

# SUNDAY BRUNCH

Sunday until 1.30 pm

# **YOUR FAVOURITE ETAGÈRE**

### Earth 🗾

Overnight oats with cherry compote

Muhammara with walnuts Banana bread with orange cream

### International 🖊

Granola with orange, pomegranate and Greek yoghurt

Avocado with tomato marmalade, Kalamata olives and Manouri cheese

Sprüngli waffle with Fleur de Sel caramel

### Classic

Hatecke meat plate

Rolf Beeler raw milk cheese

Smoked Swiss salmon

# **OUR SELECTION AT THE BUFFET**

### **Viennoiseries**

# Khorasan / Lye croissant French croissant

Swiss butter braid Fresh bread selection

> Brioche Truffle brioche

Marmalade & honey

### **Hearty**

Shrimp cocktail with lime

Avocado cream with cress and confited tomato

Dried meat tartare with cream cheese

Chef's salads 🖊

## Sprüngli classics

Bircher muesli, fruits & granola

Luxemburgerli, Pralinés & Truffes

Grand Cru chocolate mousse

Cakes & pies

Orange juice / Grapefruit juice / Lassi Mango / Cold chocolate

# **HOT BEVERAGES**

#### Coffee & Chocolate

Coffee with cream
Coffee with hot milk
Latte macchiato
Espresso
Coffee americano
Cappuccino
Hot chocolate

# Organic tea

White tea (White Peach / White Silver Needle)
Green tea (Japanese Sencha / Genmaicha)
Oolongtea (Zealong)
Black tea (English Breakfast / Earl Grey)
Fruit tea (Red Kiss / Rooibos-Tangerine)
Herbal tea (Verveine / Mint / Ginger-Lemon)
Latte (Chai / Matcha / Golden)





# SUNDAY BRUNCH

# SWISS ORGANIC FREE RANGE EGGS

### Poached egg

Avocado and tomato salsa 🗸

# Egg Benedict with Hollandaise sauce

with fried ham with spinach and Parmesan cheese

## Soft boiled egg

Gruyère cheese toast «soldier»

### Aubergine toast with herb cream

Pomegranate, mint and salted lemon 🖊

## Two eggs of your choice

with two side dishes

#### Sides

Chives Mushrooms Gruyère cheese Tomatoes Bacon Ham

### FROM THE BAKERY

### **Buttermilk pancakes**

Berry compote and vanilla mascarpone cream

### French toast

Poached pear, almond crunch and caramel ganache

#### Sprüngli Waffles

Cherry compote and Grand Cru chocolate

### Pancake, french toast or waffle

Maple syrup / Fleur de Sel caramel / Grand Cru chocolate

Sunday brunch with 1 glass of Prosecco p.P. 65.00 Free for children under 6 years / 32.50 for children under 12 years

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



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