

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 - Furmint - Hétszolo
Cuvée Bistro 2015 (by the glass)


Expresso

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 Plats végétariens  Gluten free Sans gluten
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

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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 (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 

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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
新鲜扇贝 Scallops from Brittany coast in your own way	72
XO 酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce	50
姜葱焗龙虾 Lobster sautéed with ginger and white onions	210
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

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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

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甜点

Desserts

鴛鴦錦鯉凍 

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

冰激凌糯米糍配杨汁甘露 

Soft rice spheres stuffed with vanilla,
strawberry and mango sorbets

26

时令水果盘 

Plate of exotic fruits

26

茉莉花巧克力慕斯

Chocolate jasmine tea Mousse, gourmet shortbread brisure

18

菠萝片蛋白酥芒果雪葩

Pineapple poached in sweet pepper meringue
with mango passion fruit sorbet

18






自制冰淇淋

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

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