



Sprüngli

REOPENING OF THE SPRÜNGLI STORE AT ENGE RAILWAY STATION

AFTER A THOROUGH RENOVATION, THE STORE AT ENGE RAILWAY STATION HAS BEEN GIVEN A NEW LOOK, AND FEATURES AN EXPANDED RANGE OF CHOCOLATE SLABS AND LUNCH-TO-GO OPTIONS.

Zurich, 26 September 2024 – Confiserie Sprüngli, a company steeped in tradition, is celebrating the reopening of its store at Enge railway station after two months of renovations. With a modern, attractive design and an expanded product range, the store offers its customers a unique experience across 50 m² of retail space. Highlights include an in-house chocolathèque with fresh chocolate slabs and an expanded gateaux and patisserie range, as well as a varied selection at the lunch-to-go deli.



The store at Enge railway station first opened in 2001 and has now been given a harmonious new design that combines tradition and modernity. A particular highlight is the new chocolathèque where customers can put together their personal favourites from a variety of chocolate slabs. The assortment includes the finest Swiss milk chocolate, creamy white chocolate and exquisite grand cru chocolate made from cacao from the world's best growing regions. Seasonal creations such as the new Dark Black Forest chocolate slab complete the selection of treats on offer.

The exquisite range is complemented by sophisticated pralines and truffles from Confiserie Sprüngli, as well as its renowned Luxemburgerli. The range of lunch-to-go specialities has also been expanded: in addition to fresh sandwiches, wraps and bowls, customers can also enjoy crispy



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salads and premium snacks. A particularly striking feature is the enlarged display with exquisite gateaux and delicious pâtisserie, to be enjoyed at any time of day.

The new interior design and additional displays help optimise the shopping experience and offer customers even more moments of indulgence.



"We are very pleased to be celebrating the reopening of our redesigned store at Enge railway station. We are now welcoming our valued customers back to the store and indulging them with our handmade chocolate creations", says Tomas Prenosil, CEO of Confiserie Sprüngli.

Location and opening hours

Confiserie Sprüngli AG
Enge railway station
Tessinerplatz 10
8002 Zurich

Mon–Fri: 7:00 am–7:00 pm
Sat: 8:00 am–6:00 pm
Sun: 9:00 am–6:00 pm



For more information and any image requests:

Confiserie Sprüngli AG

PR & Communications

Tirza Ledermann

media@spruengli.ch

Bahnhofstrasse 21

8001 Zurich

044 224 47 33

www.spruengli.ch

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.