



CONFISERIE SPRÜNGLI  
Tradition seit 1836

Press release

## **THIS EASTER, CONFISERIE SPRÜNGLI IS PRESENTING THE NEW EASTER BUNNY NICO BLACKBERRY**

THE CHARMING NICO BUNNY FAMILY HAS A NEW ADDITION IN THE FORM OF THE BLACKBERRY NICO EASTER BUNNY, PROVIDING A GLIMPSE INTO SPRÜNGLI'S TRADITIONAL CHOCOLATE FACTORY

Zurich, 21 February 2023 – **This Easter, Sprüngli's charming Nico Easter bunny is being made available in a new, exciting flavour. The blackberry Nico Easter bunny features an elegant, dark berry flavour and adds to Sprüngli's wide selection of delicious Nico bunnies made from the finest chocolate. Master chocolatiers in the Sprüngli factory carefully craft fresh Easter treats by hand using traditional craftsmanship. From exquisite grand cru chocolate eggs and Easter baskets filled to the brim, through to nostalgic Métal-Boîte tins containing the finest pralines and truffles – the master chocolatiers at Sprüngli create Easter delights for young and old.**



Premium, melt-in-the-mouth Swiss chocolate with an elegant, dark and fruity blackberry flavour – a new spin on Sprüngli's charming Nico Easter bunny. Sprüngli's iconic Nico bunny family is growing – in addition to the new blackberry flavour, the charming Nico bunnies are available in flavours ranging from creamy milk chocolate, smooth dark chocolate and

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velvety white chocolate to fresh stracciatella and fruity raspberry. The family is rounded off by exquisite grand cru bunnies and traditional special-edition bunnies made from the finest Swiss chocolate and lovingly hand-moulded and painted.



#### **Bunny Nico blackberry**

Easter bunny made from the finest chocolate, with delightful fruity notes of blackberry. Can be decorated with a personalised message on request

100 g, CHF 14  
200 g, CHF 19  
210 g personalised, CHF 26  
Available from 4 March.



#### **Bunny Nico milk**

This Nico Easter bunny made from fresh milk chocolate can be decorated with a personalised message on request

100 g, CHF 14  
200 g, CHF 19  
210 g personalised, CHF 26  
Available from 4 March.



#### **Special Edition bunnies**

Nostalgic Easter bunnies made from the finest chocolate, lovingly and individually hand-painted by our third-year apprentices.

400 g, CHF 129  
Available from 4 March.



#### **Grand Cru Sitting Bunny**

Lovingly decorated sitting bunny made from delicious grand cru chocolate, Maracaibo, 65% cacao.

100 g, CHF 19  
Available from 4 March.

Alongside the bunny family, Sprüngli presents Easter baskets filled to the brim, bonbonnières and boîtes filled with pralines and truffles, and exquisite gold grand cru eggs made with cacao from the world's best growing regions. Before the Easter treats crafted in the Sprüngli factory are ready for Easter, they must first of all be tied with lovely ribbons in beautiful bows. The chocolate creations are prepared and transformed into delectable Easter gifts using the utmost attention to detail.



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**Bonbonnière Easter Egg green**  
Easter bonbonnière filled with exquisite handmade truffles.

CHF 69  
Available from 18 March.



**Bonbonnière Bunny Nico**  
The finest pralines and truffles in an elegant bunny-shaped bonbonnière.

CHF 69  
Available from 18 March.



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#### **Grand Cru Gold Easter Egg**

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 49

640 g, CHF 89

Available from 18 March.

#### **Métal-Boîte 'Nico'**

Exquisite Nico bunny-shaped tin, filled with delicious assorted Easter mini-eggs made from melt-in-the-mouth chocolate.

CHF 29

Available from 4 March.

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### **For further information and content:**

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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 27 Sprüngli stores across Switzerland. These are located in and around Zurich, Baden, Basel, Bern, St. Gallen, Winterthur, Zug and Geneva. These are complemented by a total of five gastronomy outlets, ranging from our Café-Bar to the legendary restaurant on Paradeplatz. Outside of Switzerland, Confiserie Sprüngli has stores in Dubai, Abu Dhabi and, since 2022, also at Munich and Vienna Airport.

Follow us on Instagram: @confiseriespruengli