Shallots 25

Eggs benedict


English muffin | Poached egg | Sauce hollandaise
Ham or bacon 27

Spinach | Seasonal mushrooms 26 
Swiss salmon | Horseradish | Rocket 29

Backhendli brioche

Swiss chicken | Homemade brioche
Cole slaw | Radish | Mango-chili salsa 29


Poached egg with avocado

Toasted sourdough bread | Beetroot hummus
Mushrooms | Semi-dried tomatoes 25 

Two eggs

Prepared your way with two side dishes
and wholegrain toast 18

Sides

Bresaola | Ham | Bacon | Swiss salmon
Avocado | Mushrooms | Gruyère | Chives 

Each additional side +3

FROM THE BAKERY

French toast

Lemon curd | Blueberry compote | Almonds 24

Sprüngli waffles

Vanilla-mascarpone cream | Strawberries | Pistachios 23

French toast or waffles

Optional with Maple syrup | Fleur de Sel caramel
Grand cru chocolate 21

Rösti waffle

Pulled beef | Poached organic egg | BBQ-bacon butter
Cole slaw | Corn cream | Roasted onions 26

Champagne Perrier-Jouët

Brut 10 cl 20 | Rosé 10 cl 23

Prosecco Valdobbiadene Col de'Salici 10 cl 12

French Bloom Le Blanc 0.0% 10 cl 16

Pastry

Croissant Khorasan | Lye 2.8
Croissant | Brioche 3.2
Truffle brioche 4.5

Bread basket

French croissant | Brioche | Vital bread
Margarine or butter | Jam or honey 14.5

Detailed information

Contact our service staff for detailed information about allergens.

 Vegetarian dishes  Vegan dishes

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

Sprüngli
190
JAHRE

Declaration
Meat: Veal, Chicken, Pork: Switzerland | Beef: Switzerland, Italy
Fish: Salmon (breed): Switzerland | Prawn, Tuna: Vietnam
Eggs: Swiss organic free-range eggs **Pastry:** Switzerland