

Suggested menus for groups 2021

(for groups of 10 or more)

Tropenhaus Frutigen – Experience the green wonder

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 here in the Tropenhaus. That 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 in Swiss francs, including VAT

Worth knowing

Our menus can be altered flexibly to include different dishes. Please note that this may alter the price.

From groups of 10 or more, we prepare a single menu. 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.

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	6.00
Recommended wine: "Trésor" / "Le Savant" AOC, Cave de Genève, Satigny, Geneva, Switzerland	75 cl	45.00

Regional option

Ciabatta with various regional fillings, sliced		
– Cheese quills Peanut cream Papaya salad Rocket		
– Farmer's ham Peanut cream Cabbage slaw Rocket		
– Cured ham Peanut cream Cabbage slaw Rocket		
– Mousse made with smoked Tropenhaus sturgeon Peanut cream Cabbage slaw Rocket	per person	11.00
Recommended wine: Sauvignon Blanc AOC, Sabine Steiner, Schernelz, Bern	75 cl	59.00

Classic option

Smoked sturgeon balls in malted breadcrumbs		
Chilled tomato and passion fruit soup with pomelo 🍷		
Banana chips and seasoned nuts		
Baked mushrooms with coconut and curry dip		
Strips of sturgeon fillet in tempura batter with mango and mustard sauce	per person	25.00
Recommended wine: Chasselas Bielersee AOC, Sabine Steiner, Schemelz, Bern, Switzerland	75 cl	46.00

Extra special option

Caviar bread with air-cured ham and papaya chutney		
Sweet potato salad with goat's cheese and home-grown mushroom plant 🍷		
Mango gazpacho 🍷 Whitefish ceviche with avocado cream	per person	27.00
Recommended wine: "Dieu de Viège", Chanton family, Valais, Switzerland	75 cl	49.00

Extensive option

Whitefish ceviche with avocado purée Ciabatta bread with various fillings Free-range egg with olive tapenade and passion fruit mustard		
Mango gazpacho 🍷 Baked mushrooms with coconut and curry dip		
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	39.00
Recommended wine: Chardonnay AOC Malans Barrique, Peter Wegelin, Scadenagut, Malans, Switzerland	75 cl	69.00

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-cured ham and papaya chutney	per portion	8.00
Whitefish ceviche with avocado purée	per portion	10.00
Strips of sturgeon fillet in tempura batter with mango and mustard sauce	per portion	8.00
Ciabatta with various fillings, sliced	per item	9.00
Chilled tomato and passion fruit soup with pomelo 🌿	per glass	5.00
Baked mushroom with coconut and curry dip	per item	5.00
Sweet potato salad with goat's cheese and home-grown mushroom plant 🌿	per portion	6.00
Free-range egg with olive tapenade and passion fruit mustard	per portion	6.00

Caviar canapés

Portion of caviar

N° 103 – traditionnel, 5 g caviar	CHF 17.00
N° 103 – traditionnel, 10 g caviar	CHF 32.00
N° 102 – jeune, 5 g caviar	CHF 20.00
N° 102 – jeune, 10 g caviar	CHF 38.00
Osietra Carat, 5 g caviar	CHF 22.00
Osietra Carat, 10 g caviar	CHF 42.00

served with

- Toast | Butter
- Buckwheat blinis | Quail's egg from Frutigen
- Crackers | Honey and mustard cream

Caviar tins

N° 103 – traditionnel, 20 g caviar	CHF 62.00
N° 103 – traditionnel, 30 g caviar	CHF 92.00
N° 103 – traditionnel, 50 g caviar	CHF 150.00
N° 103 – traditionnel, 125 g caviar	CHF 360.00
N° 102 – jeune, 50 g caviar	CHF 170.00
Osietra Carat, 50 g caviar	CHF 185.00
Osietra Carat, 100 g caviar	CHF 345.00

Caviar tins are served with a wide variety of sides.

Our recommendation

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

White wines

Dieu du Viège AOC	75 cl	49.00
Fendant, Gewürztraminer, Chardonnay, Johannisberg Chanton family, Visp, Valais, Switzerland Aromatically spicy with distinct notes of rose and a perfectly balanced finish.		
"Trésor" / "Le Savant" AOC	75 cl	45.00
Sauvignon gris Cave de Genève, Satigny, Geneva, Switzerland "Explosive" bouquet of lychee and green lemon with a slight note of honey. Fresh palate with a balanced finish.		
Chardonnay AOC Malans Barrique	75 cl	69.00
Chardonnay Peter Wegelin – Scadenagut, Malans, Graubünden, Switzerland Delicately exotic with a hint of barrique, a very concentrated, full-bodied wine, with a wonderfully mineral finish.		

Rosé wines

"Oeil de Perdrix" AOC	75 cl	42.00
Pinot Noir Cave Clavien, S. A., Sion, Valais, Switzerland Fruity, racy and velvety – our "partridge eye" wine has the typical pale salmon colour and subtle aroma of a Pinot Noir.		
Rosé de Gamay, Les Vallières	75 cl	44.00
Rosé Cave Les Vallières, Famille Serex, Satigny, Geneva, Switzerland Following gentle maceration immediately after pressing the grapes, this gamay rosé develops into an excellently fresh and fruity summer wine.		

Ideal as an aperitif and with light starters.

Red wines

Pinot Noir de Sion AOC Cave Clavier, S. A., Sion, Valais, Switzerland A classic fruity pinot noir with notes of strawberries and ripe raspberries; elegantly medium-bodied wine, with a fine blackcurrant and violet finish as the tannin fades.	75 cl	44.00
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	69.00
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 cherries and tobacco combined with fine spice notes.	75 cl	69.00
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	79.00
"Quattromani" Ticino DOC G. Brivio, A. Delea, F. Gialdi, C. Tamborini, Ticino, Switzerland Grapes from selected established vines are pressed separately by each producer, then the wine is aged for 16 months in new French oak casks. Notes of cherry and blueberry come to the fore, as well as spicy and roasted aromas like mocha, liquorice and dark chocolate.	75 cl	93.00

Our recommendation

Aperitifs

House-made spiced fruit juice 100 cl 29.00
Fruit juice blend with tropical spices

Fruity 100 cl 29.00
Fruit juice blend with some fresh fruits

Tropical lemonade 100 cl 17.00
House-made Tropenhaus lemonade

Tropical water 100 cl 13.00
Fruit-infused water with fresh herbs

Orange juice 100 cl 14.00
100% fruit juice

Adelbodner mineral water 100 cl 9.00
still or sparkling

Passion fruit Hugo cocktail 10 cl 11.00
Elderflower syrup, passion fruit, mint, Mauler sparkling wine

Mauler brut & Cie, Môtier, Neuenburg, Switzerland 75 cl 43.00
Pinot Noir, Chardonnay, Chenin, Colombard
Golden yellow in colour with a bouquet of nuts, peach and honey

Charles Heidsieck Brut Réserve AOC 75 cl 99.00
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.

Non-alcoholic beverages

Adelbodner mineral water 100 cl 9.00
still or sparkling

Fruit-infused water 100 cl 5.00
still or sparkling

Various soft drinks 100 cl 11.00
Coca Cola, Rivella red, blue, iced tee, etc.

Beer

Rugenbräu Spezial cask beer 30 cl 4.70

Rugenbräu Zwickel in stopper bottle

33 cl 6.00

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

65.00

Gourmet menu "surprise"

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 69.00

4 courses 83.00

5 courses 95.00

Gourmet "seasonal" menu

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

45.00

Sweet treats

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

9.50

Suggested menus

Menu 1

Seasonal leaf salad Mango and passion fruit dressing Banana chips	
Pork loin with togarashi spice 🌿 Pak choi Sweet potato puree	34.00
Sticky rice 🌿 Mango ice cream Coconut espuma	
	without dessert 29.00
Recommended wine: Pinot Noir de Sion AOC Cave Clavien, S. A., Sion, Valais, Switzerland	75 cl 44.00

Menu 2

Seasonal leaf salad Mango and passion fruit dressing Banana chips	
Fried chicken breast Spicy jus tropical cous cous	
Guava crème brûlée 🌿	39.00
Recommended wine: "Oeil de Perdrix" AOC, Cave Clavien, S. A., Sion, Valais, Switzerland	75 cl 42.00

Menu 3

Tomatoes Buffalo mozzarella Lemon confit Coriander oil	
Sturgeon fillet with tandoori spices 🌿 Papaya Foamed coconut milk	
Spiced chocolate cake Calamansi sorbet Banana	48.00
Recommended wine Malbec Bielersee AOC 2016, Sabine Steiner, Schernelz, Bern, Switzerland	75 cl 79.00

Menu 4

Sweetcorn and coconut soup Seasoned bread	
Veal rib eye cooked sous vide Ceylon spinach Lemon and harissa potatoes	
White chocolate mousse Guava ice cream Passion fruit	53.00
Recommended wine Merlot Barrique AOC, Cave biber, Salgesch, Valais, Switzerland	75 cl 69.00

Menu 5

Iceberg salad Peanut dressing Papaya chutney Alpine cheese	
Tropenhaus pike-perch fillet Pineapple and shallot chutney Quinoa 🌿	
Pandanus espuma Mango ice cream Pomegranate Coffee cherries	55.00
Recommended wine: "Trésor" / "Le Savant" AOC, Cave de Genève, Satigny, Geneva, Switzerland	75 cl 45.00

Suggested menus

Menu 6

Tomatoes | Buffalo mozzarella | Lemon confit | Coriander oil

Tropenhaus curry risotto | Pak choi | Papaya chutney

Guava crème brûlée 34.00

Recommended white wine: "Dieu de Viège", Chanton family, Valais, Switzerland 75 cl 49.00

Recommended red wine: Pinot Noir de Sion AOC Cave Clavien, S. A., Sion, Valais, Switzerland 75 cl 44.00

Menu 7

Lemongrass and coconut soup | Edamame  | Sesame oil

Poached free-range egg | Ceylon spinach | Potato espuma

Spiced chocolate cake | Calamansi sorbet | Banana 34.00

Recommended white wine: Chasselas Bielersee AOC, Sabine Steiner, Schemelz, Bern, Switzerland 75 cl 46.00

Recommended red wine Merlot Barrique AOC, Cave biber, Salgesch, Valais, Switzerland 75 cl 69.00

We are happy to prepare a tropical dessert buffet to tantalize your tastebuds
additional cost per menu 18.00

Description of products

Edamame: Immature green soybeans with a full nutty and slightly sweet flavour.

Guava: The flesh of this fruit is white, yellow or pink, depending on the variety. Very rich in vitamin C. Highly aromatic 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 fruit chutneys.

Harissa: Spice paste from North Africa. Prepared at Tropenhaus as a mixture of dried spices. Contains home-made papaya pepper.

Jamaica jerk: Strong blend of spices including chilli, pimento, cinnamon and cloves. Used to marinate meat. Strong, rustic taste.

Mojo verde: A cold "green sauce" originating from Spain. Made from herbs, garlic, vinegar and oil. It is traditionally served with Canary wrinkled potatoes (papas arrugadas), but is also an excellent accompaniment for fish, meat and vegetables.

Mushroom plant: Tasty tropical herb with a mushroomy flavour. Originates from Papua-New Guinea. We use mushroom plants from our own tropical garden.

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 tanduri 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!

Calamansi: Originates from China and is a cross between a mandarin and a kumquat. It is particularly rich in vitamin C, iron, calcium and phosphorus.

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