

Experience the green wonder

Discover a paradise at the foot of the Bernese Alps: Tropenhaus Frutigen. Mountain water, fish farming and a tropical garden – a harmonious trio under one roof and an innovative energy concept to boot.

"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: an interactive all-round experience full of sensory and virtual entertaining elements. Those interested can enjoy an audio guide through the exhibition or deepen their knowledge of coffee, bananas or orchids on the themed trails in the garden. Also on offer are four one-hour tours – "Tropical garden", "Sturgeon and caviar", "Fish farming" and "Energy, technology and cyclical systems" – and a range of participatory interludes.

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 farming and caviar production 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.

Oona – genuine Swiss Alpine caviar

Oona caviar, the Swiss Alpine caviar from Tropenhaus Frutigen, is the first and only caviar made from sturgeon which are raised in Swiss mountain spring water. The top priorities are optimum and modern animal husbandry, as well as sustainability. Processing is done by hand on site and guarantees the utmost freshness. "Oona" is a Celtic word meaning "unique". The caviar from Tropenhaus Frutigen is also extremely pure. With the exception of salt, no other additives or preservatives are used.

In addition to caviar, Tropenhaus Frutigen also sells sturgeon fillets. Whether fresh or smoked, sturgeon fillets are a real delicacy owing to their lack of bones.

Enjoy these delicacies in the relaxed atmosphere of our restaurant – as a classic dish on ice or with selected sides.

Caviar selection

Osietra Carat

The first ever Swiss caviar from Russian sturgeon comes from fish that had 9-10 years in which to develop and grow in warm mountain water. The result is a fine, dry caviar. The grains are silver-grey to olive and have a golden sheen. Traditionally aged in slip-lid tins, the caviar develops its nutty and unbelievably fresh aroma with subtle notes of fresh earth. It is therefore stronger than Oona Caviar N°103 – traditionnel.

N°101 – limité

N°101 – limité is synonymous with the highest quality. Caviar with this quality label has been matured for the optimum period of time. The sturgeon from which this caviar is obtained are selected when the maturity of the product is assessed. The grains are selected by our caviar master on the basis of size and colour. The hallmarks of this quality caviar are its delicate skin, minimum diameter of 2.6 millimetres and intensive flavour. It only accounts for about 5% of total production, so it is seldom available, making it a real rarity.

N°102 – jeune

This variety is synonymous with pure freshness: as Switzerland's only caviar producer, Tropenhaus Frutiger can guarantee dispatch just a few days after production. The loose, pearly roe, which is seasoned with minimal salt, tastes young and fresh. N°102 - jeune embodies the candour and transparency of Oona caviar.

N°103 – traditionnel

In this variety, the pureness of the caviar comes into its own. With a maximum salt content of 3.5% it is lightly salted, allowing optimum development of its nutty flavour with a hint of young moss. In addition, the special features of this caviar are its homogeneous colour and round eggs.

A taste of caviar

Ask for our caviar menu.

Tropengarten menu of discovery

Salad niçoise

Blackened sturgeon | Yellow wax bean French fries | Blue potato salad | Quail's egg
Olives | Sweet red onion chutney
CHF 23.-

Chilled lettuce soup with passion fruit essence

Apricot and chorizzo parcels | Sour cream mousse | Watercress pesto
CHF 24.-

Spicy kumquat risotto

Pikeperch tataki | Sautéed chanterelles | Garden herb gremolata 🍴
CHF 23.-

Falafel with popcorn flour 🍴

Couscous salad | Papaya jelly | Coconut yoghurt | Kampot pepper | Mushroom plant 🍴
CHF 24 -

or

Swiss Prime veal

Cheeks | Spare ribs | Cutlets

Ceylon spinach polenta | Summer vegetables | Beurre blanc with star anise
CHF 47.-

Mousse of peppered cream cheese

Chia seeds | Cashew nuts | Oat flakes | Dried raspberries
CHF 16.-

Surprise tropical dessert

CHF 19.-

Full menu	CHF 109
5-course menu	CHF 96
4-course menu	CHF 84
3-course menu	CHF 69

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

Tropengarten fish menu

Tartar of sturgeon with figs

Passion fruit mustard | Avocado | Quinoa-cashew crunch 🍴 | Horseradish
CHF 23.-

Tropenhaus fish essence made from pikeperch, perch and sturgeon

Potato Baumkuchen | Feuille de Caviar 🍴 | Black walnuts
CHF 42.-

or

Pikeperch and lemon grass kebab

Red quinoa 🍴 | Asian-style vegetables | Spicy peanuts | Peppery banana
CHF 42.-

Peach melba

Coconut sponge | Mountain peach | Raspberry sorbet
White chocolate yoghurt espuma
CHF 17.-

3-course menu

CHF 72

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

À la carte

Seasonal leaf salad Tropical dressing Banana chips	CHF 9.50
Tomato and mango soup Ciabatta chips Peppered cream cheese Piri-piri oil 🍴	CHF 13.-
Selection of smoked sturgeon specialities Papaya chutney	CHF 28.- CHF 34.-
Tropenhaus pork sausage Fig mustard Peanut and cabbage salad Chermoula fried potatoes 🍴	CHF 27.-
Grilled cheese and water melon kebab Red quinoa 🍴 Harissa courgettes 🍴 Seasoned nuts Sweet red onion chutney	CHF 29.-
Sautéed sturgeon fillet with tandoori spice 🍴 Topped with spiced butter Summer vegetables Sweet potato	CHF 41.-
Panko-breaded perch fillets Lavender basmati rice Asian-style vegetables Black sesame Peppered banana curd	CHF 36.-
Tropical summer salad Chicken breast kebab with Jamaica jerk 🍴 Garden salad Sweetcorn and banana salad Couscous salad Papaya jelly Mojo verde 🍴	CHF 32.-
Sturgeon platter (for 2 people, pre-order/on request) Hot and cold sturgeon specialities and Tropengarten products Served with selected sides, including 5 g caviar per person.	CHF 69.- per person
Guava crème brûlée 🍴 Tamarillo sorbet 🍴 Banana and passion fruit curd	CHF 12.-
Seasonal home-made ice cream / sorbets Please ask our service staff which flavours are currently available.	CHF 3.50
Seasonal cheese selection Selection of 3 unpasteurized Swiss cheeses Tropical chutney	CHF 19.-

🍴 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.-

Champagne

10 cl

75 cl

Louis Roederer Brut Premier
Reims, France

CHF 16

CHF 98

White

10 cl

75 cl

Chasselas Bielersee AOC 2017
Chasselas, Sabine Steiner, Schernelz, Bern, Switzerland

CHF 7.90

CHF 49

"Le Savant" / Trésor AOC 2015
Sauvignon Gris, Cave de Genève, Satigny, Geneva, Switzerland

CHF 7.50

CHF 45

Dieu du Viège AOC 2016
Chanton family, Visp, Valais, Switzerland

CHF 7.90

CHF 49

Weisser Spiezer AOC 2017
Rebbaugenossenschaft Spiez, Bern, Switzerland

CHF 8.60

CHF 52

Rosé

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

CHF 6.90

CHF 42

Rosé de Gamay, Les Vallières 2017
Familie Serex, Satigny, Geneva, Switzerland

CHF 7.30

CHF 44

Wines

Red

	10 cl	75 cl
Roter Spiezer 2016 Pinot Noir, Rebbaugenossenschaft Spiez, Bern, Switzerland	CHF 10	CHF 62
Pinot Noir de Sion AOC 2017 Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	CHF 7.30	CHF 44
Humagne Rouge AOC 2015 Kellerei Chanton, Visp, Valais, Switzerland	CHF 10.50	CHF 64
Syrah AOC 2016 Chanton family, Visp, Valais, Switzerland	CHF 9.80	CHF 59
Merlot "Il Rubino" IGT 2015 / 2016 Merlot, Adriano Kaufmann, Beride, Ticino, Switzerland	CHF 9.80	CHF 59

Beverages

"Fruchtiger" Freshly prepared fruit juice of the day		CHF 7.90
Tropenhaus anniversary drink Banana and coconut juice Java pepper		CHF 8.50
Spiced fruit juice with a tropical flair Tropical fruit juices Spices		CHF 8.50
Home-made iced tea Refreshing, with its own special taste		CHF 4.50
Tropenhaus home-made lemonade Tropical, fruity, with guava 🍌, mango and pineapple		CHF 3.80
Fruit-infused water Tap water	50 cl	CHF 3.-
Still or sparkling	100 cl	CHF 5.-
Adelbodner water Still or sparkling	33 cl	CHF 4.60
Adelbodner Citro Coca Cola Classic, Zero Rivella red, blue Apple juice Apple fizz	33 cl	CHF 4.70
Rugenbräu Spezial cask beer	20 cl 30 cl 50 cl	CHF 3.40 CHF 4.70 CHF 6.50
Rugenbräu Zwickel beer	33 cl	CHF 6.-
Rugenbräu Zwickel alcohol-free beer	33 cl	CHF 5.50
Coffee Espresso Latte		CHF 4.30
Cappuccino		CHF 4.70
Chocolate Ovo hot or cold		CHF 4.30
Latte macchiato		CHF 5.60
Tea Selection of Länggass teas Mint, Jasmine Pearl, Berner Rosen, Ginger Lemon, Earl Grey, Verbena, Rooibos Bourbon, Indian Chai		CHF 4.80

Digestifs

The classic accompaniment for caviar

	2 cl	4 cl
Xellent Swiss vodka (40%), Switzerland	CHF 9.-	CHF 15.-
Pure Green organic vodka (40%), France	CHF 9.-	CHF 15.-
Absolut "Elyx" (42%), Sweden	CHF 10.-	CHF 18.-
Beluga Silver Line vodka (40%), Russia	CHF 11.-	CHF 19.-

Premium quality digestifs from Scotland and Japan

Single Malt Bruichladdich "Rocks", (46%), GB	CHF 10.-	CHF 16.-
Single Malt Superstition 10 yr (43%), GB	CHF 11.-	CHF 17.-
Ardbeg 10 yr. (46%), GB	CHF 11.-	CHF 17.-
Yamazaki 10 yr. (40%), Japan	CHF 12.-	CHF 18.-

Premium quality digestifs from Switzerland

Swiss Highland Whisky (46%), Interlaken	CHF 19.-	CHF 28.-
Swiss Highland Whisky "Ice Label" (59), Interlaken	CHF 29.-	CHF 39.-

Rum

	2 cl	4 cl
J.Bally white rum (50%), Martinique	CHF 8.-	CHF 14.-
Ron Zacapa, Solera Grand Reserva (40%), Guatemala	CHF 10.-	CHF 18.-
Rum Cruzan, Single Barrel (40%), US Virgin Islands	CHF 10.-	CHF 18.-
Pyrat Rum XO (40%), Anguilla	CHF 11.-	CHF 19.-
Organic Premium Rum, J. Farthofer (40%), Austria	CHF 12.-	CHF 19.-
J.Bally Millé. rum 1998 (43 %), Martinique	CHF 13.-	CHF 21.-
Rum J.M. 1998 (45%), Martinique	CHF 14.-	CHF 25.-
Ron Flor de Caña, 18 yr (40%), Nicaragua	CHF 15.-	CHF 26.-
Ron Zacapa Centenario XO (40%), Guatemala	CHF 15.-	CHF 26.-
Dictador XO, Insolent (40 %), Colombia	CHF 17.-	CHF 27.-
J.Bally rum (43%), Martinique	CHF 19.-	CHF 31.-

Spirits

Berner Rose (40%), Zürcher, Port, Switzerland	CHF 8.-	CHF 14.-
Vintage Kirsch (40%), Zürcher, Port, Switzerland	CHF 8.50	CHF 15
Vieille Prune (40%), Zürcher, Port, Switzerland	CHF 8.50	CHF 15
Vieille Williams (38%), Zürcher, Port, Switzerland	CHF 9	CHF 16
Damassine (40%), Zürcher, Port, Switzerland	CHF 10	CHF 18
"Tschatscga", Amphore (45%), A.Mathier et Fils SA, Salgesch, Switzerland	CHF 10	CHF 18
Grappa Chardonnay Barriques (41%), Verona, Italy	CHF 7	CHF 13
Grappa di Prosecco (40%), Italy	CHF 9	CHF 16
Grappa Amarone della Valpolicella (40%), Verona, Italy	CHF 7.50	CHF 14
Grappa Sarti Gran Riserva (43%), Veneto, Italy	CHF 6.50	CHF 12

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.

Feuille de caviar: Oona caviar is processed into blocks, smoked and cut into shape. This gives "Feuille de caviar" its characteristic structure and consistency. It has a bitter, smoky flavour and distinctive notes of caviar on the finish.

Guava: 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.

Mushroom plant: Tasty tropical herb with a mushroomy flavour. Originates from Papua-New Guinea. We use mushroom plants from our own tropical garden.

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.

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 tanduri 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!

Tamarillo: Also known as the tree tomato. Yellow to orange, red or violet fruits. A member of the nightshade family that is related to the tomato. Similar flavour, but stronger with a more acidic note.

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, cashew nuts, hazelnuts, macadamia nuts, almonds, Brazil nuts, pecan nuts, pistachios
- Sulphites (E 220-224, 226-228) in concentrations of over 10 mg of the prepared dish

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