

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. 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. 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 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 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.

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 selections

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 range from silver-grey to olive with a golden shimmer. Traditionally aged in slip-lid tins, the caviar develops its nutty and unbelievably fresh aroma with subtle notes of fresh soil. 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 just the right period of time. The sturgeon from which this caviar is obtained are already 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 intense flavour. As it accounts for less than 1% of total production, it is seldom available and is thus a true rarity.

N° 102 – jeune

This variety is synonymous with pure freshness: Switzerland's only caviar producer, Tropenhaus Frutigen 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 4% it is lightly salted, thus bringing out its nutty flavour with a hint of young moss. Other characteristic features of this caviar are its homogeneous colour and spherical eggs.

A taste of caviar

Ask for our caviar menu.

Tropengarten menu

Pike perch - Frutigen
Pepper | Tomatoes | Coriander
22

Osietra Carat Caviar – Frutigen
Buttermilk | Herbs | Potatoes
26

Whitefish fillet- Frutigen
Scampi | Curry | Apple
24

Hand-selected Swiss veal – veal tenderloin Luma
Porcini mushrooms | Artichoke | Spinach
58

Peach Melba Reloaded
Peach Mousse | Lavender Ice Cream | Currants
16

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| 5-course menu | 106 |
| 4-course menu (without caviar) | 94 |
| 3-course menu (starter, main course and dessert, without caviar) | 79 |

À la carte

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|--|------|
| Seasonal leaf salad Tropical dressing Banana chips | 9.50 |
| Whitefish fillet- Frutigen Scampi Curry Apple | 24 |
| Aubergine Dashi Sesame seeds Coriander oil | 18 |
| Pike perch – Frutigen Pepper Tomatoes Coriander | 22 |
| Ribel corn-fed chicken – Luma Duck liver Corn Blackberries | 38 |
| Porcini ravioli Ricotta Artichoke Spinach | 34 |
| - -as a starter | 18 |
| Tandoori sturgeon Papaya Coconut milk foam | 38 |
| Variation made from guava Banana Apple & lemongrass sorbet | 14 |
| Seasonal home-made ice cream/sorbets Please ask our service staff which flavours are currently available. | 3.50 |
| Seasonal cheese selection Selection of 3 unpasteurized Swiss cheeses Tropical chutney | 19 |

Wines

Aperitif

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

Champagne

| | | |
|--|-------|-------|
| | 10 cl | 75 cl |
| Charles Heidsieck Brut Réserve AOC Pinot Noir, Pinot Meunier, Chardonnay, Reims/Champagne | 16 | 99 |

White

| | | |
|---|-------|-------|
| | 10 cl | 75 cl |
| Chasselas Bielersee AOC 2019 Chasselas, Sabine Steiner, Schernelz, Bern, Switzerland | 7.60 | 49 |
| Trésor AOC 2019 Sauvignon Gris, Cave de Genève, Satigny, Geneva, Switzerland | 7.50 | 45 |
| Dieu du Viège AOC 2017 Chanton family, Visp, Valais, Switzerland | 7.90 | 49 |
| Weisser Spiezer AOC 2018 Rebbaugenossenschaft Spiez, Bern, Switzerland | 7.60 | 52 |

Rosé

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|--|------|----|
| "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 |
| Humagne Rouge AOC 2016 Kellerei Chanton, Visp, Valais, Switzerland | 9.80 | 64 |
| Syrah AOC 2017 Chanton family, Visp, Valais, Switzerland | 9.80 | 59 |
| Merlot "Il Rubino" IGT 2017 Merlot, Adriano Kaufmann, Beride, Ticino, Switzerland | 9.50 | 59 |

Beverages

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|---|--------|------|
| "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, 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 Citro Orange | 33 cl | 4.70 |
| Coca Cola Classic, Zero Rivella red, blue | | |
| Apple juice Apple fizz | | |
| Rugenbräu Spezial (cask beer) | 20 cl | 3.40 |
| | 30 cl | 4.70 |
| | 50 cl | 6.50 |
| Rugenbräu Zwickel beer | 33 cl | 6 |
| Rugenbräu Zwickel alcohol-free beer | 33 cl | 5.50 |

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| 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 | |
| Cafethek 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 | 5.80 |
| Coffee tea | 5.80 |

Digestifs

The classic accompaniment for caviar

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

Premium quality digestifs from Scotland and Japan

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|--|----|----|
| Single Malt Bruichladdich "Rocks", (46%), UK | 10 | 16 |
| Ardbeg 10 yr. (46%), UK | 11 | 17 |
| Adelphi (40%), UK | 11 | 17 |
| Adelphi Fascalale (46%), UK | 12 | 18 |

Premium quality digestifs from Switzerland

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

| Rum | 2 cl | 4 cl |
|--|------|------|
| J.Bally white rum (50%), Martinique | 8 | 14 |
| Ron Zacapa, Solera Grand Reserva (40%), Guatemala | 10 | 18 |
| Rum Cruzan, Single Barrel (40%), US Virgin Islands | 10 | 18 |
| Organic Premium Rum, J. Farthofer (40%), Austria | 12 | 19 |
| J.Bally Millé. rum 1998 (43%), Martinique | 13 | 21 |
| Rum J.M. XO (45%), Martinique | 14 | 25 |
| Dictador XO, Insolent (40%), Colombia | 17 | 27 |
| Rum J.M. XO (43%), Martinique | 19 | 31 |
| Diplomatico Reserva (40%), Venezuela | 11 | 19 |

Spirits

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|--|------|------|
| Berner Rose (40%), Zürcher, Port, Switzerland | 8 | 14 |
| Vintage Kirsch (40%), Zürcher, Port, Switzerland | 8.50 | 15 |
| Vieille Prune (40%), Zürcher, Port, Switzerland | 8.50 | 15 |
| Vieille Williams (38%), Zürcher, Port, Switzerland | 9 | 16 |
| Damassine (40%), Zürcher, Port, Switzerland | 10 | 18 |
| Willisauer pome fruit brandy (37.5%), Switzerland | 4 | 7 |
| Willisauer kirsch brandy (37.5%), Switzerland | 5 | 8 |
| Willisauer damson brandy (37.5%), Switzerland | 4.50 | 7.50 |
| Grappa Chardonnay Barriques (41%), Verona, Italy | 7 | 13 |
| Grappa di Prosecco (40%), Italy | 9 | 16 |
| Grappa Amarone della Valpolicella (40%), Verona, Italy | 7.50 | 14 |
| Grappa Sarti Gran Riserva (43%), Veneto, Italy | 6.50 | 12 |

Description of products

Guava: The flesh of this fruit is white, yellow or pink, depending on the variety. Very 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 the Tropenhaus as dried spice mix. Contains home-made papaya pepper!

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!

Kaffir lime: Highly aromatic citrus plant with an intense flavour. Both the leaves and fruit are used. Leaves from the Tropenhaus have been used for our Kaffir lime oil.

Lalot/pepper leaf: Vietnamese herb that belongs to the pepper family. Pleasantly powerful aromas. Tropenhaus-own.

Tataki: Japanese method of preparation. Involves searing fish or meat briefly over a hot flame. The food is then marinated and chilled, before being sliced thinly and served cold.

Dashi broth: Hearty Japanese broth made with bonito flakes and Kombu seaweed. Made with fresh vegetables, shiitake mushrooms and Kombu seaweed at the Tropenhaus.

Calamandin: Calamandin is a cross between a tangerine and a kumquat. It has a wide range of flavours. Calamandin is as sweet as lemon, as sour as lime, as bitter as pink grapefruit and also tastes of passion fruit.

Amalfi lemon: The Amalfi Coast lemon is a highly renowned, high-quality variety of lemon. Its peel is medium thick, its yellow colour is remarkably light, and its flavour and smell are particularly intense thanks to all the essential oils.

Declaration

Meat We only serve Swiss meat, except where otherwise indicated.
Fish Sturgeon, pike perch, 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.

All prices are in CHF.