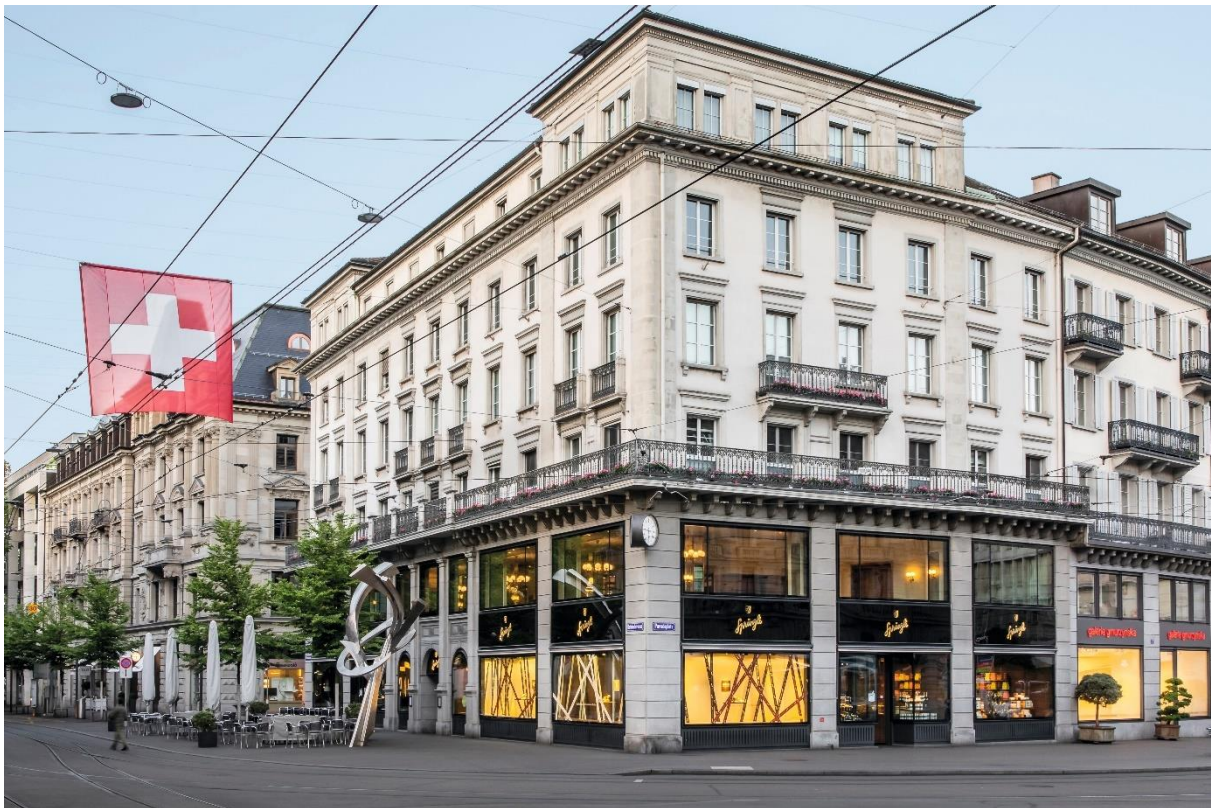


THE LEGENDARY CAFÉ&RESTAURANT ON THE FIRST FLOOR OF THE SPRÜNGLI HOUSE ON PARADEPLATZ IS BEING FULLY RENOVATED AND WILL LAUNCH ITS EXTENDED GASTRONOMY RANGE IN A NEW ERA IN AUTUMN 2024

DURING THE RENOVATIONS, FROM MID-APRIL UNTIL THE AUTUMN OF 2024, THE CAFÉ&RESTAURANT ON THE FIRST FLOOR WILL BE CLOSED – THE SHOP, CAFÉ-BAR AND BOULEVARD-CAFÉ WILL REMAIN OPEN

Zurich, 4 April 2024 – The traditional Café&Restaurant on the first floor of the iconic Confiserie Sprüngli House on Paradeplatz will be undergoing a complete renovation over the coming months. In addition to refreshing the dining area – a popular meeting place for locals and tourists, including royal highnesses and famous writers, for over 100 years – the kitchen and technical infrastructure will also be completely renovated and brought up to date. In the autumn of 2024, the popular Café&Restaurant will welcome its guests once again in new splendour and with an expanded menu. The family-owned Sprüngli House will thereby remain a significant landmark in the heart of Zurich and continue to enrich the Bahnhofstrasse, now and in the future. The shop, Café-Bar and Boulevard-Café in the Sprüngli House will remain open during the renovations.



As a sixth-generation family business, Sprüngli has combined its pioneering spirit and innovation with professionalism and tradition for almost 190 years, and it continues to evolve. Its aim is to always provide customers and guests with the highest level of quality and excellent service. It is with this in mind that the traditional Café&Restaurant in the Sprüngli House on Paradeplatz will undergo a full renovation and completely renew its infrastructure over the coming months. In addition to the physical space, the menu will also be given a makeover – with a particular focus on a culinarily diverse lunch menu. Besides the new, refined creations, the popular Sprüngli classics will naturally be given a place of honour on the menu.

‘With the renovation, we wish to preserve the traditional style and unique character of the restaurant, while the same time refreshing the design and completely modernising the infrastructure. With a modern kitchen, we are creating the conditions for expanding our menu in order to provide additional moments of indulgence

for our guests. The Café&Restaurant in the Sprüngli House will remain a popular meeting place for all, where families can come for Sunday brunch, where working professionals can have breakfast, where tourists can enjoy lunch and where friends can meet for drinks. We are already looking forward to our reopening in the autumn of 2024', says Tomas Prenosil, CEO of Confiserie Sprüngli.

Renovations to start on 15 April 2024

The renovation of the Sprüngli House will begin on Monday 15 April. Until then, guests can continue to enjoy the usual menu. We recommend making a reservation for our Sunday brunch on Sunday 14 April. The Café&Restaurant will be closed during the renovation. The Café-Bar and the Boulevard-Café on the ground floor will remain open. Sprüngli is looking forward to greeting its guests at these locations during the renovations and to be able to continue offering our popular coffee and confectionery specialities. As warm dishes will not be available during the renovations, a special lunch menu will be offered so that guests can continue to enjoy our Sprüngli delicacies. The shop on the ground floor will remain open to welcome customers during its usual opening hours. The reopening of the Café&Restaurant is planned for the autumn of 2024.

The Sprüngli House – a historic landmark in the city of Zurich

When David Sprüngli and his son Rudolf bought land in 1859, on what is now the Paradeplatz and which used to be called the Neumarkt, no one could have known that just a few decades later, a trade and business centre would emerge on what would soon become the city's most important shopping street. When the building was renovated in the Jugendstil design style in 1909/10, the Sprüngli House took on its current form. The Café&Restaurant, in the style of a Viennese coffee house, became a popular meeting place for locals and tourists, including professionals and famous celebrities, and the Sprüngli House became one of the city's landmarks with worldwide appeal. It has continued to make a significant contribution to the attractiveness of the Bahnhofstrasse and Paradeplatz right up until today. The last fundamental renovations to the Sprüngli House took place in 1930/31. Thanks to its solid construction and timeless architecture, no significant changes – besides a few gentle updates and maintenance work – have been required over the decades since. With the upcoming renovations, Sprüngli aims to lay the foundations for the next chapter in the tradition-rich history of the Sprüngli House.

Further information on the Sprüngli House and the latest information on the renovations can be found here: [Café&Restaurant](#)

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About Sprüngli chocolate

As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Sprüngli works with carefully selected partners in the local regions to ensure that natural resources are protected, the natural environment is respected, and that the cacao farmers work under fair conditions and for a fair price. The cacao beans used by Sprüngli come from cacao trees at selected locations in Venezuela, Ecuador, Bolivia, Cuba and Madagascar. The fruit is harvested by hand at just the right time by small-scale farmers and processed with the utmost care. The single-variety selection of original fine cacao beans, combined with the intense taste of delicate flavours, make Sprüngli grand cru chocolate a rare delicacy – pure, authentic indulgence of the highest quality.

About our Swiss family business

A Swiss family business steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. Its products, hand-crafted in Dietikon according to the traditions of the trade,

are sold in our 28 Sprüngli stores across Switzerland. These are located in and around Zurich, Aarau, Baden, Basel, Bern, St. Gallen, Winterthur, Luzern, Zug and Geneva. These are complemented by a total of four gastronomy outlets, ranging from our Café-Bar to the legendary restaurant on Paradeplatz. Outside of Switzerland, Confiserie Sprüngli has a store at Munich airport.