



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

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

Bernaise sauce | Wild broccoli
Dauphinoise potatoes

Tempura cauliflower


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

Pan-fried John Dory

Carrot-butter sauce | Braised fennel
Blue potatoes

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 | John Dory: Turkey

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