

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!

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 V

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 V

杨枝甘露

Mango cream, pomelo and sago pearls 🖇 🐠 🤍

Expresso

Emerald menu

脆皮酸辣黄瓜

Cucumber salad marinated \(\nslain \) in Chui Kiang vinegar

中国春卷

Vegetable spring rolls V

点心拼盘

Steamed dim sum assortment

姜葱炒鲈鱼

Seabass with ginger

罗勒炒牛肉

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

75 CHF per person Minimun 2 people Served only at lunch Monday to Friday

148 CHF per person Minimum 2 people

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 3

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 V Vegetarian dishes U Gluten free

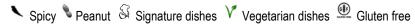
Beef: France, Switzerland, Veal, Pork: Switzerland, Poultry: France, Duck: Hungary, Turbot: Spain, Black Cod: Canada, Wild Sole: Northeast Atlantic, Shrimp: Vietnam Net prices in Swiss Francs, taxes and service included

汤		头盘		点心
Soups		Cold starters		Hot starters
海鲜酸辣汤		口水鸡		 中国春 卷
Hot and sour seafood soup	24	Szechuan chicken salad 🐧 🔪 🚇	38	Vegetable spring rolls ✓
馄饨汤		五香牛展		XO 酱萝卜糕
"Wonton soup" Chicken ravioli, shrimps and black mushrooms		Marinated beef shin served with chive pancakes	40	Diced radishes with XO sauce
poached in a traditional Cantonese stock	24	criive paricakes	40	 鲜虾红米肠粉
蟹肉羹		三文鱼捞起 "Lo Hei" salmon		Red rice rolls with prawns 🗟
Crab, shrimp and tofu soup	24	Salmon, thinly sliced fruit and vegetables,		 翠凤小炒皇
文思豆腐羹		served with a julienne jellyfish	48	Stir-fried pork spare rib and clams with steamed buns
Minced tofu and green vegetable soup ✓ ⊕	20	脆皮酸辣黄瓜		olariis with steamed baris
キサニ 応 順かる		Cucumber salad marinated ✓ in Chui Kiang vinegar	24	鸳鸯蒸扇贝
青菜豆腐鸭汤		in Chui Mang vinegai	24	Steamed scallops with vermicelli
Duck with tofu and green vegetable soup	24	茶香烟熏素鹅		garlic and black bean sauce
		Tofu rolls and Pu erh tea-smoked vegetable	2 ⊕ 26	



点心 Dim sum		烧烤 Rotisserie	
上素粉果 Vegetable dim sum / 黑椒牛肉饺	18	蜜汁排骨 Barbecued pork spare ribs with honey ④ \	36
Beef and black pepper dim sum 翠凤虾饺皇	22	盐焗鸡 Salt-crust yellow chicken flambéed with rice wine 🎉 👲	47
Ha Kao shrimp	22	北京烤鸭	
蟹子蒸烧麦皇 Shrimp and chicken siu mai	20	Traditional Peking duck 北京烤鸭(两食)	189
三文鱼饺 Salmon and shrimps dim sum	20	Peking duck, in two ways 🖟 🔪	210
北京水饺(蒸/煎) Chicken ravioli with bok choy steamed or grilled	22	片皮鸭 First way: crispy duck skin, wholemeal pancakes and hoisin sauce	
蘑菇饺 Mushroom dim sum ✓	18	生菜包炒鸭松鱼	
小牛肉饺 Veal dim sum	22	Second way: wok-fried minced duck breast wrapped in lettuce leaves	
鸡肉西芹饺 Chicken and celery dim sum	20		
小龙虾点心 Langoustine dim sum	48		

肉类 海鲜 Meat and Poultry Seafood 鱼 中式牛柳脯 金蒜开边蒸龙虾 56 Beef tenderloin stir-fried with onions Fish Steamed blue lobster, rice vermicelli and garlic sauce 150 沸腾多宝鱼 罗勒炒牛肉 Poached turbot, green pepper 避风塘炒凤尾虾 Beef and basil stir-fry 50 beans sprout and chili pepper 115 Crispy prawns with garlic and chili pepper \ 50 牛肝菌烧汁牛柳粒 豉味野菌炒多宝鱼球 Sautéed turbot fillet with mushrooms. 辣子炒虾球 Beef tenderloin sautéed with mushrooms 50 black beans sauce 86 Szechuan prawns 🕕 🔪 50 宫保鸡丁 秘制酱鳕鱼煲 新鲜扇贝 42 Braised black cod with spring onions, Kung Pao chicken % Scallops from Brittany coast garlic and ginger 88 in your own way 110 四川风味炒鸡 姜葱炒鲈鱼 Szechuan chicken \ 42 Seabass with ginger 62 XO 酱炒花枝片 Sautéed sliced cuttlefish and 松子菊花鲈鱼 姜葱鸡 green beans in XO sauce 50 Sweet and sour seabass 50 Ginger chicken 42 干捞海皇粉丝煲 XO 酱爆龙利鱼 柠檬鸡 Sautéed sole fillet in XO sauce 88 Braised vermicelli with seafood 35 42 Lemon chicken 胡椒虾 麻婆豆腐 Prawns with dried chilli 50 36 Mapo tofu 🔪 姜葱焗龙虾 Spiny lobster sautéed with ginger and 240 white onions



粉面 Rice and noodles		素菜 Vegetables	
厨师炒饭 Franck Xu's fried rice 🖟	14	上汤大白菜 Bok choy cooked in vegetable stock	22
厨师素炒饭 Vegetarian Franck Xu's Rice ✔	26	川味茄 了 Szechuan egg-plant ヾ	32
翠凤荷叶饭 Tsé Fung rice wrapped in lotus leaves	20	鸭粒冬菇烧茄子 Braised egg-plant with shitake mushrooms and duck	38
丝苗白饭 Plain thaï rice ゾ <u>●</u>	10	荷塘小炒 Mixed Chinese vegetables ▽	26
海鲜煎面 Crispy noodles with seafood	35	肉碎焖煸法豆 Stir-fried green beans with thinly sliced pork	28
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		



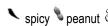
甜点 Desserts ♥

鴛鴦錦鯉凍 Coconut pudding served with mango sauce ④	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 ④	18
巧克力春卷配雪糕 Chocolat nems and coconut sorbet	22

时令水果盘 Plate of exotic fruits <u>④</u>	26
冰激凌糯米糍配杨汁甘露 Iced soft rice spheres: matcha, litchee, chocolate, passion fruit-mango, coconut	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.

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

