



**Didi's Frieden**

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[www.didisfrieden.ch](http://www.didisfrieden.ch)

## *Starters*

*Perigord truffle panna cotta served on slices of Jerusalem artichoke and garnished with leaf salad*

*CHF 18.00*

*Quickly fried kingfish served on a shiitake tartare with a chilli mayonnaise, bean sprouts and a sesame cracker*

*CHF 21.00*

*Lukewarm slices of boiled Fidelio beef served with an apple and horseradish purée, beetroot and shoestring potatoes*

*CHF 23.00*

*Cream of white cabbage soup with whisky foam and a slice of Irish organic salmon*

*CHF 17.50*

*soup without organic salmon*

*CHF 14.00*

## *Main Courses*

*Swiss chard and goat's cheese strudel served on fried Chinese mushrooms with carrot and thyme butter*

*CHF 29.00*

*Patrizia Fontana's chicorino trevisano ravioli served with walnuts and blood orange slices with a red wine and blood orange foam*

*starter CHF 25.00*

*main CHF 38.00*

*Fried fillet of sea bass served with seafood and fennel on a dried tomato coulis, accompanied by mashed potatoes cooked in olive oil*

*CHF 46.00*

*Fidelio loin of pork and braised cheeks served on a celery purée and Perigord truffle risotto*

*CHF 48.00*

*Cordon bleu of Pushlav organic veal served on winter spinach and tagliolini*

*150gr CHF 39.00*

*280gr CHF 54.00*

# *Our February Menu*

*Fried fillet of John Dory served on a lukewarm salad of corne de gatte Bouchot mussels and baby vegetables with a pastis sauce*

*(starter CHF 25.00)*

*Breast of King pigeon (F) served on mango curry in a sweet potato soup*

*(starter CHF 25.00)*

*Saddle of Puschlav organic veal served on salsify and porcini mushrooms, garnished with a Perigord cream of truffle sauce and quark dumplings*

*(CHF 56.00)*

*Vanilla cheesecake served on a pineapple salad and coconut sauce*

*(CHF 16.00)*

*and/or*

*Selection of raw milk cheeses served with fruit bread*

*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)*

# Desserts

*Apple punch parfait served on a Boskoop apple ragout  
and cinnamon sabayon*

*CHF 15.00*

*Passion fruit crème brûlée served on a salad of pineapple  
and kiwis, accompanied by a passion fruit and kiwi sauce*

*CHF 16.00*

*Austrian style pancakes served on a dried apricot  
compote, pistachio cracknel and apricot sorbet*

*CHF 17.00*

*Maracaibo chocolate torte*

*Portion CHF 15.00*

*Half portion CHF 9.00*

*Sorbets and ice creams - See separate menu*

*Selection of raw milk cheeses served with fruit breads*

*Portion CHF 23.00*

*Dessert portion CHF 14.00*

*We are also happy to serve you a dessert from our four-  
course menu – please ask your waitress*