



## TROPENHAUS FRUTIGEN

Tropenhaus Frutigen is an attractive destination for an excursion, at the foot of the Bernese Alps, offering relaxation, knowledge transfer and enjoyment. Combining fish farming and Switzerland's first caviar production facility as well as cultivation of tropical fruit trees and exotic flowers, it plays a leading role in the Alpine region in the use and implementation of renewable energies. Visitors can enjoy the products in the restaurant, which has been awarded 14 Gault Millau points.

[www.tropenhaus-frutigen.ch](http://www.tropenhaus-frutigen.ch)  
[www.oona-caviar.ch](http://www.oona-caviar.ch)



**Net sales 2019**  
CHF 6.7 million



**Market position**  
Alpine fish farming with the production of perch, pike-perch and the first Swiss caviar from Siberian and Russian sturgeon



**Online shop**  
Around 40 products, vouchers for visits to Tropenhaus Frutigen



**Number of employees**  
75, including 2 apprentices



**Vision**  
The world of Tropenhaus Frutigen – we inspire Switzerland



**Offering**  
Exceptional experience combining an interactive exhibition and special “We are the forest” exhibition in cooperation with the Borneo Orangutan Survival Foundation, experience tours, fish farm and caviar production, coupled with a tropical garden and the exceptional ambience of the award-winning Tropengarten restaurant



**Services**  
Exhibition, guided tours, accompanying programmes, events, catering, shop, online shop, fish and caviar



**Sustainability achievements**  
Use of hot mountain spring water from the Lötschberg massif to operate the fish farm and to generate heat; exploitation of solar thermal energy, photovoltaics, heat pumps, drinking water turbine and biogas plant to generate energy on-site in a resource-saving manner; goal: zero net energy consumption