



Sprüngli

CONFISERIE SPRÜNGLI PRESENTS ITS HAND-CRAFTED EASTER CREATIONS AND CELEBRATES THE TENTH ANNIVERSARY OF THE ICONIC EASTER BUNNY NICO

Zurich, 5 March 2025 – Ten years have passed since Confiserie Sprüngli first introduced the charming Easter bunny Nico. Lovingly moulded and decorated by hand, he represents pure enjoyment made from the best Swiss chocolate and exquisite craftsmanship. Since then, Sprüngli's Nico has become a success story and the original chocolate bunny has grown into an entire bunny family. Not only are the bunnies celebrating their anniversary this year in the fabulous Sprüngli Wonderland, they are also welcoming a new addition in the form of Nico Blonde Caramel. The Confiserie Sprüngli Easter universe also wouldn't be complete without the finest quality grand cru chocolate creations, lovingly made Easter gifts filled with the best pralines and truffles, and a comprehensive range of fresh Easter cakes and confectionery – hand-made according to traditional Sprüngli recipes.



Chocolate in its most beautiful form – the Nico bunny in five irresistible varieties

Sprüngli reinterprets its artisanal chocolate tradition year after year with the iconic Easter bunny Nico. The wonderful range of delicious Easter bunnies is developed by the in-house atelier and there is a new addition to the family every year. In the anniversary year, Nico blonde caramel is joining the bunny family – made from deliciously creamy caramel chocolate with crunchy caramel pieces and delicate hazelnut notes.



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The Nico bunny family

The iconic Nico bunny family. Available in milk, dark, raspberry and stracciatella flavours.

100 g, CHF 18

200 g, CHF 28

210 g with personalised Easter greeting, CHF 33

Available from 18 March.

NEW



Nico blonde caramel Easter bunny

The new addition to the Nico family – made from elegant, deliciously creamy caramel chocolate with crunchy caramel pieces and fine hazelnut notes.

100 g, CHF 18

200 g, CHF 28

210 g with personalised Easter greeting, CHF 33

Available from 18 March.

Exquisite chocolate indulgence – the grand cru Easter specialities

Sprüngli is famous for making chocolates from the world's finest cocoa varieties. And Easter creations crafted from single-origin grand cru chocolate can also be found in the Sprüngli Wonderland. An intense chocolate experience for genuine chocolate gourmets.





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Grand Cru Sitting Bunny

Easter bunny made from exquisite grand cru chocolate, Maracaibo, 65% cacao, lovingly decorated with white chocolate and golden Easter mini-eggs.

100 g, CHF 69
Available from 18 March.



Grand Cru Golden Easter Egg

A real eye-catcher. Easter egg made from melt-in-the-mouth grand cru chocolate filled with grand cru truffles made from world-class cacao beans.

300 g, CHF 59
640 g, CHF 99
Available from 1 April.

Fabulous Easter gifts from the Sprüngli haute chocolaterie and confectionery shop

Lovingly hand-crafted pralines and truffles as well as deliciously light and airy Easter cakes and confectionery take customers on a new journey of enjoyment and enchantment. The art of confectionery in the finest creations and most beautiful forms – Sprüngli's passion for artisanal chocolate creations promises you a delicious Easter.



Bonbonnière Nico

Bunny-shaped bonbonnière filled with selected hand-made pralines and truffles.

CHF 69
Available from 1 April.





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Almond sponge bunny

A heavenly Easter bunny made from airy almond sponge, refined with a fresh hint of lemon.

CHF 18
Available from 15 April.



Colomba Grand Cru Maracaibo

Traditional baked treat for spring, topped with delicious crunchy almonds and sugar and filled with exquisite Maracaibo grand cru chocolate, Venezuela, 65% cacao.

CHF 29
Available from 18 March.

Discover many more inspiring Easter gifts by Sprüngli online at [spruengli.ch](https://www.spruengli.ch).

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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 29 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.