



SUNDAY BRUNCH AT SPRÜNGLI

Indulge in the cherished culinary delights of our Sunday Brunch by starting with a complimentary glass of Prosecco Valdobbiadene DOCG Col de'Salici or French Bloom Le Blanc 0.0%.

All the drinks listed below and the hot dishes from our kitchen can be ordered from our service staff.

Choose one of our etagères to start with.

Adults 79 | Kids up to 12 years 18 | Kids under 6 years free of charge

Sprüngli

Waffle with mocha cream
Pears | Chocolate sauce

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 carrot | Nut bread
Lemon cream

SELECTION AT THE BUFFET

From the bakery

Khorasan | Lye | Croissant | Brioche | Truffle brioche
Butter braid | Bread selection

Butter | Margarine | Jam | Honey

Savoury

Explore our chef's choice

Tempting

Luxemburgerli | Truffles du Jour | Cakes

Sprüngli Birchermüesli | Fruit salad

Greek yoghurt | Coconut yoghurt

Home-made granola | Nut & seed mix
Goji berries | Fruit compote | Berries | Cacao nibs

BEVERAGES

Cold beverage

Mineral water still & sparkling
Orange juice | Seasonal juice
Sprüngli cold chocolate

Hot beverage

Espresso | Coffee | Coffee with hot milk | Cappuccino
Latte macchiato | Sprüngli hot chocolate
Chai latte | Matcha latte
Power ginger & mint

Organic tea from Sirocco

White tea | Green tea | Black tea
Fruit tea | Herbal tea

FROM THE KITCHEN

Buttermilk pancakes

Speculoos vanilla cream | Pistachio | Grapefruit

Sprüngli waffles

Mocha cream | Pears | Red currant

Buttermilk pancakes or waffles

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

«CHAMPAGNE - PACKAGE»

Upgrade your brunch with
Champagne Perrier-Jouët brut a discretion.
The package is only available by table.

Extra charge 58 per person

Egg benedict with sauce hollandaise

Ham, bacon or spinach 

Chickpea & tomato ragout

Peppers | Coconut yoghurt | Coriander | Pitta bread 

Two organic eggs


Prepared your way with two side dishes
Ham | Bacon

Mushrooms | Gruyère cheese | Chives 

Roast beef

Maggia pepper sauce
Tarragon carrots | Polenta

Tempura cauliflower

Tamarind & mango sauce | Baby leek
Roasted sesame | Venere rice 

Pan-fried char fillet

Purple cauliflower | Pumpkin cream
Parsley & lime mash

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

Declaration

Meat: Veal, beef: Switzerland | Pork: Switzerland, Italy

Fish: Salmon (breed): Switzerland

Eggs: Swiss organic free-range eggs **Pastry:** Switzerland

Sprüngli