# TSÉ FUNG



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 坐 ► Hot and sour seafood soup 茶香烟熏素鹅 V 坐 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 V

杨枝甘露 坐♥ Mango cream, pomelo and sago pearls &

Expresso

翡翠套餐 Emerald menu

姜葱炒鲈鱼 Seabass with ginger 罗勒炒牛肉 ④ 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

75 CHF per person Minimun 2 people Served only at lunch Monday to Friday 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 鱼羊虫下红米肠粉 Red rice rolls with prawns 🖗

鼓味野菌炒多宝鱼球 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  $\overleftarrow{\&}$  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

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 ¥	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 ${}^{igsimed S}$ ${}^{igsimed S}$	48
脆皮酸辣黄瓜 🗸	
Cucumber salad marinated	
in Chui Kiang vinegar	24
茶香烟熏素鹅 丫 🖤	
	00
Tofu rolls and Pu erh tea-smoked vegetable	26

点心 Hot starters

中国春卷 V Vegetable spring rolls	22
XO 酱萝卜糕 Direct redictors with XO servers	10
Diced radishes with XO sauce	18
鲜虾红米肠粉	
Red rice rolls with prawns $\mathcal{S}$	32
翠凤小炒皇	
Stir-fried pork spare rib and	
clams with steamed buns 📏	37

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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( <b>蒸/</b> 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	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 <sup>①</sup> Second way: wok-fried minced duck breast wrapped in lettuce leaves <sup>§</sup>

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海鲜		鱼
Seafood		Fish
金蒜开边蒸龙虾 Steamed blue lobster, rice vermicelli and garlic sauce	150	沸腾多宝鱼 Poached turbot, green pepper, beans sprout and chili pepper 🔨 🔨
避风塘炒凤尾虾 Crispy prawns with garlic and chili pepper 📏	50	豉味野菌炒多宝鱼球 Sautéed turbot fillet with mushrooms, black beans sauce
辣子炒虾球 Szechuan prawns 丶 璺	50	秘制酱鳕鱼煲 Braised black cod with spring onions, garlic and ginger ॐ
XO 酱炒花枝片 Sautéed sliced cuttlefish and		姜葱炒鲈鱼 Seabass with ginger
green beans in XO sauce 💊	50	松 <del>了</del> 菊花鲈鱼 Sweet and sour seabass
干捞海皇粉丝煲 Braised vermicelli with seafood	35	XO 酱爆龙利鱼 Sautéed sole fillet in XO sauce 🍾
胡椒虾 Prawns with dried chilli	50	
姜葱焗龙虾 Spiny lobster sautéed with ginger and white onions	240	

#### 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 <sup>%</sup>	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

115

86

88

62

50

88

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	ļ
翠凤荷叶饭 Tsé Fung rice wrapped in lotus leaves	20	E
丝苗白饭 ✔ 坐 Plain thaï rice	10	Ī
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	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 V <sup>×</sup> Mixed Chinese vegetables	26
肉碎焖煸法豆 Stir-fried green beans with thinly sliced pork	28

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甜点 Desserts ✔		时令水果盘 🕮	
鴛鴦錦鯉凍 🔍		Plate of exotic fruits	26
Coconut pudding served with mango sauce	16	冰激凌糯米糍配杨汁甘露 🕮	
杨枝甘露 🔍		Iced soft rice spheres : matcha, litchee, chocolate, passion fruit-mango, coconut	26
Mango cream, pomelo and sago pearls $\Im$	18	passion nuit-mango, coconut	
鲜果雪梅娘	18	辣巧克力, 橘子 Spicy chocolate, tangerine	22
巧克力春卷配雪糕 Chocolat nems and coconut sorbet	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