

## Suggested menus for groups 2021

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(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

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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

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### 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 AOC, Sabine Steiner, Schernelz, Bern 75 cl 59

### 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

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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

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### 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

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

### White wines

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

### Rosé wines

|   |       |    |
|---|-------|----|
| <p>"Oeil de Perdrix" AOC</p> <p>Pinot Noir</p> <p>Cave Clavien, S. A., Sion, Valais, Switzerland</p> <p>Fruity, racy and velvety – our "partridge eye" wine has the typical pale salmon colour and subtle aroma of a Pinot Noir.</p>  | 75 cl | 42 |
| <p>Rosé de Gamay, Les Vallières</p> <p>Rosé</p> <p>Cave Les Vallières, Famille Serex, Satigny, Geneva, Switzerland</p> <p>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.</p> | 75 cl | 44 |

**Red wines**

|   |                    |
|---|--------------------|
| <p><b>Pinot Noir de Sion AOC</b></p> <p>Cave Clavien, S. A., Sion, Valais, Switzerland</p> <p>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.</p>   | <p>75 cl    44</p> |
| <p><b>Merlot Barrique AOC 2014</b></p> <p>Cave biber, Salgesch, Valais, Switzerland</p> <p>Strong, spicy flavour of plum, forest fruits and chocolate, rich on the palate with silky tannins.</p>   | <p>75 cl    69</p> |
| <p><b>Pinot Noir AOC Malans</b></p> <p>Peter Wegelin – Scadenagut, Malans, Graubünden, Switzerland</p> <p>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.</p>   | <p>75 cl    69</p> |
| <p><b>Malbec Bielersee AOC</b></p> <p>Sabine Steiner, Schernelz, Bern, Switzerland</p> <p>Medium-bodied and spicy wine with a long finish, notes of cedarwood and blackberry and a peppery aroma.</p>   | <p>75 cl    79</p> |
| <p><b>"Quattromani" Ticino DOC</b></p> <p>G. Brivio, A. Delea, F. Gialdi, C. Tamborini, Ticino, Switzerland</p> <p>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.</p> | <p>75 cl    93</p> |

## Our recommendation

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### Aperitifs

House-made spiced fruit juice 100 cl 29  
Fruit juice blend with tropical spices

Fruity 100 cl 29  
Fruit juice blend with some fresh fruits

Tropical lemonade 100 cl 13  
House-made Tropenhaus lemonade

Orange juice 100 cl 14  
100% fruit juice

Adelbodner mineral water 100 cl 9  
still or sparkling

Passion fruit Hugo cocktail 10 cl 11  
Elderflower syrup, passion fruit, mint, Mauler sparkling wine

Mauler brut & Cie, Môtier, Neuchâtel, Switzerland 75 cl 43  
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  
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  
still or sparkling

Fruit-infused water 100 cl 5  
still or sparkling

Various soft drinks 100 cl 11  
Coca Cola, Rivella red, blue, iced tea, etc.

### Beer

Rugenbräu Spezial cask beer 30 cl 4.70

Rugenbräu Zwickel in stopper bottle 33 cl 6

## Suggested menus

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### 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

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### 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, Cave Clavien, S. A., Sion, Valais, Switzerland 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 AOC 2020, State Winery Zurich / CH 75 cl 45

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

## Suggested menus

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### 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

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

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

## 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!

**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.