



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
Tel. 044 253 18 10 - Fax 044 253 18 12

www.didisfrieden.ch

Starters

Tepid vegetable gnocchi salad with sautéed ceps and pesto

CHF 18.00

Sweet and sour marinated pike-perch on carrot and ginger salad with avocado sauce and blue potato crisps

CHF 21.00

Slice of Puschlav veal filet, poached in olive oil, on tomato and cream cheese timbale and marinated viola aubergines

CHF 25.00

Chilled apple and celery soup with pan-seared scallops

CHF 17.50

Without scallops

CHF 14.00

Mains

Vegetable curry on papaya chutney, coriander sour cream and jasmine rice CHF 28.50

Patrizia Fontana's aubergine ravioli with rocket and date tomatoes on pepperoni coulis

Starter CHF 23.00

Main course CHF 35.00

Pan-fried gilthead seabream filet with octopus, olives and spring onions on ratatouille and olive oil potato mash CHF 44.00

Filet of Irish Black Angus beef on rosemary jus, braised custard marrow and Merlot risotto

150 grams CHF 52.00

220 grams CHF 66.00

Cordon bleu of Puschlav meadow veal on oven-baked vegetables and potatoes

150 grams CHF 39.00

280 grams CHF 54.00

Our menu in August

Tepid Windisch boiled highland beef salad with a potato tartlet on courgette carpaccio

(Starter CHF 19.00)

Pan-fried St. Peter's fish filet on king prawn tagliolini with spinach leaves

(Starter CHF 26.00)

Cutlet of Spanish pata negra suckling pig on Tempranillo jus, artichoke and tomato salad and basil risotto

(CHF 49.50)

Redcurrant and curd cheese mousse in a glass, on organic lemon cake

(CHF 15.00)

and/or

Our selection of raw milk cheeses

4-course menu CHF 95.00

5-course menu (incl. cheese and dessert) + CHF 10.00

Dear Guests

Please note that the various courses on our menu may also be ordered separately (prices in brackets).

Sweets

*Tiramisu with vineyard peach on vanilla and peach
sauce* CHF 15.00

*Chilled cassis and Riesling soup with verjus ice-cream
and almond wafer rolls* CHF 15.00

Fig and curd cheese gratin with port and fig sorbet
CHF 16.00

Maracaibo and chocolate tart
Full serving CHF 15.00
Half serving CHF 9.00

For Sorbets and ice-creams ask our service team

Selection of raw milk cheeses served with fruit bread
Portion CHF 23.00
Dessert serving CHF 14.00

*We will also be glad to serve you the dessert from our
four-course menu. Just ask our service team.*