



Food and Drinks

Welcome

Welcome to Dr. Oetker Café Gugelhupf – we are happy to have you and hope you enjoy your time with us. Everything we serve is homemade with love.

At Dr. Oetker Café Gugelhupf, everyday feels a bit like a Sunday, which is why we serve breakfast all day long. You can choose between a healthy and light kickstarter or a hearty breakfast after a long night out. You decide – pancakes, waffles, crêpes, eggs, hash browns, fresh bread, yogurt, Müesli, or our delicious platters. Or would you rather have something heavier? If so, our baked potatoes might be the answer for you! In case you want a guilt-free meal, try our homemade soups and salads. Whatever you choose, leave room for dessert – you won't be disappointed!



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, or is freshly prepared from scratch in-house.

Our coffee is from a Sicilian coffee roaster, La Barbera in Messina. We use La Pregiata, which is a 100% Arabica gourmet bean.

Our beer is brewed with love and lots of rock'n'roll in Sursee! ;-)

All of our breakfast eggs are free-range and are from the Meienberg egg ranch in Buttisholz.

We only serve Swiss meat.



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

Croissants & Bread Rolls

CROISSANTS

BUTTER CROISSANT	1.5
SAVORY CROISSANT	1.5
SEED CROISSANT	1.5

BREAD ROLLS

“BURZELBREAD”	1.5
PURE SPELT	1.5
DURUM WHEAT	1.5
WITH SEEDS	1.5
WITH NUTS	1.8
WITH FRUITS	2.5
WITH CHOCOLATE	2.5
SMALL BRAIDED BREAD	2.5

Spreads

BUTTER	1
MARGARINE	1
JAM	2
Strawberry, Raspberry, Apricot	
CURRENT JAM	2
OVO CRUNCHY CREAM	2
NUTELLA	2
SWISS HONEY	2

Müesli & Joghurt

YOGURT	4.5
with Peach Passion Fruit Compote	
BIRCHERMÜESLI	6.5
with homemade Granola	



Platters

CHEESE PLATTER 8.5

Cheese specialties from the Napf region: „Füüriger Giovanni“ (white molded cheese), „Schloss Wyher Chäs“ (semi-firm cheese), „Chummerbuebe Chäs“ (semi-firm cheese), „Napf Nugget“ (extra-hard cheese), dried fruit, butter and one fresh bread roll

MEAT PLATTER 8.5

Cured ham Grand Cru, pastrami, uncooked bacon, salami (pork), pastrami, pickles, butter and one fresh bread roll

SALMON PLATTER 9.5

Norwegian smoked salmon, served with one fresh bread roll

Eggs

LOCAL, FREE-RANGE

SCRAMBLED EGGE 4.5

2 FRIED EGGS 4.5

HARD BOILED EGG 4.5

ADDITIONAL:

MUSHROOMS 1.5

CHEESE 1.5

TOMATOES 1.5

HAM 1.5

CARAMELIZED BACON 2

Hash Browns

HASH BROWNS 7.5

ADDITIONAL:

CHEESE 1.5

BACON 1.5

1 FRIED EGG 2.5

Snacks

WARM & COLD

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



Salads

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, served with a fresh bread roll

OSLO 17.5

Lettuce with smoked salmon, onions, potatoes and egg with dressing of honey and dill, served with a fresh bread roll

ROMA 18.5

Pasta with rocket, roasted pine nuts, olives, parmesan cheese and chicken with a dressing of dried tomatoes and oregano, served with a fresh bread roll

NEW YORK 18.5

White cabbage with fresh greens, sultanas, roasted almonds, pineapple and beef kebabs with a dressing of hot and spicy jalapeños, served with a fresh bread roll

Baked Potatoes

THE MEXICAN 12

Baked potato with guacamole, sour cream, mango, tomatoes, corn and rocket with a side of fresh greens

THE AMERICAN 13

Baked potato with pulled chicken, BBQ sauce, sour cream, bell peppers and pickles with a side of fresh greens

THE GERMAN 14

Baked potato with sour cream, sauerkraut, bacon cubes and caramelized bacon strips with a side of fresh greens

THE NORWEGIAN 15

Baked potato with smoked salmon, horseradish mousse, sour cream, caper fruits and tomatoes with a side of fresh greens

Soups

CARROT GINGER 11

Carrots, apples, hot onions, tangy garlic, lemongrass, ginger, curry and coconut milk, served with a fresh bread roll

TOMATO APRICOT 11

Fresh tomatoes, apricots, cream, olive oil and curry, served with a fresh bread roll

PUMPKIN 11

Hokkaido pumpkin, apples, coconut milk, tangy spring onions, chilly, ginger and finest Swiss butter, served with a fresh bread roll

TOM KHA GAI 15.5

Coconut milk, finest Swiss chicken, galgant and hot chili, served with a fresh bread roll

