

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 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.

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.

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.

Starters

All prices in CHF

Mixed leaf salad	10.50
Tropical dressing Banana chips	
Tropenhaus salad	24
Exotic fruit Baked sturgeon nuggets	
Baked perch fillets Wasabi ^{G, L}	
- As a main	36
Homemade banana chips	9.50
Coriander sour cream ^L	
Selection of smoked sturgeon specialities with papaya chutney	31
- As a main	37
Pumpkin-Ginger Soup ^L	11
Coconut Wasabi	

Mains

Crispy herb pork schnitzel	29
Seasonal vegetables Sweet potato fries ^{G, L}	
Homemade pumpkin tagliatelle	26
Pumpkin seed pesto vanilla pumpkin parmesan ^{G, L}	
Autumn plate	29
Spätzli Pfifferling Sauce Passion Fruit Red Cabbage Brussels sprouts pumpkin chestnuts ^{G, L}	
Deer Grandmother's style	37.50
Spätzli passion fruit red cabbage Brussels sprouts	
Fried perch fillet	38
Thyme foam chanterelle risotto ^L	
Confit Siberian sturgeon	38
Sweet potato puree seasonal vegetables coconut-lime foam ^L	
Sturgeon platter for 2 people or more (on request) Selection of warm and cold sturgeon specialities incl. side and 5 g Oona Caviar ^{G, L}	per person 70
Portion of sweet potato fries ^G	10
Portion of French fries	9

Dessert

Iced coffee	12.50
Whipped coffee ice cream Baileys Pandanus & vanilla cream ^L	
Doughnut with homemade guava jam ^{G, L}	3.50
Chestnut - Tartlet	13.50
Williams pear plum ^{G, L}	
Scoop of vanilla ice cream and espresso ^L	6.50
Ice cream / Sorbet ^L	4
Vanilla Chocolate Coconut Strawberry Coffee Mango Guava Hibiscus Lemon	
Cream ^L	1.50

Snacks – also served in the afternoon

Mixed leaf salad	10.50
Tropical dressing Banana chips	
Homemade banana chips	9.50
Coriander & chilli sour cream	
Pumpkin-Ginger Soup ^L	11
Coconut Wasabi	
Ciabatta sandwich	
Wasabi mayonnaise Papaya salad Rocket ^{G, L}	
- Gruyère cheese	9.50
- Cured ham	14
Tropenhaus salad	24
Baked sturgeon & perch nuggets Tartare sauce	
- As a main ^{G, L}	36
Portion of sweet potato fries	10
Wasabi mayonnaise ^G	
Portion of French fries	9

Afternoon desserts

Doughnut with homemade guava jam ^{G, L}	3.50
Slice of pineapple and nut cake ^{G, L}	6
Iced coffee	12.50
Whipped coffee ice cream Baileys ^L	
Ice cream / Sorbet ^L	4
Vanilla Chocolate Coconut Strawberry Coffee Mango Guava Hibiscus Lemon	
Cream ^L	1.50

Wines

All prices in CHF

Aperitif

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

White

	10 cl	75 cl
Chasselas Bielersee AOC 2021	7.60	45
Chasselas, Sabine Steiner, Schernelz, Bern, Switzerland		
Sassaia 2021	7.50	45
Bianco di Merlot, Winemakers Ticino, SA		
State Secretary Zurich AOC 2021	7.50	45
Sauvignon Blanc, State Winery Zurich, CH		
White Spiez AOC 2020	7.60	52
Riesling Sylvaner, Spiez Winegrowers Cooperative, Berne		

Rosé

"Oeil de Perdrix" AOC 2020 Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	6.90	42
Sassaia 2020 Rosato Di Merlot, Winemakers Ticino, SA	7.50	45

Red

	10 cl	75 cl
Cuvée «va bene» Red 2021 Pinot Noir, Gamay, Garanoir, Vineyard cooperative Spiez, Berne	10	62
Pinot Noir de Sion AOC 2021 Pinot Noir, Cave Clavien SA, Sion, Valais, Switzerland	7.50	44
Masserone 2019 Merlot, Winemakers Ticino, SA	9.50	59

Tropical house made drinks

Apéritif

Passion Fruit "Hugo"	11
Our aperitif classic with Swiss sparkling wine, holdunderflower syrup and passion fruit (tart)	
Guava sparkling wine	11
Guava syrup infused with Swiss sparkling wine (sweet)	
Coffee cherry sparkling wine	11
Coffee cherry syrup, infused with Swiss sparkling wine (tart)	

Alcohol-free

"Fruity"	7.90
Freshly prepared fruit juice daily	
Tropical iced tea	4.50
made from the pulp of the coffee bean Cascara	
Spiced fruit juice with tropical flair	8.50
Tropical fruit juice Spices	

Tropical house made drinks

Homemade iced tea 4.50
Refreshing, with that certain something

Tropical house lemonade homemade 3.80
Tropical, fruity with guava, mango and pineappleErfrischend, mit dem gewissen Etwas

Warm drinks

Frutiger Terroir Coffee 6.90
10% genuine Frutiger Terroir coffee of the Arabica type from the tropics. 9% Canephora from India
81% Arabica from Brazil and India

Cafethek Frutiger Coffee Trail Coffee 5.50
35% Arabica, 63% Canephora, 2% Liberia

Tea from our tropical garden 5.80
- Papaya Tea
- Spice tea
- Coffee Tea
- Tamarind Tea
- Red Hibiscus Tea

Beverages

Fruit water tap water	50 cl	3
Carbonated or still	100 cl	5
Adelbodner (sparkling or still)	33 cl	4.60
Adelbodner Citro / Orange	33 cl	4.70
Coca Cola Classic, Zero Rivella red, blue Sweet cider Apple spritzer		
Rugenbräu Spezial (open bar)	20 cl	3.40
	30 cl	4.70
	50 cl	6.50
Rugenbräu Zwickel	33 cl	6
Rugenbräu non-alcoholic	33 cl	5.50
Bärg beer from Adelboden	33 cl	7.50
Coffee Espresso Coffee with milk		4.30
Cappuccino		4.70
Schoggi Ovo hot or cold		4.30
Latte Macchiato		5.60
Tea		4.80
Selection of long glass teas: Menthe, Jasmine Pearl, Bern Rose, Ginger Lemon, Earl Grey, Verveine, Rooibos Bourbon, Indian Chai		

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