



## 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 2017**  
 CHF 6 million



**Market position**  
 First Alpine sturgeon farm in Switzerland producing the first Swiss caviar “Oona”



**Online shop**  
 Around 30 products, vouchers for visits to Tropenhaus Frutigen



**Number of employees**  
 78, including 1 apprentice



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



**Offering**  
 Leading role in the Alpine region in the use and implementation of renewable energies; an out-of-the-ordinary facility that combines an interactive exhibition, fish farm and Switzerland’s first caviar production, coupled with a tropical garden and a unique ambiance in the Tropenhaus 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



## TROPENHAUS WOLHUSEN

Tropenhaus Wolhusen operates on the pioneering use of waste heat. Here, visitors enjoy the fragrances and colours of over 120 tropical agricultural plants and can enjoy the experience of adding to their knowledge of global connections via the exhibitions, which change every year. The Mahoi restaurant, which has been awarded 14 Gault Millau points, and the on-site products sold in the shop round off the Tropenhaus experience at the heart of Switzerland.

[www.tropenhaus-wolhusen.ch](http://www.tropenhaus-wolhusen.ch)



**Net sales 2017**  
CHF 4 million



**Market position**  
A unique pioneering project that makes production of exotic fruit in Switzerland possible thanks to the use of industrial waste heat



**Online shop**  
Around 40 proprietary products, each with at least one ingredient grown in-house; vouchers for visits to Tropenhaus Wolhusen



**Number of employees**  
54



**Vision**  
To offer visitors a lasting and exotic experience for all the senses



**Offering**  
Sensory garden with annual focus exhibition, restaurant with daily and evening menu plus banquets, sale of tropical fruits and spices, production and sale of own products, cultural events, guided tours and workshops



**Services**  
Planning and staging of events, weddings, banquets and seminars



**Sustainability achievements**  
Sustainable heat supply thanks to the use of industrial waste heat, efficient hydrological cycle with fish farm and fertilizing of tropical plants