



A TRADITION OF HOSPITALITY

There are many good reasons why Sprüngli is one of the most traditional cafés in Zurich. David Robert Sprüngli broke new ground in Switzerland when he first served coffee to the general public at the Swiss National Exhibition in 1883. He had such a resounding success with it, that he went on to set up a non-smoking «refreshment room» above Confiserie Sprüngli on Paradeplatz. At that time, this was something very unusual in Zurich, especially as it permitted ladies to enjoy a tasty Sprüngli coffee, brewed from the finest beans, without having to be accompanied by a gentleman.

The Sprüngli Café played a pioneering role in the city's coffee culture.

Sprüngli



DESSERT, ICE CREAMS & COUPES – REFRESHING, DELICIOUS AND NATURAL

Our company stands for superb quality and unique freshness. Sprüngli's popular desserts are made from the best natural ingredients using traditional methods.

Fresh fruits, Sprüngli chocolate and real vanilla make our ice creams an intensely indulgent experience.

Let our dessert creations inspire you, or put together your own combination of our ice cream flavours.

Sprüngli

DESSERT AT SPRÜNGLI

OUR CLASSIC COUPES

Truffles

with chocolate ice cream, mocha ice cream, grand cru chocolate sauce, chocolate Truffles and whipped cream

17.00

Sprüngli

with vanilla ice cream, raspberry ice cream, raspberry sauce, raspberry Luxemburgerli and whipped cream

17.00

Denmark

with vanilla ice cream, grand cru chocolate sauce, caramelized almonds and whipped cream

17.00 / 13.50

Berry

with yogurt ice cream, strawberry sorbet, mixed berries, granola and whipped cream

18.00 / 14.50

TASTY

Sprüngli Waffles

with vanilla ice cream, fleur de sel caramel and hazelnut crunch and

with strawberry sorbet, banana and grand cru chocolate sauce

19.50

ICED COFFEES / ICED CHOCOLATE

Swiss

with soft stirred mocha ice cream, coffee and whipped cream

15.00

Vienna

with vanilla ice cream, coffee and whipped cream

16.00

Affogato al caffè

with vanilla ice cream, espresso, and hazelnut crunch

13.50 / 9.50

Iced chocolate

with vanilla ice cream, cold chocolate and whipped cream

16.00

DESSERT AT SPRÜNGLI

SORBETS

Sgroppino al limone

with lemon sorbet, Prosecco and Xellent Vodka 15.00

Alphonso

with mango sorbet, Champagne,
Piment d'Espelette and almond crocant 15.00

MILKSHAKES

Our bestsellers

- with chocolate ice cream, grand cru chocolate sauce and whipped cream 12.50
- with vanilla ice cream, fleur de sel caramel and whipped cream 12.50
- with strawberry sorbet, strawberry sauce and whipped cream 12.50

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

KIDS

Coupe hula hoop

Ice cream of your choice
with strawberry sauce, marshmallow,
chocolate popcorn, and whipped cream 9.50

OUR ICE CREAM / SORBETS

Vanilla / Chocolate / Hazelnut / Raspberry /
Yogurt / Mocha / Pistachio / Stracciatella

Sorbet Apricot / Sorbet Lemon /
Sorbet Strawberry / Sorbet Mango

per scoop 5.00
whipped cream +2.00

PÂTISSERIE OUR CLASSICS

Raspberry cream pastry 11.50
Cream slice 7.50
Chocolat Truffle cake slice 9.50

Our employees will be glad to inform you about the seasonal offer.

DESSERT AT SPRÜNGLI

PRALINÉS



Embark on a culinary journey and enjoy our melt-in-the-mouth pralinés and truffles along with a drink from our menu that goes well with them – we will be glad to advise you on this. Our Quinta de la Rosa 10 years old Port, for example, provides a particularly harmonious taste experience when combined with dark chocolate.

3 Pralinés	8.50
5 Pralinés	13.50
7 Pralinés	18.00
3 Pralinés and 5 cl Port	18.50

LUXEMBURGERLI



The light and airy temptation from Sprüngli. Enjoy your Luxemburgerli of choice, coming in a variety of flavours, ranging from genuine Bourbon Vanilla, Chocolate, Caramel Fleur de Sel and Champagne, to Raspberry, Lemon, with new, irresistible flavours being added all the time through the creation of the month. Allow yourself a glass of Champagne Perrier-Jouët Brut for a special tasting.

3 Luxemburgerli	6.00
5 Luxemburgerli	10.00
10 Luxemburgerli	19.00
3 Luxemburgerli and 1dl Champagne	26.00



A CUP OF XOCOLATL PERHAPS?

That's what the Aztecs called the drink they made from the same cacao beans that we use today to make our delicious hot chocolate. We still use the recipe perfected by David Sprüngli.

If you would rather have something different, why not try our home-made ice tea or one of the many varieties of delicious Sprüngli coffee, made from the finest beans.

Sprüngli

COFFEE ARABICA

Coffee with cream	5.50
Coffee with hot milk	6.20
Espresso	5.30
Double Espresso	7.30
Cappuccino	6.20
Flat White	8.00
Coffee Mélange	6.80
Latte Macchiato	7.00
Caffè Americano	7.30
Corretto Grappa	8.50

COLD COFFEE

Caffè freddo	8.00
Caffè Shakerato	6.50
Shakerato corretto Amaretto	9.50
Cold Brew	6.50
Hazelnut Cold Brew	7.00

COFFEE CREATIONS

Parade coffee with espresso, hot chocolate, 2cl Amarula liqueur and whipped cream	14.50
Swiss coffee with coffee, 2cl Kirsch and whipped cream	12.50
Sprüngli coffee with coffee, 2cl Cointreau and whipped cream	12.50
Amaretto coffee with coffee, 2cl Amaretto, whipped cream and caramel	12.50
Baileys coffee with coffee, 2cl Baileys and whipped cream	12.50
Bicerin torinese with espresso, grand cru chocolate, milk foam and hazelnut crunch	8.50

You can also enjoy our speciality coffees
with lactose-free milk; with oat milk +0.50

HOUSE-MADE CHOCOLATE

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

Hot chocolate 7.90
with espresso 9.70
with oat milk (plant based) 8.50

Hot chocolate with whipped cream 9.50
with Bacardi Rum or Baileys 15.50

Sprüngli Caramelito
Hot chocolate with espresso,
milk foam and caramel 11.50

Cold chocolate 7.90

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

FOR GRAND CRU LOVERS

Grand hot chocolate
with grand cru chocolate foam 9.70

Grand cold chocolate
with grand cru chocolate foam 9.70

Chocolate Dalgona
with cold milk, hazelnut crunch
and grand cru chocolate foam 8.70



If you'd like to enjoy this delicacy at home – you'll find our Choclat Chaud to make yourself in our store.

ORGANIC TEA

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

White tea infused with peach «White Peach»
White tea enhanced with the natural aroma of peach.

Japanese Green tea «Japanese Sencha»
Refreshing green tea with a strong and bright aroma.

Genmaicha
Green tea with roasted rice with a refreshing,
fruity aroma.

**Green tea flavoured with exotic fruits
«Green Tropic»**
A delicate green tea perfectly harmonized by
the aroma of exotic fruits.

Zealong
Oolong tea from New Zealand with a mild and
fruity note

English Breakfast «Ceylon Sunrise»
Invigorating black tea from Sri Lanka, with a
full-bodied flavor.

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 flavor.

Organic black tea «Black Vanilla»
Black tea from Columbia with finest Bourbon-vanilla,
finished with a light note of cocoa beans.

ORGANIC TEA

Rooibos tea with tangerine «Rooibos Tangerine»

Rooibos tea from South Africa, decaffeinated and fruity.

Fruit tea «Red Kiss»

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

Camomile tea with orange «Camomile Orange Blossoms»

Mild camomile with delicate orange blossom and a calming effect.

«Moroccan Mint»

Genuine moroccan mint, invigorating and refreshing.

Verbena tea «Verbena»

Genuine verbena, restorative and refreshing.

Herbal tea «Ginger Lemon Dream»

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

Swiss herbal tea «Piz Palü»

Enticing mountain herbs from the alps, stimulating effect.

5.50

Pot of tea, serving

Enjoy a serving of tea from our tea selection

7.80

LATTE SPECIALITY

Chai Latte

with indian black tea, cinnamon, cardamom, ginger, clove and milk

6.50

Matcha Latte

with japanese organic Matcha and oat milk

6.50

JUICES AND SMOOTHIES

Fresh Orange juice	2.0 dl	7.50
	3.0 dl	9.80
Fresh Grapefruit juice	2.0 dl	7.50
	3.0 dl	9.80

Green Power

with spinach, apple, peach and coconut

2.0 dl 8.90

Very Berry

with blueberries, strawberries, raspberries and banana

2.0 dl 8.90

La Vie en rose

with mango, strawberries, pineapple and mint

2.0 dl 8.90

Lassi Mango

with yogurt, mango, lemon and cardamom

2.0 dl 7.50
3.0 dl 9.80

SOFT DRINKS

Passugger	3.5 dl	5.80
	5.0 dl	7.10
Allegra	3.5 dl	5.80
	5.0 dl	7.10
Schweppes Tonic	2.0 dl	5.80
Schweppes Bitter Lemon	2.0 dl	5.80
Schweppes Ginger Ale	2.0 dl	5.80
Coca Cola, Zero	3.3 dl	5.80
Sprite	3.3 dl	5.80
Fanta	3.3 dl	5.80
Apfel Shorley	3.3 dl	5.80
Rivella red, blue	3.3 dl	5.80
San Bitter	1.0 dl	6.00

HOME-MADE ORGANIC ICED TEA

Classique iced tea	3.0 dl	6.50
Moroccan mint iced tea	3.0 dl	6.50

NON-ALCOHOLIC DRINKS

Hugo Virgin

with Ginger Ale, mint, lime and elderflower syrup

2.0 dl 10.00

Cold Brew Tonic

with Schweppes Tonic, Lemon and lemon thyme

3.0 dl 10.00

CHAMPAGNE

Perrier-Jouët Grand Brut

Chardonnay, Pinot Noir,	1.0 dl	20.00
Pinot Meunier	7.5 dl	120.00

Perrier-Jouët Blason Rosé

Chardonnay, Pinot Noir,	1.0 dl	23.00
Pinot Meunier	7.5 dl	130.00

Veuve Cliquot Brut

Chardonnay, Pinot Noir,		
Pinot Meunier	7.5 dl	130.00

Kir Royal

with Crème de Cassis and Perrier-Jouët Grand Brut	1.0 dl	19.50
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PROSECCO

Valdobbiadene DOCG

Col de' Salici, Veneto	1.0 dl	11.00
Glera	7.5 dl	70.00

SPRITZ

Aperol Spritz

with Prosecco, Aperol and soda water	2.0 dl	14.50
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Aperol Grapefruit Spritz

with Prosecco, Aperol and pink grapefruit juice	2.0 dl	16.50
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Hugo

with Prosecco, elderflower syrup, mint and soda water	2.0 dl	14.50
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Tocco Rosso

with Prosecco, Campari, mint and elderflower syrup	2.0 dl	14.50
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Limoncello Spritz

with Prosecco, Limoncello, Bitter Lemon and soda water	2.5 dl	16.50
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Negroni Sbagliato

with Prosecco, Campari and Martini Rosso	2.0 dl	16.50
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White wine spritzer

sweet or sour	2.0 dl	10.50
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BEER

Turbinenbräu Gold Sprint	3.3 dl	6.00
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Ittinger Klosterbräu Amber	3.3 dl	6.50
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Appenzeller Leermond

(non alcoholic)	3.3 dl	6.50
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Erdinger Weissbier	5.0 dl	8.40
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WHITE WINE

Petite Arvine Tradition

Charles Bonvin, Wallis	1.0 dl	10.00
Petite Arvine	7.5 dl	70.00

Ried Gaisberg

Weingut Schloss Gobelsburg, Kamptal	1.0 dl	11.00
Riesling	7.5 dl	77.00

Sancerre Les Panseillots

Caves du Prieuré, Loire	1.0 dl	11.00
Sauvignon Blanc	7.5 dl	77.00

ROSÉ

Le Grand Huit Rosé

Château Les Valentines, Provence	1.0 dl	12.00
Mourvedre, Cinsault	7.5 dl	84.00

RED WINE

1844 Ballenz

R. & K. Lenz, Thurgau	1.0 dl	11.00
Pinot Noir, Zweigelt, Cabertin	7.5 dl	77.00

Parada de Atauta

Dominio de Atauta, Ribera del Duero	1.0 dl	10.00
Tempranillo	7.5 dl	70.00

Chianti Classico

Poggio Scalette, Toscana	1.0 dl	10.00
Sangiovese	7.5 dl	70.00

ADDITIONALS

Kalamata olives	5.00
Snack Flûtes	3.50

APERITIFS & BITTER

Campari	23 % 4 cl	9.00
Cynar	16.5 % 4 cl	9.00
Martini Bianco, Rosso	15 % 4 cl	9.00
Pernod	40 % 2 cl	7.50
Appenzeller	29 % 4 cl	10.00
Fernet Branca	39 % 2 cl	9.00
Averna Amaro Siciliano	32 % 4 cl	9.00

SHERRY & PORT

Sherry fino Tio Pepe	15 % 4 cl	9.00
Porto Quinta della Rosa		
10 years old	19.5 % 5 cl	11.00

VARIOUS SPIRITS

Hendrick's Gin	41.4 % 4 cl	14.00
Rum Bacardi	37.5 % 4 cl	11.00
Rum Zacapa No 23		
Gran Reserva	40 % 4 cl	15.00
Vodka Xellent	40 % 4 cl	12.00
Whisky Johnnie Walker		
Black Label 12 Years	40 % 4 cl	12.00
Whisky Chivas Regal	40 % 4 cl	12.00
Cointreau	40 % 2 cl	12.00
Cognac Rémy Martin	40 % 2 cl	12.00
Grappa di Brunello		
La Gerla, Toscana, Italien	43 % 2 cl	12.00
Williamine du Valais Morand	43 % 2 cl	7.00
Kirsch Original Willisauer	37.5 % 2 cl	6.00

LONG DRINKS

Xellent Vodka with Bitter Lemon		17.00
Hendrick's Gin Tonic / Bitter Lemon		17.00
Bacardi Cola		15.00
Whisky Johnnie Walker with Cola		16.00
Campari Orange		14.00

LIQUEURS

Baileys Original Irish Cream	17 % 4 cl	10.00
Amaretto Disaronno Originale	28 % 4 cl	10.00
Limoncello		
Villa Massa di Sorrento	30 % 4 cl	10.00

GENERAL INFORMATION

INFORMATION ABOUT ALLERGENS

For detailed information about allergens in our menus 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 dishes to share.

VALUE ADDED TAX

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

We would like to inform you that items with the corresponding gastronomy tax only can be consumed in the restaurant. Please note that the seats are reserved for our consuming costumers.

Thank you for your understanding.

YOUTH PROTECTION LAW

Youth protection law prohibits the sale of any alcopops, spirits and aperitifs to young people under the age of 18. Wine, beer and cider can not be sold to young people under the age of 16. Our staff is therefore allowed to ask for identification.

BE AWARE OF PICK-POCKETS

Unfortunately pick-pockets are everywhere. To avoid any inconveniences please do not leave your personal belongings unattended.