

## BAVARIAN

### PRETZEL

Ingredients:  
white flour, shortening,  
malt, salt and yeast.



Imported from Munich

### ROLLS

#### + BRÖTCHEN

Crusty hard roll. Ingredients: white flour, yeast & salt.

#### + LAUGEN CHEESE ROLL

Buttery, rich pretzel roll topped with Swiss cheese. Ingredients: white flour, butter, eggs, sugar, milk, cheese, yeast, & salt.

#### + LAUGEN ROLL

Buttery, rich pretzel roll topped with coarse salt. Ingredients: white flour, butter, eggs, sugar, milk, yeast & salt.

#### + SNOWFLAKE ROLL

Soft white roll. Ingredients: white flour, milk, yeast, sugar, shortening & salt.

#### + BURLI

Two rolls baked together with a very crisp chewy crust. Ingredients: white flour, yeast & salt.

#### + BRAT BUNS

Soft textured white bread with light, crisp crust. Ingredients: white flour, shortening, sugar, yeast & salt. 6 count

### ADDITIONAL PRODUCTS

Multi Grain Crackers

Breadcrumbs

Stuffing Mix

Croutons

## SEASONAL SPECIALTY BREADS

German Stollen with Marzipan & Italian Panettone  
for Christmas

Grüttibänz- Santa Claus for St Nicholas Day, Dec. 6

Good Luck Pig-Shaped Bread for the New Year

Three Kings Bread for Day of Epiphany

Mardi Gras King's Cake

Columba di Pasqua -Italian Easter bread

Osterfladen -German Easter bread

First of August Bread to celebrate Swiss National Day  
Our products are all prepared in our Ravensworth bakery  
where you can come and watch our staff at work.

Allergen Notice: All products share work surfaces and  
equipment and have been exposed to all ingredients used in  
our facility. Ingredients used at our facility include, but are not  
limited to milk, eggs, peanuts, tree nuts, soy and wheat.

### Main Location

#### Ravensworth Shopping Center

5224 Port Royal Road

Springfield, VA 22151

703-321-3670

or

#### Burke Town Plaza

9536 Old Keene Mill Road

Burke, VA 22015

703-569-3670

[www.TheSwissBakery.com](http://www.TheSwissBakery.com)

[www.TheSwissBakeryOnline.com](http://www.TheSwissBakeryOnline.com)

[info@TheSwissBakery.com](mailto:info@TheSwissBakery.com)



# BREADS



Bringing you quality  
breads which  
authentically represent  
the culinary traditions of  
Switzerland and its  
neighboring countries.

**Come Taste Switzerland**

## **+** WURZELBROT, DARK OR RUSTIC

*Our most popular bread.*

A hearty crusty bread made with dark wheat flour. Available plain (Dark) or rolled in seeds (Rustic). Ingredients: dark wheat flour, wheat sourdough, rye flour, barley flour, rye malt, yeast & salt.

## **+** FARMERS BREAD

Swiss country-style bread. Ingredients: white flour, light rye flour, milk, yeast & salt.

## **+** ZOPF



Soft, braided, traditional breakfast bread of Switzerland. Ingredients: white flour, butter, eggs, milk, sugar, yeast & salt.

## **+** ZURI BROT

This soft-textured, oblong bread with a light crisp crust is an everyday bread in Switzerland. Ingredients: organic dark wheat flour, yeast & salt.

## **+** ST. GALLER

Local bread from Eastern Switzerland. A thick dark crust with a dense white interior. Ingredients: white flour, yeast & salt.

## **+** BASLER

Light, airy bread with a thick dark, chewy crust. Ingredients: white flour, medium rye flour, yeast & salt.

## **+** BERNER

This soft-textured bread with a light crisp crust is an everyday bread in Switzerland. Ingredients: organic dark wheat flour, yeast & salt.

## **+** GERMAN SOURDOUGH RYE



Dense medium rye bread with a sour rye taste. Excellent for grilled reubens or ham & cheese sandwiches. Cut to order from a traditional large loaf and sold by weight. Ingredients: rye flour, white flour, rye sourdough, yeast, salt & rye malt.

## **+** SESAME SEMOLINA

Light textured bread, with a golden chewy crust and the nutty taste of sesame seeds. Laurie's favorite for BLTs or to dip in hummus. Ingredients: white flour, durum semolina flour, cornmeal, sesame seeds, yeast & salt.

## **+** SWISS CHEESE

A savory cheese bread with a crispy crust. Ingredients: white flour, Swiss cheese, yeast & salt.

## **+** SUISSE BOULE

Our French country bread, moist and airy. Ingredients: white flour, sourdough, yeast & salt.

## **+** TICINO

Soft textured white bread with light, crisp crust from the Italian region of Switzerland. Scored into rolls to be pulled apart at the table. Ingredients: white flour, shortening, sugar, yeast & salt.

## **+** WALLISER

Local bread of the Matterhorn region of Switzerland where it is sliced thin and served with cheese and dried meats. Unusual flat shape, very dense and chewy. Ingredients: wholegrain rye flour, rolled rye flakes, rolled oats, wholegrain wheat flour, sourdough, yeast & salt.



## **+** SIX GRAIN HEALTH

A dark, multi-grain bread. Ingredients: wholegrain wheat, wholegrain rye flour, white flour, rolled rye flakes, sesame seeds, flax seeds, corn grits, barley flakes, rolled oats, rye sour, cracked wheat, millet, rye malt, rolled wheat flakes, malted barley, yeast & salt.

## **+** PURPLE WHEAT

A dense, wholegrain bread made with purple wheat, a specialty grain from Austria.

Ingredients: purple wheat wholegrain flour, whole grain rye, rye sour, shredded soy, pumpkin seeds, sunflower seeds, potato flakes, walnuts, sugar, yeast & salt.



## **+** RAISIN WALNUT

Perfect on a cheese platter or toasted for breakfast. Ingredients: white flour, sourdough, raisins, walnuts, yeast & salt. May also contain dried apples.

## **+** BAGUETTE

Ingredients: white flour, yeast & salt.

## **+** WHOLE WHEAT

Classic whole wheat sandwich bread. Ingredients: wholegrain wheat flour, white flour, sugar, yeast, shortening & salt.

## **+** MILK BREAD

Classic white sandwich bread. Ingredients: white flour, milk, yeast, sugar, shortening & salt.