

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. Visitors can 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 pike perch 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 pike perch.

Perch, pike perch, 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

All prices in CHF

Tropical leaf salad	9.50
Tropical dressing Banana chips	
Tropenhaus salad	24
Roasted sturgeon & perch nuggets Mango mustard	
- As a main	36
Beef tartare	28
Mustard ice cream Focaccia	
- as a main	
Lemongrass soup	16
Coriander oil Perch fillet	
Gratinated goat's cheese	18
Fennel Papaya Herb salad	
Selection of smoked sturgeon specialities	28
Papaya chutney	
- As a main	34

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

Portion of caviar

N° 103 – traditionnel, 5 g caviar	17
N° 103 – traditionnel, 10 g caviar	32
N° 102 – jeune, 5 g caviar	20
N° 102 – jeune, 10 g caviar	38
Osietra Carat, 5 g caviar	22
Osietra Carat, 10 g caviar	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	62
N° 103 – traditionnel, 30 g caviar	92
N° 103 – traditionnel, 50 g caviar	150
N° 103 – traditionnel, 125 g caviar	360
N° 102 – jeune, 50 g caviar	170
Osietra Carat, 50 g caviar	185
Osietra Carat, 100 g caviar	345

Tinned caviar is served with a wide variety of side dishes.

Main courses

Roasted Tropenhaus perch & sturgeon nuggets Lemon harissa 🍷 potatoes Wasabi mayonnaise	29 / 38
Wiener schnitzel Tropical potato salad Papaya chutney	38
Braised pork neck (48 hrs) Sweet potato Pak choi Calamandin 🍷	36
Vegetarian ramen Egg Pak choi Mushrooms	32
Sautéed sturgeon fillet with tandoori spices 🍷 Papaya Coconut milk foam	36
Entrecote with La Lot butter Tropical vegetables French fries	42
Leg of corn-fed chicken Couscous Pomegranate Coriander	32
Sturgeon platter (from 2 people / on request) 65 per person Hot and cold sturgeon specialities and Tropengarten products. Including side dishes and 5 g caviar per person.	

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

Dessert

Iced coffee	12
Whipped coffee ice cream Amaretto Pandanus vanilla cream 🍷	
Warm chocolate cake	14
Passion fruit Coconut ice cream	
Mango mousse	12
Pineapple sorbet Crumble	
Doughnut with guava jam 🍷	3.20
Ice cream / sorbet	3.50
Vanilla Chocolate Coconut Banana Coffee Mango Pineapple Passion fruit	
Cream	1.50

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

Snacks – also served in the afternoon

Portion of sweet potato fries	5.50
Wasabi mayonnaise	
Home-made banana chips	9.50
Sour cream with coriander	
Tropenhaus salad	24
Roasted sturgeon & perch nuggets Mango mustard	
- As a main	36
Lemongrass soup	16
Perch Coriander oil	
Tropical bouillabaisse	18
Perch Pike perch Sturgeon Rouille	
Papaya chutney	
- As a main	36
Selection of smoked sturgeon specialities	28
Papaya chutney	
- As a main	34
Ciabatta sandwich	
Wasabi mayonnaise Papaya salad Rocket	
- Alpine cheese quills	9.50
- Cured ham	13

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

Afternoon dessert

Iced coffee	12
Whipped coffee ice cream Amaretto Pandanus vanilla cream 🍷	
Slice of pineapple and nut cake	5.90
Doughnut with guava jam 🍷	3.20
Ice cream / sorbet	3.50
Vanilla Chocolate Coconut Banana Coffee Mango Pineapple Passion fruit	
Cream	1.50

Wines

All prices in CHF

Aperitif

Passion fruit Hugo cocktail Our classic cocktail of Swiss sparkling wine, elderflower cordial and passion fruit		11
Cocktail of the day		13

White

	10 cl	75 cl
Chasselas Bielersee AOC 2019 Chasselas, Sabine Steiner, Schernelz, Bern, Switzerland	7.60	45
Trésor 2019 Sauvignon Gris, Cave de Genève, Satigny, Geneva, Switzerland	7.50	45

Rosé

"Oeil de Perdrix" AOC 2018 Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	6.90	42
Rosé de Gamay, Les Vallières 2017 Familie Serex, Satigny, Geneva, Switzerland	7.30	44

Recommended wines

Red	10 cl	75 cl
Roter Spiezer 2018 Pinot Noir, Rebbaugenossenschaft Spiez, Bern, Switzerland	10	62
Pinot Noir de Sion AOC 2018 Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	7.50	44
Merlot "Il Rubino" IGT 2017 Adriano Kaufmann, Beride, Ticino, Switzer- land	9.50	59

Beverages

"Fruchtiger"		7.90
Freshly prepared fruit juice of the day		
Tropical iced tea		4.50
made from the fruit of the Cascara coffee bean		
Spiced fruit juice with a tropical flair		8.50
Tropical fruit juices Spices		
Home-made iced tea		4.50
Refreshing, with its own special taste		
Tropenhaus home-made lemonade		3.80
Tropical and fruity, with guava 🍌, mango and pineapple		
Tropenhaus fizzy guava juice		3.80
Fruit-infused water Tap water	50 cl	3
Still or sparkling	100 cl	5
Adelbodner mineral water	33 cl	4.60
Still or sparkling		
Adelbodner lemonade / Orange	33 cl	4.70
Coca Cola Classic, Zero Rivella red, blue		
Apple juice Fizzy apple juice		
Rugenbräu Spezial cask beer	20 cl	3.40
	30 cl	4.70
	50 cl	6.50
Rugenbräu Zwickel beer	33 cl	6
Rugenbräu alcohol-free beer	33 cl	5.50

Beverages

Coffee Espresso Latte	4.30
Cappuccino	4.70
Chocolate Ovo hot or cold	4.30
Latte macchiato	5.60
Frutiger Terroir coffee	6.90
10% genuine Frutiger Terroir Arabica coffee from the Tropenhaus. 9% Canephora from India 81% Arabica from Brazil and India	
Cafethék Frutiger coffee trail coffee	5.50
35% Arabica, 63% Canephora, 2% Liberia	
Tea	4.80
Selection of Länggass teas: Mint, Jasmine Pearl, Berner Rosen, Ginger Lemon, Earl Grey, Verbena, Rooibos Bourbon, Indian Chai	
House-made teas from the Tropengarten	
Papaya tea	5.80
Spiced tea	5.80
Banana tea	
Coffee tea	

Description of products 🍷

Guava: The flesh of this fruit is white, yellow or pink, depending on the variety. Rich in Vitamin C. Highly aromatic tropical 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 jam.

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

Pandanus: Also known as the pandan or screw palm. A popular seasoning used in tropical parts of Asia, from southern India to New Guinea. The aroma and flavour are hard to describe, it is reminiscent of hay and vanilla, with an intensely nutty note. In Thai cuisine, pandan leaves are sometimes used as a fragrant envelope for meat. We preserve them and then cook them to obtain their special aroma.

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, pike perch, perch, grayling 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.