



A very warm welcome to our redesigned
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 heart of everything we do since day one.

This is the spirit behind our Café & Restaurant's magnificent new look. We are delighted to share with you our vision of an elegant and timeless place that keeps Sprüngli's traditions alive while making room for new experiences and moments to cherish.

You can look forward to a wider selection of our delicacies and savour the perfect blend of popular Sprüngli classics and new dishes with a creative twist. We are delighted to welcome you to our Café & Restaurant on Paradeplatz and hope you enjoy special moments of indulgence during your visit.

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

Champagne Perrier-Jouët

Blason Rosé
Champagne, France 10 cl 23

French Bloom Le Blanc 0.0%

France 10 cl 16

Sancerre Les Panseillots

Loire, France 10 cl 11

Previ Spritz

Prosecco | Rhubarb
Elderflower | Soda 20 cl 16.5

Negroni Sbagliato

Prosecco | Campari
Martini Rosso 20 cl 17

APÉRO BITES

Sprüngli flûtes

Hand-made from
our manufactory
3.5

«Luxemburgerli»

Wasabi | Green apple
Bell pepper | Walnut
Tomato | Jaipur curry
6

Grilled octopus

Chorizo | Aioli
Potato mousseline
6

STARTERS

Sprüngli carrot salad

The original 14

Lamb's lettuce

Poached egg | Bacon | Croutons
French dressing 22

Spring leaf lettuce

Pomegranate | Caramelized pecan nuts
Radish | Cranberry vinaigrette 17

Caesar salad

Romaine lettuce | Croutons | Parmesan
Cherry tomatoes 28
Chicken breast | Bacon 32
Black tiger prawns | Bacon 34

Home-made beef consommé

Brasato raviolo | Egg royale
Sherry gel 18

Burrata

Green asparagus | Cherry tomatoes
Kalamata olives | Capers | Focaccia 24
+ San Daniele raw ham 5

Home-made veal pie

Pistachios | Waldorf salad
Cumberland sauce 24

Beef tartar

Beef | Egg yolk | Capers
«Belper Knolle» cheese
Roasted potato bread 28 / 36

Sprüngli



MAIN COURSES

GARDEN

Tempura cauliflower

Tamarind & mango sauce | Roasted sesame
Baby leek | Venere rice 29 

Roasted Eggplant

Tahini herb sauce | Pomegranate | Coconut yohurt
Lime | Mint | Couscous 28 

WATER

Pan-fried wild-caught John Dory

Braised baby fennel | Carrot-butter sauce
Blue potatoes 56

LAND

Pasta saccottino al prosciutto crudo

Chorizo tomato sugo | Parmesan foam | Chives 36

Cotoletta alla Milanese

Breaded veal cutlet | Caponata | Sage butter
Saffron risotto 57

Sliced veal «Zurich style»

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

Stuffed Alpstein chicken breast

Mushroom-thyme filling | Wild broccoli
Juniper cream sauce | Roasted La Ratte potatoes 42

OUR CLASSICS

Sprüngli vol-au-vent

Puff pastry | Minced meat | Champignons | Cream sauce
Baby leek | Romanesco 33

Sprüngli club sandwich

Chicken breast | Bacon | Ham | Organic egg | French fries 35

Sprüngli burger

Cucumber salad | Alpine cheese | Tomatoes | French fries
Black Angus beef with NY chili sauce 34
Chickpea & pumpkin with chipotle mayonnaise 32 
Organic egg | Bacon | Avocado + 3
Truffle mayonnaise + 5



SWEET TEMPTATION

Enjoy our home-made pastry from our manufactory.
Our service staff will be happy to tell you about our seasonal selection.

Cacaofruit chocolate

Grand cru Maracaibo chocolate mousse | Almond biscuit | Passion fruit 17

Rhubarb compote

Vanilla ice cream | Strawberry sauce | Lemon-thyme crumble 14

ICE CREAM & COUPES

Coupe Truffles

Chocolate ice cream | Mocha ice cream | Grand cru chocolate sauce
Sprüngli truffle | Whipped cream 17

Coupe Sprüngli

Vanilla ice cream | Raspberry ice cream | Raspberry sauce
Raspberry Luxemburgerli | 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



WINE BY THE GLASS

SPARKLING

10 CL

Champagne Perrier-Jouët Grand Brut

20

Champagne Perrier-Jouët Blason Rosé

23

Prosecco Valdobbiadene DOCG Col de' Salici

12

French Bloom Le Blanc 0.0%

16

WHITE

1844 Ballenz

Riesling | Sauvignier Gris | Seyval Blanc

Organic winery Roland & Karin Lenz | Switzerland

10

Sancerre Les Panseillots AC

Sauvignon Blanc

Guillerault & Fargette | Loire | France

11

Grüner Veltliner Langenlois DAC

Grüner Veltliner

Schloss Gobelsburg | Kamptal | Austria

10

Attimo DOC

Pinot Grigio

Paladin | Veneto | Italy

9

ROSÉ

Le Grand Huit AOC

Cinsault | Mourvèdre

Château Les Valentines | Provence | France

12

RED

1844 Cuvée Noir

Pinot Noir | Merlot

Organic winery Roland & Karin Lenz | Switzerland

13

Château La Communion AC Bordeaux Supérieur

Merlot

Château La Communion | Bordeaux | France

12

Yantra IGT

Cabernet Sauvignon | Merlot

Sette Cieli | Tuscany | Italy

9

Figuro 12 Crianza DO

Tempranillo

Bodegas Garcia Figuro | Ribera del Duero | Spain

11



BOTTLED WINES

SPARKLING

75 CL

Champagne Perrier-Jouët Grand Brut

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

119

Champagne Perrier-Jouët Blason Rosé

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

129

Champagne Perrier-Jouët Belle Epoque

Chardonnay | Pinot Noir | Pinot Meunier
Champagne | France

2015 293

André Clouet Grande Réserve Brut

Pinot Noir
Champagne | France

115

Prosecco Valdobbiadene DOCG Col de' Salici

Glera
Veneto | Italy

74

French Bloom Le Blanc 0.0%

Chardonnay
French Bloom | France

94

WHITE

Switzerland

Räuschling AOC

Räuschling
Erich Meier | Zurich

2023 108

1844 Ballenz Weiss

Riesling | Sauvignier Gris | Seyval Blanc
Roland & Karin Lenz | Eastern Switzerland

2023 56

Chardonnay AOC

Chardonnay
Hansruedi Adank | Grisons

2022 124

Petite Arvine Tradition AOC

Petite Arvine
Bonvin | Valais

2022 66

Bianco Rovere DOC

Merlot
Brivio | Ticino

2022 98



WHITE

75 CL

France

Sancerre Les Panseillots AC

Sauvignon Blanc

Guillerault & Fargette | Loire

2023 66

Chablis La Boissoneuse AC

Chardonnay

Julien Brocard | Bourgogne

2022 79

Givry Blanc AC

Chardonnay

Remoissenet Père & Fils | Bourgogne

2022 77

Austria

Grüner Veltliner Langenlois DAC

Grüner Veltliner

Schloss Gobelsburg | Kamptal

2023 58

Sauvignon Blanc Ehrenhausen DAC

Sauvignon Blanc

Polz | Südsteiermark

2020 65

Italy

Attimo DOC

Pinot Grigio

Paladin | Veneto

2023 56

Arneis delle Langhe DOC

Arneis

Rocche Costamagna | Piemont

2023 55

ROSÉ

Switzerland

Oeil de Perdrix Réserve AOC

Pinot Noir

Château d'Auvernier | Neuchâtel

2023 68

France

Le Grand Huit AOC

Cinsault | Mourvèdre

Château Les Valentines | Provence

2022 84



RED

75 CL

Switzerland

Pinot Noir Classic AOC

Pinot Noir

Erich Meier | Zurich

2023 88

Cuvée 1844 Noir

Pinot Noir | Merlot

Roland & Karin Lenz | Eastern Switzerland

2022 77

Fläscher Pinot Noir Alte Rebe AOC

Pinot Noir

Hansruedi Adank | Grisons

2022 97

Cornalin Tradition AOC

Cornalin

Bonvin | Valais

2022 67

Merlot Due Amici DOC

Merlot

Brivio & Gialdi | Ticino

2020 68

France

Château La Communion AC Bordeaux Supérieur

Merlot

Château La Communion | Bordeaux

2020 74

Château Phélan-Ségur AC Saint-Estèphe Grand Cru Classé

Cabernet Sauvignon | Merlot | Cabernet Franc

Château Phélan-Ségur | Bordeaux

2017 126

Châteauneuf-du-Pape AC

Shiraz | Grenache | Cinsault | Mourvèdre

Domaine de Ferrand | Charles Bravay | Rhône

2021 102

Austria

Pannoterra QWt

Merlot | Zweigelt | Cabernet Sauvignon | Cabernet Franc

Salzl | Burgenland

2019 80



RED

75 CL

Italy

Yantra IGT

Cabernet Sauvignon | Merlot
Sette Cieli | Tuscany

2021 56

Brunello di Montalcino DOCG La Gerla

Brunello
Fattoria La Gerla | Tuscany

2018 113

Bric Ginestra Nebbiolo d'Alba DOC

Nebbiolo
Paolo Conterno | Piedmont

2020 68

Casa Lupo Valpolicella Ripasso DOC

Corvina | Corvinone | Rondinella
Casa Lupo by Paladin | Veneto

2021 57

Casa Lupo Amarone della Valpolicella DOCG

Corvina | Corvinone | Rondinella
Casa Lupo by Paladin | Veneto

2019 106

Spain

Les Terrasses DOCa

Garnacha | Carignan
Alvaro Palacios | Priorat

2020 87

Crianza Finca La Montesa DOC

Garnacha
Bodega Palacios Remondo | Rioja

2020 57

Elias Mora Crianza DO

Tempranillo
Bodega Elias Mora | Toro

2019 66

Figuero 12 Crianza DO

Tempranillo
Bodegas Garcia Figuero | Ribera del Duero

2020 65



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

Fish

John Dory (wild-caught): France | Prawns (Breed): Vietnam

🌱 Vegetarian 🌱 Vegan