



Food and Drinks

Welcome

Welcome to Dr. Oetker Café Gugelhupf – we are happy to have you and hope you enjoy your time with us. At Dr. Oetker Café Gugelhupf, everyday feels a bit like a Sunday, which is why we serve brunch everyday until afternoon. You can choose between a healthy and light kickstarter or a hearty breakfast after a long night out. You decide – homemade bread, crispy hash browns, healthy smoothies, mouthwatering baked potatoes or fresh salads. Whatever you choose, leave room for dessert – you won't be disappointed! Everything we serve is homemade with love.

When selecting our suppliers, we value regional products and “mom and pop” businesses. Our tea is from a local tea boutique, L'art du thé, our breakfast eggs are free-range from the Meienberg egg ranch in Buttisholz. We only serve Swiss meat. Our coffee is from a Sicilian coffee roaster, La Barbera in Messina. We use La Pregiata, which is a 100% Arabica gourmet bean.

And now, sit back and enjoy!

All prices are in Swiss Francs and include VAT
(Alcoholic drinks include 8% VAT.)



Croissants & Bread Rolls

EVERYDAY FRESHLY BAKED -
FIRST COME FIRST SERVED.

BUTTER CROISSANT	1.5
SAVORY CROISSANT	1.5
SEED CROISSANT	1.5
„BURZELBREAD“ ROLL	1.5
PURE SPELT ROLL	1.5
DURUM WHEAT ROLL	1.5
BREAD ROLL WITH SEEDS	1.5
BREAD ROLL WITH NUTS	1.8
BREAD ROLL WITH FRUIT	2.5
SMALL BRAIDED BREAD	2.5
BREAD ROLL WITH CHOCOLATE CHIPS	2.5

Spreads

THAT CERTAIN SOMETHING ON TOP

BUTTER	1
MARGARINE	1
STRAWBERRY JAM	2
APRICOT JAM	2
RASPBERRY CURRANT JELLY	2
OVO CRUNCHY CREAM	2
NUTELLA	2
HONEY	2

Cereals & Yogurt

LIGHT & HEALTHY

YOGURT with peach passion fruit compote	6.5
BIRCHERMÜESLI with granola	6.5



Platters

ALL PLATTERS ARE BEING SERVED WITH BUTTER AND A FRESH BREAD ROLL.

CHEESE PLATTER	8.5
„Füriger Giovanni“ (white molded cheese), „Schloss Wyher Chäs“ (semi-firm cheese), „Chummerbuebe Chäs“ (semi-firm cheese), „Napf Nugget“ (extra-hard cheese), dried fruit,	
MEAT PLATTER	8.5
Cured ham Grand Cru, pastrami, raw bacon, salami (pork), pastrami, pickles,	
SALMON PLATTER	9.5
Norwegian smoked salmon	

Eggs

LOCAL FREE-RANGE EGGS

SCRAMBLED EGGS	4.5
2 FRIED EGGS	4.5
HARD BOILED EGG	2.5
Additional:	
• Mushrooms	1.5
• Local cheese	1.5
• Tomatoes	1.5
• Ham	1.5
• Caramelized bacon	2

Hash Browns

GOLDEN BROWN & CRISPY

HASH BROWNS	7.5
Additional:	
• Local Cheese	1.5
• Bacon	1.5
• 1 fried egg	2.5



Pancakes, Waffles, Crêpes

COUNT THE MEMORIES, NOT THE CALORIES!

BELGIAN WAFFLE	7.5
PANCAKES	7.5
CRÊPE	7
Toppings:	
• Cinnamon & sugar	1.5
• Maple syrup	2
• Chocolate syrup	2
• Nutella	2
• Whipped Cream	2
• Bananas	2
• Peach passion fruit compote	2
• 1 scoop of ice cream	2.5

Ice Cream

A SCOOP OF HAPPINESS

VANILLA	2.5
YOGURT	2.5
MANGO	2.5
RASPBERRY	2.5
HAZELNUT	2.5
Toppings:	
• Whipped cream	2
• Chocolate syrup	2
• Peach passion fruit compote	2

Kuchen & Torten

HOMEMADE PASTRIES

Check out our bar for delicious desserts! Our pastry chefs create tasty tarts, pastries, cakes and sweets every day in our in-house bakery! Yummy!

Sandwiches & Tarts

HOT & COLD SNACKS

You can find a selection of our delicious sandwiches and tarts (sweet and savory) at the bar – to be enjoyed warm or cold – also for take away!



TOO TIRED TO CHOOSE FROM ALL OPTIONS? TRY ONE OF OUR BREAKFAST COMBOS! (AVAILABLE **MONDAY TO FRIDAY***)

Small Breakfast

12

SMALL BRAIDED BREAD
CROISSANT
BUTTER / MARGARINE
1 SPREAD of your choice
BIRCHERMÜESLI with granola

Choice of spreads:

- Strawberry jam
- Apricot Jam
- Raspberry currant jelly
- Ovo Crunchy Cream
- Nutella
- Honey

Sweet Breakfast

15

WAFFLE PANCAKES DUO
with two toppings of your choice
YOGURT
with peach passion fruit compote

Choice of toppings:

- Cinnamon & sugar
- Maple syrup
- Chocolate syrup
- Nutella
- Whipped Cream
- Bananas
- Peach passion fruit compote
- 1 scoop of ice cream
(Vanilla, Yogurt, Mango, Raspberry, Hazelnut)

Swiss Breakfast

19

HASH BROWN & FRIED EGG
SMALL BRAIDED BREAD
BUTTER / MARGARINE
1 SPREAD of your choice
BIRCHERMÜESLI with granola

Choice of spreads:

- Strawberry jam
- Apricot Jam
- Raspberry currant jelly
- Ovo Crunchy Cream
- Nutella
- Honey



*excluding saturdays, sundays & public holidays.

Salads

ALL SALADS ARE BEING SERVED WITH A FRESH BREAD ROLL.

MARRAKESCH	14.5
Basmati rice with diced mangoes, fresh greens, cashew nuts, bell peppers and chickpeas with a dressing of coconut milk, chili and cilantro	
OSLO	17.5
Lettuce with smoked salmon, onions, potatoes and egg with dressing of honey mustard and dill	
ROMA	18.5
Pasta with rocket, roasted pine nuts, olives, parmesan cheese and chicken with a dressing of dried tomatoes and oregano	
NEW YORK	18.5
White cabbage with fresh greens, sultanas, roasted almonds, pineapple and beef kebabs with a dressing of hot and spicy jalapeños	

Baked Potatoes

ALL BAKED POTATOES ARE BEING SERVED WITH A SIDE OF FRESH GREENS.

THE MEXICAN	12
Baked potato with guacamole, sour cream, mango, tomatoes, corn and rocket	
THE AMERICAN	13
Baked potato with pulled chicken, BBQ sauce, sour cream, bell peppers and pickles	
THE GERMAN	14
Baked potato with sour cream, sourcrot, bacon cubes and caramelized bacon strips	
THE NORWEGIAN	15
Baked potato with smoked salmon, horseradish mousse, sour cream, caper fruits and tomatoes	

Soups

ALL SOUPS ARE BEING SERVED WITH A FRESH BREAD ROLL.

CARROT GINGER	11
Carrots, apples, hot onions, tangy garlic, lemongrass, ginger, curry and coconut milk	
TOMATO APRICOT	11
Fresh tomatoes, apricots, cream, olive oil and curry	
PUMPKIN	11
Hokkaido pumpkin, apples, coconut milk, spring onions, chilly, ginger and butter	
TOM KHA GAI	15.5
Coconut milk, finest Swiss chicken, galgant and hot chili	



Coffee

ALSO AVAILABLE CAFFEINE-FREE, WITH
LACTOSE-FREE MILK OR SOY MILK (VEGAN)

ESPRESSO	4.5
DOUBLE ESPRESSO	5.5
RISTRETTO	4.5
REGULAR COFFEE	4.5
LATTE	5
CAPPUCCINO	5
CAPPUCCINO GRANDE	5.5
LATTE MACCHIATO with caramel or chocolate syrup + CHF 1	5.5
ICED COFFEE Espresso on ice with cold milk	5.5

Tea

SERVED IN OUR CUTE POTS

ENGLISH BREAKFAST Black tea	5
EARL GREY SUPÉRIEUR Black tea with bergamot oil	5
PRINTEMPS Flavored green tea	5
MEDINA Green tea with mint leaves	5
SYMPHONIE DE FRUITS Fruit infused teas	5
ROSEHIP KARKADE	5
ROOIBOS BOURBON	5
VERVEINE	5
FRESH MINT	6.5
FRESH MINT & GINGER	6.5

Milk Drinks

ALSO AVAILABLE WITH
LACTOSE-FREE MILK OR SOY MILK (VEGAN)

CHAI LATTE with homemade chai syrup	6
HOT/COLD OVALTINE	4.5
HOT/COLD CHOCOLATE	5
Additional:	
• Mini-Marshmallows + CHF 0.5	
• Whipped cream + CHF 2	

Hot Drinks

WITH LOCAL SCHNAPS

COFFEE / TEA / HOLDRIO with plum schnaps (40% vol.) or pear schnaps (50% vol.)	6.5
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Cold Drinks

REFRESHING

COKE / COKE ZERO 33 cl	5
RIVELLA RED / BLUE 33 cl	5
LORI'S MATE 33 cl	5
TAP WATER 2 dl	1
3 dl or 5 dl:	
LUCERNE WATER still / sparkling	3 4
HOMEMADE SYRUP Mango passion fruit / Lime mint	4 5
HOMEMADE ICED TEA Hibiscus flower / Black tea lemon	5 6

Smoothies & Juices

FRUITY

ORANGE SMOOTHIE 3 dl	7.5
BERRY SMOOTHIE 3 dl	7.5
SPINACH SMOOTHIE 3 dl	7.5
ORANGE JUICE 2 dl freshly squeezed	6
3 dl or 5 dl:	
APPLE JUICE still / sparkling	4 5
CASSIS JUICE still / sparkling	4 5

Wine, Prosecco & Beer

SPARKLING

PIACERE 1 dl / 75 cl Red wine / White wine	7.5 42
WHITE WINE SPRITZER 2 dl sweet / sour	7.5
PROSECCO MIONETTO 2 dl	9
HUGO 2 dl	9
APEROL SPRITZ 2 dl	9
6210 MILD ALE 33 cl Craft beer from Braustation Sursee	6.5
SCHNELLZUG LAGER 33 cl Craft beer from Braustation Sursee	6.5

