



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



SUMMER-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

Le Grand Huit Rosé AOC

Mourvedre | Cinsault
Provence | France 10 cl 12

Arancia Spritz 0.0%

Aperitivo Arancia Orange | Tonic water
Orange | Mint 20 cl 12

French Bloom Le Blanc 0.0%

France 10 cl 16

APÉRO BITES

Sprüngli flûtes

Hand-made from
our manufactory
3.5

Saffron arancini

Acquerello risotto
Lemon sauce | Taleggio
Basil
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 35
Black tiger prawns | Bacon 36


Tomato-burrata

Heirloom tomatoes | Basil
Balsamico pearls | Pane Carasau 23 

Summer leaf lettuce

Radish | Roasted Piedmont hazelnuts
Blueberries | Avocado 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 / 39

Cold tomato-mango soup

Goat cheese tartlet | Lemon gel
Celeriac | Thyme 18 

Swiss salmon tataki

Vegetable-papaya salad | Ponzu | Edamame
Wakame | Black sesame 25

«Tafelspitz» carpaccio

Boiled veal | Mesclun herb salad
Horseradish | Herb vinaigrette 26



MAIN COURSES

LAND

Tagliolini pasta «Chef Patrick»

Angus beef tenderloin cubes | Tomato cream sauce | Veal jus 36

Backhendl

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

WATER

Pan fried sea bass

Leek | Kalamata olives | Semi-dried tomatoes
Thyme | Lemon risotto 46

Fregola sarda «frutti di mare»

Scallop | Octopus | Razor clam
Black tiger prawn | Beurre blanc 39

GARDEN

Baked cauliflower

Celeriac jus | Buckwheat | Feta and thyme cream
Pomegranate 33 🌿

Braised miso cabbage

Roasted onions | Coriander | Pomegranate
Black sesame | Coconut-lemongrass rice 34 🌿🌿

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 38

Sliced veal «Zurich style»

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

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

Cacao fruit chocolate

Grand Cru Maracaibo chocolate mousse
Passion fruit | Almond biscuit 17

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

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, Chicken, Pork: Switzerland | Beef: Switzerland, Ireland

Fish

Sea bass: Greece | Prawns (Breed), Tuna: Vietnam
Scallop: Japan | Octopus: Marocco
Razor clam: France | Green-lipped mussel: New Zealand

🌿 Vegetarian 🌿 Vegan