

## Experience the green wonder

---

### "How the fish came to the mountain": the permanent exhibition

The permanent exhibition takes young and old alike along on a surprising tour of discovery. Delve into the topics of water, sturgeon, caviar, enjoyment and energy in five different rooms: an interactive all-round experience full of sensory and virtual entertaining elements.

### The tropical garden: divinely sweet fruit, devilishly hot spices

Every year, Tropenhaus Frutigen harvests two tonnes of exotic fruits, plants and spices in its greenhouses: from pineapples to dwarf bananas, all of which are only harvested once they are fully ripe.

### Why roam so far away? Sturgeon, perch and pikeperch farmed in the Alps.

Tropenhaus Frutigen has continuously developed its outstanding role in sustainable fish and sturgeon farming in particular. The key to its success is the warm water from the depths of the Lötschberg tunnel. Today, the ponds contain around 80,000 sturgeon and several million sturgeon, perch and pikeperch.

### Sturgeon and caviar: the main attractions in the restaurant

Tropenhaus cuisine is inspired daily by the high-quality products from the fish and caviar farming facility and the abundance of fruits and spices from the Tropengarten. These are the main attractions that the kitchen team passionately combine with seasonal products which are sourced from the region where possible.

## Starters

---

<b>Mixed leaf salad</b>	CHF 9.50
Tropical dressing   Banana chips	
<b>Tropenhaus salad</b>	CHF 24.-
Exotic fruits   Baked sturgeon crisps	
Baked perch fillets	
- as a main course	CHF 34.-
<b>Tomato and mango soup</b>	CHF 13.-
Ciabatta   Pepper cream cheese   Piri-piri oil 🍷	
<b>Garden bowl</b>	CHF 18.-
Leaf salad   Finely sliced cauliflower	
Red quinoa 🍷   Water melon   Grilled cheese   Coriander	
<b>Selection of smoked sturgeon specialities</b>	CHF 28.-
Papaya chutney	
- as a main course	CHF 34.-

🍷 Product descriptions can be found at the end of the menu.

## Portion of caviar

---

N° 103 – traditionnel, 5 g caviar CHF 17.-

N° 103 – traditionnel, 10 g caviar CHF 32.-

N° 102 – jeune, 5 g caviar CHF 20.-

N° 102 – jeune, 10 g caviar CHF 38.-

Osietra Carat, 5 g caviar CHF 22.-

Osietra Carat, 10 g caviar CHF 42.-

served with

-Toast | Butter

- Buckwheat blinis | Quail's egg from Frutigen

- Crackers | Honey and mustard cream

## Caviar tins

---

N° 103 – traditionnel, 20 g caviar	CHF 62.-
N° 103 – traditionnel, 30 g caviar	CHF 92.-
N° 103 – traditionnel, 50 g caviar	CHF 150.-
N° 103 – traditionnel, 125 g caviar	CHF 360.-
N° 102 – jeune, 50 g caviar	CHF 170.-
Osietra Carat, 50 g caviar	CHF 185.-
Osietra Carat, 100 g caviar	CHF 345.-

Caviar tins are served with a wide variety of sides.

## Main courses

---

Home-made tagliatelle with jungle pesto CHF 19.-  
Tropical herb pesto | Alpine cheese

Spicy kumquat risotto CHF 24.- / CHF 28.-  
Cured ham chips | Sautéed chanterelles | Garden herb gremolata 🍴

Tropenhaus pork sausage CHF 24  
Fig mustard | Peanut and cabbage salad | Chermoula fried potatoes 🍴

Masaman Thai curry with free-range beef CHF 33.- / CHF 38.-  
Lavender basmati rice | Sautéed green asparagus

Grilled cheese and water melon kebab CHF 29.-  
Red quinoa 🍴 | Harissa courgette 🍴 | Seasoned nuts  
Sweet red onion chutney

Baked strips of sturgeon in tempura batter CHF 29.- / CHF 34.-  
Mango mustard sauce | Harissa and lemon potatoes 🍴

Sautéed sturgeon fillet with tandoori spices 🍴 CHF 36.-  
Topped with spicy butter | Spring vegetables | Sweet potato

Tropical summer salad CHF 32.-  
Chicken breast kebab with Jamaica jerk 🍴 | Garden salad  
Sweetcorn and banana salad | Couscous salad | Papaya jelly |  
Mojo verde 🍴

Sturgeon platter (on request) CHF 65.- per person  
Hot and cold sturgeon specialities served with selected sides  
including 5 g caviar per person

🍴 Product descriptions can be found at the end of the menu.

## Dessert

---

<b>Iced Coffee</b>	<b>CHF 12.-</b>
Whipped coffee ice cream   Amaretto Pandanus vanilla cream	
<b>Tropical banana split</b>	<b>CHF 10.- / CHF 13.-</b>
Banana   Vanilla ice cream   Banana ice cream   Grand cru chocolate sauce   Almond crunch	
<b>Guava crème brûlée</b> 🍷	<b>CHF 12.-</b>
Banana and passion fruit curd	
<b>Doughnut with guava jam</b> 🍷	<b>CHF 3.20</b>
<b>Slice of pineapple and nut cake</b>	<b>CHF 5.90</b>
<b>Carrot and coconut cupcake</b>	<b>CHF 5.90</b>
<b>Ice cream / sorbet</b>	<b>CHF 3.50</b>
Vanilla   Chocolate   Coconut   Banana   Hazelnut Mango   Passion fruit	
<b>Cream</b>	<b>CHF 1.50</b>

🍷 Product descriptions can be found at the end of the menu.

## Snacks - also served in the afternoon

---

Portion of sweet potato chips CHF 5.50  
Curry and banana dip

Home-made banana chips CHF 9.50  
Sour cream with coriander

Baked popcorn falafel 🍷 CHF 12.-  
Papaya couscous | Coconut yoghurt

### Ciabatta sandwich

Peanut cream | Cabbage slaw | Rocket

- Farmer's ham CHF 9.50
- Piora d'Oro cured ham 🍷 CHF 9.50
- Roast beef CHF 11.-

Peanut cream | Papaya slaw | Rocket

- Alpine cheese CHF 9.50
- Smoked sturgeon mousse CHF 16.-

🍷 Product descriptions can be found at the end of the menu.

## Snacks - also served in the afternoon

---

<b>Tomato and mango soup</b>	CHF 13.-
Ciabatta   pepper cream cheese   Piri-piri oil 🍴	
<b>Tropenhaus salad</b>	CHF 24.-
Exotic fruits   Baked sturgeon crisps	
Baked perch fillets	
- as a main course	CHF 34.-
<b>Selection of smoked sturgeon specialities</b>	CHF 28.-
Papaya chutney	
- as a main course	CHF 34.-
<b>Tropical summer salad</b>	CHF 32.-
Chicken kebab with Jamaica jerk 🍴   Garden salad	
Sweetcorn and banana salad   Couscous salad   Papaya jelly	
- Mojo verde 🍴	

All desserts are also available during the afternoon.

🍴 Product descriptions can be found at the end of the menu.

# Wines

---

## Aperitif

Passion fruit Hugo cocktail CHF 11.-  
Our classic cocktail of Swiss sparkling wine,  
elderflower cordial and passion fruit

Cocktail of the day CHF 13.-

## White

10 cl

75 cl

Chasselas Bielersee AOC 2017 CHF 7.50 CHF 45.-  
Chasselas, Sabine Steiner, Schernelz,  
Bern, Switzerland

"Le Savant" / Trésor 2015 CHF 7.50 CHF 45.-  
Sauvignon Gris, Cave de Genève, Satigny,  
Geneva, Switzerland

## Rosé

"Oeil de Perdrix" AOC 2017 CHF 6.90 CHF 420  
Pinot Noir, Cave Clavien SA, Sion, Valais,  
Switzerland

Rosé de Gamay, Les Vallières 2017 CHF 7.30 CHF 44.-  
Familie Serex, Satigny, Geneva, Switzerland

## Recommended wines

---

### Red

	10 cl	75 cl
<b>Roter Spiezer 2016</b> Pinot Noir, Rebbaugenossenschaft Spiez, Bern, Switzerland	CHF 10.-	CHF 62.-
<b>Pinot Noir de Sion AOC 2017</b> Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	CHF 7.30	CHF 44.-
<b>Merlot "Il Rubino" IGT 2015 / 2016</b> Adriano Kaufmann, Beride, Ticino, Switzer- land	CHF 9.80	CHF 59.-

# Beverages

---

<b>“Fruchtiger”</b>		<b>CHF 7.90</b>
Freshly prepared fruit juice of the day		
<b>Tropenhaus anniversary drink</b>		<b>CHF 8.50</b>
Banana and coconut drink   Java pepper		
<b>Spiced fruit juice with a tropical flair</b>		<b>CHF 8.50</b>
Tropical fruit juices   Spices		
<b>Home-made iced tea</b>		<b>CHF 4.50</b>
Refreshing, with its own special taste		
<b>Tropenhaus home-made lemonade</b>		<b>CHF 3.80</b>
Tropical, fruity, with guava 🍌, mango and pineapple		
<b>Fruit-infused water   Tap water</b>	<b>50 cl</b>	<b>CHF 3.-</b>
Still or sparkling	<b>100 cl</b>	<b>CHF 5.-</b>
<b>Adelbodner water</b>	<b>33 cl</b>	<b>CHF 4.60</b>
Still or sparkling		
<b>Adelbodner water</b>	<b>33 cl</b>	<b>CHF 4.70</b>
Coca Cola Classic, Zero		
Rivella red, blue		
Apple juice   Apple fizz		
<b>Rugenbräu Spezial cask beer</b>	<b>20 cl</b>	<b>CHF 3.40</b>
	<b>30 cl</b>	<b>CHF 4.70</b>
	<b>50 cl</b>	<b>CHF 6.50</b>
<b>Rugenbräu Zwickel beer</b>	<b>33 cl</b>	<b>CHF 6.-</b>

## Beverages

---

Coffee   Espresso   Latte	CHF 4.30
Cappuccino	CHF 4.70
Chocolate   Ovo hot or cold	CHF 4.30
Latte macchiato	CHF 5.60
Tea	CHF 4.80
Selection of Länggass teas Mint, Jasmine Pearl, Berner Rosen, Ginger Lemon, Earl Grey, Verveine, Rooibos Bourbon, Indian Chai	

## Description of products 🍷

---

**Chermoula:** African marinade of herbs and spices. Prepared at Tropenhaus as a blend of dried spices. Ingredients include cumin, coriander, Jamaica pepper and rapeseed.

**Falafel:** Fried balls of puréed beans or chickpeas with herbs and spices. A popular snack originating from the Arab countries.

**Guave:** The flesh of this fruit is white, yellow or pink, depending on the variety. Very rich in vitamin C. Highly aromatic tree fruit (botanically it is classed as a berry); trees bear abundant berries. The Tropenhaus in Frutigen has many of these trees. Rich in pectin, making it good for desserts and fruit chutneys.

**Gremolata:** Blend of herbs and spices with lemon and garlic. Originally from Lombardy.

**Harissa:** Spice paste from North Africa. Prepared at Tropenhaus as a mixture of dried spices. Contains home-made papaya pepper.

**Jamaica jerk:** Strong blend of spices including chilli, pimento, cinnamon and cloves. Used to marinate meat. Strong, rustic taste.

**Mojo verde:** A cold "green sauce" originating from Spain. Made from herbs, garlic, vinegar and oil. It is traditionally served with Canary wrinkled potatoes (papas arrugadas), but is also an excellent accompaniment for fish, meat and vegetables.

**Piri-piri:** There is no standard recipe. Only the basic ingredients - fresh chillies, lemon, oil and pepper - are the same, Varies from mildly spicy to very hot.

**Piora d'Oro ham:** Air-cured ham from Alp Piora in Ticino. Salted by hand and cured for 16 months, including 6 on Alp Piora. Fresh mountain air, the hearty taste of the meadows and herbs and the Alpine temperatures provide ideal curing conditions for the ham. All ham comes exclusively from Swiss pigs selected by experts.

**Quinoa:** Gluten-free pseudo-grain. White, red or black seeds, depending on the variety. Contains many essential amino acids and minerals, as well as B vitamins and folic acid. Also called Inca grain because it was cultivated by the Incas, who revered it as a “miracle plant”.

**Tandoori:** Also known as tandoori masala. An Indian blend of spices used to marinate meat and fish. We use it with a range of added flavours in butter or for toppings. Wonderfully balanced and tasty. Perfect with sturgeon!

## Declaration

**Meat:** We only serve Swiss meat, except where otherwise indicated.

**Fish:** Sturgeon, pikeperch, perch and caviar from Tropenhaus Frutigen

## Allergens

Our dishes are prepared using classic and modern recipes. They may include ingredients that cause problems for people with allergies. The following ingredients and the dishes they are used in may trigger allergies or other undesired reactions:

- Grain containing gluten such as wheat, rye, barley, oats, spelt
- Milk (including lactose), eggs, shellfish, fish, soya, peanuts, sesame seeds, celery, mustard, pistachios
- Walnuts, cashews, hazelnuts, macadamia nuts, almonds, Brazil nuts, pecan nuts, pistachios
- Sulphites (E 220-224, 226-228) in concentrations of over 10mg of the prepared dish.

If you have an intolerance or allergy, we can prepare suitable dishes for you. Please ask our service staff.