

Suggested menus for groups 2022

(for groups of 10 or more)

Tropenhaus Frutigen – your oasis in the Bernese Oberland

Tantalize your tastebuds with the exotic diversity of our tropical garden, our fish farm and wide range of regional products. Enjoy our deliciously unusual combinations in a unique tropical atmosphere.

We would be happy to advise you and to put together menus tailored to your requirements.

Every dish is created from carefully selected products that reflect our philosophy:

Tropical inspirations

We use many products that grow and thrive here in the Tropenhaus. This gives each dish an unusual tropical note.

Sustainability

We take care to use sustainably produced ingredients.

Regionality

All meat and fish comes exclusively from our region or elsewhere in Switzerland.

All prices are in Swiss francs and include VAT.

Worth knowing

We prepare a single menu for groups of 10 or more. For guests with special requirements (vegetarians, vegans and people with allergies) our kitchen staff will prepare a suitable alternative to the menu selected for the group. You have the option of selecting 2 menus per group, e.g. one fish and one meat menu or one meat menu along with a vegetarian option. We will be happy to advise you.

Preparation

To ensure optimum organization of your event, we need the following details at the latest 14 days in advance:

- Choice of aperitif, canapés and menu
- Choice of wine
- Number of people, including children, vegetarians, or people with allergies

The bill will be based on the group size reported 2 working days before the event. If more guests are present, the bill will be based on the actual number of people.

We wish you an enjoyable visit and hope you enjoy your meal!

Tropenhaus canapés

Minimalist option

Spicy seasoned nuts and plantain chips with coriander-seasoned sour cream per person 6

Regional option

Ciabatta with various regional fillings, sliced

- Gruyère | Mango mustard | Rocket
- Air-dried meat | Wasabi mayonnaise | Papaya | Rocket
- Cured ham | Mango mustard | Rocket
- Mousse made with smoked Tropenhaus sturgeon | Wasabi mayonnaise | Papaya | Rocket per person 11

Recommended wine: Sauvignon Blanc, Staatsschreiber Zürich AOC 2020, Staatskellerei, Zürich / CH 75 cl 45

Classic option

Chilled tomato and passion fruit soup with pomelo 🍷

Banana chips and seasoned nuts

Falafel with yoghurt and lemon balm

Strips of sturgeon fillet in tempura batter with mango and mustard sauce per person 25

Recommended wine: Chasselas Bielersee AOC, Sabine Steiner, Schernelz, Bern, Switzerland 75 cl 46

Extra special option

Caviar bread with air-dried ham and papaya chutney

Sweet potato salad with goat's cheese and home-grown mushroom plant 🍷

Chilled tomato & passion fruit soup 🍷 | Whitefish ceviche with cucumber & wasabi per person 27

Recommended wine: "Dieu de Viège", Chanton family, Valais, Switzerland 75 cl 49

Extensive option

Whitefish ceviche with cucumber & wasabi | Ciabatta with various fillings | Beef tartar with herb salad

Chilled tomato & passion fruit soup 🍷 | Falafel with yoghurt and lemon balm

Sturgeon and perch fillets in tempura batter with mango and mustard sauce | Banana chips and seasoned nuts

Sweet potato salad with goat's cheese and home-grown mushroom plant 🍷 per person 39

Recommended wine: Chardonnay AOC Malans Barrique, Peter Wegelin, Scadenagut, Malans, Switzerland 75 cl 69

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

Tropenhaus canapés

You can put together your own individual selection of canapés from the following list – or add selected canapés to the above options.

Caviar bread with air-dried ham and papaya chutney	per portion	8
Whitefish ceviche with cucumber & wasabi	per portion	10
Strips of sturgeon fillet in tempura batter with mango and mustard sauce	per portion	8
Ciabatta with various fillings, sliced	per item	9
Chilled tomato and passion fruit soup with pomelo 🌿	per glass	5
Baked falafel with coriander-seasoned sour cream	per item	5
Sweet potato salad with goat's cheese and home-grown mushroom plant 🌿	per portion	6
Beef tartar with herb salad	per portion	9

🌿 Product descriptions can be found at the end of the menu

Caviar canapés

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 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

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

Our recommendation

We are happy to provide personal advice and select the ideal wines to accompany your menu.

White wines

Dieu du Viège AOC Fendant, Gewürztraminer, Chardonnay, Johannisberg Chanton family, Visp, Valais, Switzerland Aromatically spicy with distinct notes of rose and a perfectly balanced finish.	75 cl	49
Chardonnay AOC Malans Barrique Chardonnay Peter Wegelin – Scadenagut, Malans, Graubünden, Switzerland Delicate exotic and barrel notes, a highly concentrated wine, full-bodied on the palate with a wonderful mineral finish.	75 cl	69

Rosé wines

Oeil de Perdrix AOC 2019 Pinot Noir Terrasses du Rhône, Wallis / CH Onion skin-colored, fruity and fresh, lively berry-like, with a note of caramel, soft and round in the mouth. A pleasant summer wine for all occasions.	75 cl	42
Rosé de Gamay, Les Vallières Rosé Cave Les Vallières, Famille Serex, Satigny, Geneva, Switzerland Following gentle maceration immediately after pressing the grapes, this gamay rosé develops into an excellent fresh and fruity summer wine. An ideal accompaniment to canapés and light starters.	75 cl	44

Red wines

Pinot Noir de Sion AOC Cave Clavier, S. A., Sion, Valais, Switzerland A classic fruity Pinot Noir with notes of strawberry and ripe raspberry; elegant, medium-bodied wine with a subtle blackcurrant and violet flavour as the tannin fades.	75 cl	44
Merlot Barrique AOC 2014 Cave biber, Salgesch, Valais, Switzerland Strong, spicy flavour of plum, forest fruits and chocolate, rich on the palate with silky tannins.	75 cl	69
Pinot Noir AOC Malans Peter Wegelin – Scadenagut, Malans, Graubünden, Switzerland This is a complex Pinot Noir with fine tannins and a juicy, creamy texture; dominant notes of sour cherry and tobacco combined with fine spice notes.	75 cl	69
Malbec Bielersee AOC Sabine Steiner, Schernelz, Bern, Switzerland Medium-bodied and spicy wine with a long finish, notes of cedarwood and blackberry and a peppery aroma.	75 cl	79

Our recommendation

Aperitifs

House-made spiced fruit juice Fruit juice blend with tropical spices	100 cl	29
Fruity Fruit juice blend with some fresh fruits	100 cl	29
Tropical lemonade House-made Tropenhaus lemonade	100 cl	17
Orange juice 100% fruit juice	100 cl	14
Adelbodner mineral water still or sparkling	100 cl	9
Passion fruit Hugo cocktail Elderflower syrup, passion fruit, mint, Mauler sparkling wine	10 cl	11
Mauler brut & Cie, Môtier, Neuchâtel, Switzerland Pinot Noir, Chardonnay, Chenin, Colombard Golden yellow in colour with a bouquet of nuts, peach and honey	75 cl	43
Charles Heidsieck Brut Réserve AOC Reims, France This Brut Réserve was matured in a chalk cellar for three years. With a golden hue and a bouquet of brioche and roasted coffee, this wine's unique character can be perceived long before drinking. Harmonious on the palate with notes of sun-ripened mango, apricot and dried fruit, its structure can be described as precise and creamy with notable depth.	75 cl	99

Non-alcoholic beverages

Adelbodner mineral water still or sparkling	100 cl	9
Fruit-infused water still or sparkling	100 cl	5
Various soft drinks Coca Cola, Rivella red, blue, iced tea, etc.	100 cl	11

Beer

Rugenbräu Spezial cask beer	30 cl	4.70
Rugenbräu Zwickel in stopper bottle	33 cl	6

Suggested menus

Gourmet 2-course "sturgeon" menu

Selection of our warm and cold sturgeon products including 5 g Oona caviar, served with a selection of sides

A special treat for (aspiring) sturgeon fans.

Caviar bread | Caviar butter | Caviar salt

65

Gourmet "surprise" menu

Our chef will surprise you with a menu showcasing regional and tropical products, always including fresh fish from the Tropenhaus, beef from Valais Herens cattle and of course a little of our delicious Oona caviar.

3 courses 69

4 courses 83

5 courses 95

Gourmet "seasonal" menu

Seasonal 3-course menu with perch fillet as a main course, including a starter and dessert

45

Sweet treats

Coffee, cappuccino, espresso or tea accompanied by 3 house-made pralines with a tropical filling

9.50

 Product descriptions can be found at the end of the menu

Suggested menus

Menu 1

Seasonal leaf salad Mango and passion fruit dressing Banana chips		
Pork loin with togarashi spice 🌿 Pak choi Sweet potato puree		
Sticky rice 🌿 Mango mousse Pineapple sorbet & crumble		34
	Without dessert	29
Recommended wine: Pinot Noir de Sion AOC Cave Clavien, S. A., Sion, Valais, Switzerland	75 cl	44

Menu 2

Seasonal leaf salad Mango and passion fruit dressing Banana chips		
Fried chicken breast Spicy jus Tropical couscous		
Guava crème brûlée 🌿		39
Recommended wine: Oeil de Perdrix AOC 2019, Terrasses du Rhône, Wallis / CH	75 cl	42

Menu 3

Tomatoes Buffalo mozzarella Papaya chutney Coriander oil		
Sturgeon fillet with tandoori spices 🌿 Papaya Coconut milk foam		
Lukewarm chocolate cake Passion fruit sorbet Banana		48
Recommended wine: Malbec Bielersee AOC 2016, Sabine Steiner, Schernelz, Bern, Switzerland	75 cl	79

Menu 4

Corn and coconut soup Seasoned bread		
Veal rib eye cooked sous-vide Spinach Lemon and harissa potatoes 🌿		
White chocolate mousse Guava ice cream 🌿 Passion fruit		53
Recommended wine: Merlot Barrique AOC, Cave Biber, Salgesch, Valais, Switzerland	75 cl	69

Menu 5

Lamb's lettuce Egg Croutons Passion fruit dressing		
Tropenhaus whitefish fillet Papaya Quinoa 🌿		
Pandanus espuma Mango ice cream Pomegranate Coffee cherries		55
Recommended wine: Sauvignon Blanc, Staatsschreiber Zürich AOC 2020, Staatskellerei Zürich / CH	75 cl	45

🌿 Product descriptions can be found at the end of the menu

Suggested menus

Menu 6

Tomatoes | Buffalo mozzarella | Papaya chutney | Coriander oil

Tropenhaus curry risotto | Pak choi

Guava crème brûlée 34

Recommended white wine: "Dieu de Viège", Chanton family, Valais, Switzerland 75 cl 49

Recommended red wine: Pinot Noir de Sion AOC Cave Clavien, S. A., Sion, Valais, Switzerland 75 cl 44

Menu 7

Lemongrass and coconut soup | Edamame 🌱 | Sesame oil

Poached free-range egg | Spinach | Potato espuma

Lukewarm chocolate cake | Passion fruit sorbet | Banana 34

Recommended white wine: Chasselas Bielersee AOC, Sabine Steiner, Schernelz, Bern, Switzerland 75 cl 46

Recommended red wine: Merlot Barrique AOC, Cave Biber, Salgesch, Valais, Switzerland 75 cl 69

Menu 8

Pike-perch carpaccio | Herb salad | Ponzu vinaigrette

Tropenhaus curry | Sturgeon balls | Lime & coriander rice

Pandanus panna cotta | Guava sauce | Mango sorbet 55

We are happy to prepare a tropical dessert buffet to tantalize your tastebuds per menu additional cost 18

🌱 Product descriptions can be found at the end of the menu

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!

Cassava: Also known as yucca root. Very starchy root vegetable grown in tropical and sub-tropical regions. It originally comes from South America but is also very popular in African cuisine. Tastes similar to our potatoes.

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.

Sticky rice: For this typical Thai dessert, Asian sticky rice is steamed and then marinated in coconut syrup.