

T S É F U N G

廳 風 翠

G E N È V E

The Tsé-Fung team is delighted to welcome you to our modest interpretation of the ancestral art of the Chinese cuisine.

Our Chef Franck Xu works exclusively with the noblest products sourced from the finest producers and breeders.

Bearing eloquent testimony to the greatest Cantonese tradition of subtle flavors enhanced modern with distinctive modern touch (and resolutely exempt from any hint of MSG).

Our menu includes a number of his “signature” dishes, which, according to custom, will be served in the center of the table, to be shared in a warm, convivial spirit.

Enjoy your meal! We look forward to sharing this experience with you!

午市套餐
Business menu

海鲜酸辣汤  
Hot and sour seafood soup
茶香烟熏素鹅  
Tofu rolls and Pu-erh tea-smoked vegetable
蟹子蒸烧麦皇
Shrimp and chicken siu mai

避风塘炒凤尾虾
Crispy prawns with garlic and chili pepper 
四川风味炒鸡
Szechuan chicken 
厨师素炒饭
Vegetarian Franck Xu's Rice 

杨枝甘露  
Mango cream, pomelo and sago pearls 

Tokaj - Hétszolo
Dry Furmint Bio 2018 (by the glass)

Espresso

85 CHF per person
Minimum 2 people
Served only at lunch Monday to Friday

翡翠套餐
Emerald menu

脆皮酸辣黄瓜  
Cucumber salad marinated
in Chui Kiang vinegar
中国春卷 
Vegetable spring rolls
点心拼盘
Steamed dim sum assortment

姜葱炒鲈鱼
Seabass with ginger
罗勒炒牛肉 
Beef and basil stir-fry
四川风味炒鸡
Szechuan chicken 
厨师炒饭
Franck Xu's fried rice 

鲜果雪媚娘 
Soft spheres with whipped cream and fresh fruits

148 CHF per person
Minimum 2 people

钻石套餐
Diamond menu

馄饨汤
“Wonton soup”
Chicken ravioli, shrimps and black mushrooms
poached in a traditional Cantonese stock
鲜虾红米肠粉
Red rice rolls with prawns 

豉味野菌炒多宝鱼球
Sautéed turbot fillet with mushrooms,
black beans sauce
烤鸭 (两食)
Peking duck, in two ways  
翠凤荷叶饭
Tsé Fung rice wrapped in lotus leaves

杨枝甘露配雪梅娘 
Mango cream, pomelo and sago pearls 
Soft spheres with whipped cream and fresh fruits

188 CHF per person
Minimum 2 people

The informations on the allergens present in the dishes are at your disposal on request

 spicy  peanut  signature dishes  Vegetarian dishes  Gluten free
Beef : France, Switzerland, **Veal**, **Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Fish** : France, **Black Cod** : Canada, **Shrimp** : Vietnam
Net prices in Swiss Francs, taxes and service included

汤

Soups

海鲜酸辣汤 	
Hot and sour seafood soup 	24
馄饨汤 “Wonton soup“ Chicken ravioli, shrimps and black mushrooms poached in a traditional Cantonese stock	24
蟹肉羹 	
Crab, shrimp and tofu soup	24
文思豆腐羹  	
Minced tofu and green vegetable soup	20
青菜豆腐鸭汤	
Duck with tofu and green vegetable soup	24

头盘

Cold starters

口水鸡 	
Szechuan chicken salad  	38
五香牛展 Marinated beef shin served with chive pancakes	40
三文鱼捞起 “Lo Hei“ salmon Salmon, thinly sliced fruit and vegetables, served with a julienne jellyfish  	48
脆皮酸辣黄瓜 	
Cucumber salad marinated in Chui Kiang vinegar	24
茶香烟熏素鹅  	
Tofu rolls and Pu erh tea-smoked vegetable	26

点心

Hot starters

中国春卷 	
Vegetable spring rolls	22
XO 酱萝卜糕	
Diced radishes with XO sauce 	18
鲜虾红米肠粉	
Red rice rolls with prawns 	32
翠凤小炒皇	
Stir-fried pork spare rib and clams with steamed buns 	37
鸳鸯蒸扇贝	
Steamed scallops with vermicelli garlic and black bean sauce	47


The informations on the allergens present in the dishes are at your disposal on request

 spicy  peanut  signature dishes  Vegetarian dishes  Gluten free

Beef : France, Switzerland, **Veal**, **Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Fish** : France, **Black Cod** : Canada, **Shrimp** : Vietnam
Net prices in Swiss Francs, taxes and service included

点心

Dim sum

上素粉果 

Vegetable dim sum 18

黑椒牛肉饺

Beef and black pepper dim sum 22

翠凤虾饺皇

Ha Kao shrimp 22

蟹子蒸烧麦皇


Shrimp and chicken siu mai 20

三文鱼饺

Salmon and shrimps dim sum 20

北京水饺 (蒸/煎)

Chicken ravioli with bok choy steamed or grilled 22

蘑菇饺 

Mushroom dim sum 18

小牛肉饺

Veal dim sum 22

鸡肉西芹饺



Chicken and celery dim sum 20

小龙虾点心

Langoustine dim sum 48


烧烤

Rotisserie

蜜汁排骨  

Barbecued pork spare ribs with honey 36

盐焗鸡 

Salt-crust yellow chicken flambéed with rice wine  47

北京烤鸭

Traditional Peking duck 189

北京烤鸭 (两食)

Peking duck, in two ways   210

片皮鸭

First way: *crispy duck skin, wholemeal pancakes and hoisin sauce*

生菜包炒鸭松 

Second way: *wok-fried minced duck breast wrapped in lettuce leaves* 

The informations on the allergens present in the dishes are at your disposal on request

 spicy  peanut  signature dishes  Vegetarian dishes  Gluten free

Beef : France, Switzerland, **Veal**, **Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Fish** : France, **Black Cod** : Canada, **Shrimp** : Vietnam

Net prices in Swiss Francs, taxes and service included

海鲜

Seafood

金蒜开边蒸龙虾 Steamed blue lobster, rice vermicelli and garlic sauce	158
避风塘炒凤尾虾 Crispy prawns with garlic and chili pepper	50
辣子炒虾球 Szechuan prawns	50
XO 酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce	50
干捞海皇粉丝煲 Braised vermicelli with seafood	35
胡椒虾 Prawns with dried chilli	48

鱼

Fish

沸腾多宝鱼 Poached turbot, green pepper, beans sprout and chili pepper	115
豉味野菌炒多宝鱼球 Sautéed turbot fillet with mushrooms, black beans sauce	86
秘制酱鳕鱼煲 Braised black cod with spring onions, garlic and ginger	88
姜葱炒鲈鱼 Seabass with ginger	62
松子菊花鲈鱼 Sweet and sour seabass	50
XO 酱爆龙利鱼 Sautéed sole fillet in XO sauce	88

肉类

Meat and Poultry

中式牛柳脯 Beef tenderloin stir-fried with onions	56
罗勒炒牛肉 Beef and basil stir-fry	50
牛肝菌烧汁牛柳粒 Beef tenderloin sautéed with mushrooms	50
宫保鸡丁 Kung Pao chicken	42
四川风味炒鸡 Szechuan chicken	42
姜葱鸡 Ginger chicken	42
柠檬鸡 Lemon chicken	42
麻婆豆腐 Mapo tofu	36

The informations on the allergens present in the dishes are at your disposal on request


 spicy  peanut  signature dishes  Vegetarian dishes  Gluten free

Beef : France, Switzerland, **Veal**, **Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Fish** : France, **Black Cod** : Canada, **Shrimp** : Vietnam
Net prices in Swiss Francs, taxes and service included

粉面


Rice and noodles

厨师炒饭

Franck Xu's fried rice 

14

厨师素炒饭

Vegetarian Franck Xu's Rice 

26

翠凤荷叶饭

Tsé Fung rice wrapped in lotus leaves

20

丝苗白饭

Plain thai rice

10

海鲜煎面

Crispy noodles with seafood

35

豉油皇鸡丝银芽炒面

Stir-fried chicken noodles and bean sprouts

26

干炒牛河

Rice pasta with stir-fried beef

29

素菜

Vegetables

上汤大白菜

Bok choy cooked in vegetable stock

22

川味茄子

Szechuan egg-plant

32

鸭粒冬菇烧茄子

Braised egg-plant with shitake mushrooms and duck

38

荷塘小炒

Mixed Chinese vegetables

26

肉碎焖煸法豆

Stir-fried green beans with thinly sliced pork

28

The informations on the allergens present in the dishes are at your disposal on request

 spicy  peanut  signature dishes  Vegetarian dishes  Gluten free

Beef : France, Switzerland, **Veal**, **Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Fish** : France, **Black Cod** : Canada, **Shrimp** : Vietnam
Net prices in Swiss Francs, taxes and service included


甜点

Desserts

鸳鸯锦鲤冻 

Coconut pudding served with mango sauce

16

杨枝甘露 

Mango cream, pomelo and sago pearls 

18

鲜果雪梅娘 

Soft rice spheres, whipped cream and fresh fruits

18

巧克力春卷配雪糕

Chocolat nems and coconut sorbet

22

时令水果盘 

Plate of exotic fruits

26

冰激凌糯米糍配杨汁甘露 

Soft rice spheres stuffed with vanilla,
strawberry and mango sorbets

26

辣巧克力, 橘子

Spicy chocolate, tangerine

22





自制冰淇淋

Homemade sorbets and ice cream

7

For lovers of alcohol of character, we will be very happy to offer you our selection of Cognacs, Rums, Whisky and liqueurs.

The informations on the allergens present in the dishes are at your disposal on request

 spicy  peanut  signature dishes  Vegetarian dishes Plats végétariens  Gluten free Sans gluten

Alcohol abuse is dangerous for your health. To be consumed in moderation.

Net prices in Swiss Francs, taxes and service included