



A very warm welcome to our Sprüngli Café & Restaurant.

For more than 165 years, the House of Sprüngli has been synonymous with tradition and quality. Culinary craftsmanship and attention to detail have been at the centre of everything we do since day one.

In this spirit, we are delighted to welcome you to the heart of our House of Sprüngli, where we embrace tradition and celebrate new experiences and special moments.

You can look forward to an exquisite selection of our delicacies and savour the perfect blend of popular Sprüngli classics and seasonal dishes with a creative twist.

We hope you enjoy special moments of indulgence in our Café & Restaurant on Paradeplatz.

Your Confiserie Sprüngli

*Sprüngli*



# 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

### French Bloom Le Blanc 0.0%

France 10 cl 16

### Sancerre Les Panseillots AC

Loire, France 10 cl 11

### Previ Spritz

Prosecco | «Röteli» cherry liqueur  
Cranberry | Thyme 20 cl 16.5

## APÉRO BITES

### Sprüngli flûtes

Hand-made from  
our manufactory  
3.5

### Savoury Luxemburgerli

Sobrasada | Sea buckthorn  
Gorgonzola | Pear  
Beetroot | Horseradish  
6

### Alpstein chicken praliné

Panko | Jus  
Pumpkin-ricotta cream  
Lemon gel  
6

## SALADS

### Sprüngli carrot salad

The original 14 🌱

### Caesar salad

Romaine lettuce | Croutons | Parmesan  
Cherry tomatoes 28 🌱  
Swiss chicken breast | Bacon 34  
Black tiger prawns | Bacon 36

### Lamb's lettuce

Poached organic egg | Bacon | Croutons  
Bread chip | French dressing 22

### Winter leaf lettuce

Two-coloured beetroot | Roasted hazelnuts  
Balsamico-honey 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 / 38

### Pumpkin cream soup

Amaretto | Caramelized pumpkin seeds  
Pumpkin seed oil | Pumpkin powder 16 🌱

### Home-made veal pie

Waldorf salad | Pistachios  
Cumberland sauce 25

### Fig-goat cheese tartelette

Puff pastry | Honey | Cranberries  
Mesclun herb salad | Pecan nuts 23 🌱


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## MAIN COURSES

### GARDEN

#### Roasted broccoli

Tahini miso sauce | Roasted cashew nuts | Black sesame  
Gremolata | Beetroot hummus 33 

#### Acquerello risotto

Taleggio cheese | Radicchio rosso di Treviso | Poached pears | Pine nuts 33 

### WATER

#### Pan-fried char

Pommery mustard sauce | Kale | Mushrooms | La Ratte potatoes 46

#### Tagliolini pasta al salmone

Cured Swiss salmon | Soy sauce | Leaf spinach  
Parsley | Salmon roe 34

### LAND

#### Ossobuco

Veal | Gremolata | Saffron risotto 49

#### Roasted lamb loin

Thyme jus | Carrot cream | Cima di rapa  
Potato noodles 48

#### Sliced veal «Zurich style»

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

## 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 37

#### 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

### WINTER TEMPTATION

#### **Coupe Nesselrode**

Vanilla ice cream | Vermicelli | Meringues | Cherry compote | Whipped cream 18

#### **Coupe Pear**

Vanilla- & Chocolate ice cream | Poached pears  
Almonds | Chocolate sauce | Whipped cream 18

#### **Vermicelli**

Meringues | Cherry compote | Whipped cream 14.5

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**

Ice cream 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

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# 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

Beef, veal, poultry: Switzerland | Pork: Switzerland, Italy  
Lamb: Ireland

### Fish

Char (aquaculture): Northeast atlantic | Prawns (Breed): Vietnam

🌿 Vegetarian   🌿🌿 Vegan