



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 | Grapefruit curd
Yoghurt-tonka foam | Pistachios

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 carrots
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 | 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

Banana chips | Mango | Almonds

Sprüngli waffles

Grapefruit curd | Yoghurt-tonka foam | Pistachios

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



Béarnaise sauce | Broccoli
Dauphinoise potatoes

Roasted broccoli

Tahini miso sauce | Cashew nuts | Black sesame
Gremolata | Beetroot hummus

Pan-fried gilthead

Pommery mustard sauce | Kale
Mushrooms | La Ratte 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

Sprüngli

Declaration
Meat: Veal, beef, pork: Switzerland
Fish: Salmon (breed): Switzerland | Gilthead: Turkey
Eggs: Swiss organic free-range eggs **Pastry:** Switzerland