

Your oasis in the Bernese Oberland

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 and 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, 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 – real 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. Sturgeon fillets are a real delicacy owing to their lack of bones.

Caviar selections in the restaurant

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 titanium-coloured 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.

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° 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.

Pure caviar enjoyment

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

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

You can request the complete caviar menu from the waiting staff.

Tropenhaus Menu

Venison tartare

Mango | Pumpkin | Herb salad

Pumpkin-Ginger Soup

Pepperstör | Coconut | Wasabi L

Chamois ravioli

Chanterelles | Thyme ^{G, L}

Venison entrecôte

venison jus | spaetzli | passion fruit red cabbage | Brussels sprouts ^{G, L}

Autumnal variations from the tropics and Switzerland ^{G, L}

5-course menu	98
4-course menu (excl. caviar)	85
3-course menu (starter, main and dessert, excl. caviar)	72

Tropenhaus classics

Homemade banana chips Coriander sour cream	9.50
Mixed leaf salad Tropical Dressing Exotic Fruits Banana Chips	10.50
Venison Carpaccio Pumpkin Porcini mushroom Herb salad	27
Sturgeon terrine with Oona Caviar Osietra Carat Herb salad sea asparagus quail egg crème fraîche bergamot ^L	32
Pumpkin and ginger soup Pepper sturgeon coconut wasabi ^L	13
Crispy coconut curry Pork escalope Seasonal vegetables French fries ^{G, L}	29
Deer Grandmother Style Spätzli passion fruit red cabbage Brussels sprouts ^{G, L}	37.50
Venison entrecôte Venison jus spaetzli passion fruit red cabbage Brussels sprouts ^{G, L}	52
Autumn plate Spätzli chanterelle sauce passion fruit red cabbage Brussels sprouts pumpkin chestnuts ^{G, L}	29
Homemade pumpkin tagliatelle Pumpkin seed pesto vanilla pumpkin parmesan ^{G, L}	26
Confit Siberian sturgeon Sweet potato puree seasonal vegetables coconut - lime foam	38
Baked sturgeon and perch crisp Salad with tropical dressing exotic fruits wasabi mayonnaise ^G	36

Sweet potato fries Wasabi Mayonnaise	8.50
Serving of French fries	7.50
Iced coffee Whipped coffee ice cream Baileys Pandanus & vanilla cream ^L	12.50
Chestnut - Tartlet Williams- Pear Plum G, ^L	13.50
Ice cream and sorbet ^L Vanilla Chocolate Coconut Coffee Strawberry Mango Guava Hibiscus Lemon	4
Cream ^L	1.50

Wines

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 CHF 16.- CHF 99.-
Pinot Noir, Pinot Meunier, Chardonnay, Reims/Champagne

White

10 cl 75 cl

Chasselas Bielersee AOC 2021 CHF 7.60 CHF 45.-
Chasselas, Sabine Steiner, Schernelz, Bern, CH

Sassaia 2021 CHF 7.50 CHF 45.-
Bianco di Merlot, Winemakers Ticino, SA

State Secretary Zurich AOC 2021 CHF 7.50 CHF 45.-
Sauvignon Blanc, State Winery Zurich, CH

Weisser Spiezer AOC 2020 CHF 7.60 CHF 52.-
Rebbaugenossenschaft Spiez, Bern, CH

Rosé

"Oeil de Perdrix" AOC 2020 CHF 6.90 CHF 42.-
Pinot Noir, Terrasses du Rhone, Valais, CH

Sassaia 2020 CHF 7.50 CHF 45.-
Rosato Di Merlot, Winemakers Ticino, SA

Wines

Red

	10 cl	75 cl
Cuvée «va bene» Red 2021 Pinot Noir, Gamay, Garanoir, Vineyard cooperative Spiez, Berne	CHF 10.-	CHF 62.-
Pinot Noir de Sion AOC 2021 Pinot Noir, Cave Clavien SA, Sion, Valais, CH	CHF 7.50	CHF 44.-
Masserone 2018 Merlot, Winemakers Ticino, SA	CHF 9.50	CHF 59.-

Beverages

"Fruchtiger" Freshly prepared fruit juice of the day		CHF 7.90
Tropical iced tea made from the fruit of the Cascara coffee bean		CHF 4.50
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 house-made lemonade Tropical and 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 mineral 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	CHF 3.40
	30 cl	CHF 4.70
	50 cl	CHF 6.50
Rugenbräu Zwickel beer	33 cl	CHF 6
Rugenbräu Zwickel alcohol-free beer	33 cl	CHF 5.50
Adelbodner Bär beer with guava	33 cl	CHF 7.50

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

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

Ardbeg 10 yr. (46%), GB	CHF 11.-	CHF 17.-
Yamazaki 10 yr. (40%), Japan	CHF 12.-	CHF 18.-

Premium quality digestifs from Switzerland

Swiss Mountain Whisky (46%), Interlaken	CHF 19.-	CHF 28.-
Swiss Mountain 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.-

Declaration

Meat and fish

- Beef: Switzerland CH and Ireland IR
- Pike-perch: Frutigen CH
- Sturgeon: Frutigen CH
- Pork: Switzerland CH
- Caviar: Frutigen CH

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 dishes with gluten and lactose are signed with G and L.