

BAVARIAN

PRETZEL

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

Imported from Munich

ROLLS



+ BROTCHEM

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

+ LAUGEN CHEESE ROLL

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

+ LAUGEN ROLL

Buttery, rich pretzel roll topped with coarse salt. Ingredients: white flour, butter, 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,



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

Heart Shaped breads for Valentine's Day

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

www.TheSwissBakeryOnline.com

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.

+ BERNER

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

+ BASLER

Light, airy bread with a thick dark, chewy crust. Ingredients: white flour, medium rye 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: whole-grain 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.

+ RAISIN WALNUT

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

+ BAGUETTE

Ingredients: white flour, yeast & salt.

+ WHOLE SPELT

Dense, moist wholegrain bread made with spelt, an ancient grain. Ingredients: wholegrain spelt flour, rolled spelt flakes, wholegrain sourdough, sunflower seeds, buttermilk, sugar, yeast & salt.