

## Experience the green wonder

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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

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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 seasonal caviar surprise menu. With a minimum of 50 g caviar, each course is pure enjoyment for caviar lovers. 4-course set meal CHF 222 per person.

# Tropengarten menu

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N° 103 – traditionnel caviar – Frutigen

Beetroot medley | Sesame

24

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Swiss shrimp – Rheinfelden

Squash | Saffron apricot

26

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Potato gnocchi

Black truffle | Parmesan espuma | Chanterelle mushrooms

22

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Holzen Mangalitsa pork – Ennetbürgen

Hoisin jus | Jerusalem artichoke | Kale

48

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Swiss chocolate

Tropical fruit medley

19

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
Swiss shrimp – Rheinfelden Squash   Saffron apricot	26
Beetroot medley Sesame   Yuzu caviar   Herbs	18
Holzen Mangalitsa pork – Ennetbürgen Hoisin jus   Jerusalem artichoke   Kale	48
Potato gnocchi Black truffle   Parmesan espuma   Chanterelle mushrooms	36
- as a starter	22
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.	4.50
Seasonal cheese selection Selection of 3 unpasteurized Swiss cheeses   Tropical chutney	19

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

# Wines

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## Aperitif

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

Cocktail of the day 13

## Champagne 10 cl 75 cl

Charles Heidsieck Brut Réserve AOC 16 99  
Pinot Noir, Pinot Meunier, Chardonnay, Reims/Champagne

## White 10 cl 75 cl

Chasselas Bielersee AOC 2019 7.60 49  
Chasselas, Sabine Steiner, Schernelz, Bern, Switzerland

Trésor AOC 2019 7.50 45  
Sauvignon Gris, Cave de Genève, Satigny, Geneva, Switzerland

Dieu du Viège AOC 2017 7.90 49  
Chanton family, Visp, Valais, Switzerland

Weisser Spiezer AOC 2018 7.60 52  
Rebbaugenossenschaft Spiez, Bern, Switzerland

## Rosé

"Oeil de Perdrix" AOC 2018 6.90 42  
Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland

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

## Recommended wines

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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

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

## Digestifs

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### 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

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

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

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

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**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.

