



**Didi's Frieden**

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

## *Starters*

*Montgomery's Cheddar mousse served on a rocket salad  
and garnished with grapefruit fillets*

*CHF 17.50*

*Fried fillet of seabass with octopus, olives and  
pumpernickel bread, served on a fennel salad with saffron  
mayonnaise*

*CHF 24.00*

*Carne cruda of Aargau Fidelio beef served on an avocado  
purée with leaf salads and mini jacket potatoes with a  
chives quark*

*CHF 25.00*

*Andalucian gazpacho with rosemary bread sticks and a  
lukewarm lobster*

*dumpling*

*CHF 18.50*

*Without the dumpling*

*CHF 14.00*

## *Mains*

*Viola aubergine strudel served on strips of marinated courgettes and tomato salsa* CHF 36.00

*Patrizia Fontana's pea ravioli served with spinach leaves and feta cheese on a peperoni sauce*

*Starter* CHF 25.00

*Main course* CHF 38.00

*Fried fillet of Alaska wild salmon (MSC) with porcini mushrooms served on an artichoke purée, parsley coulis and Merlot taglierini* CHF 49.00

*Saddle of Emmental mountain lamb on a sage jus, served with a cassoulet of flageolet beans and summer vegetables on braised new potatoes* CHF 52.00

*Schnitzel of Zurich organic veal served on a potato and cucumbersalad*

<i>150 grams</i>	<i>CHF 39.00</i>
<i>280 grams</i>	<i>CHF 52.00</i>

# Sweets

*Vanilla tartlet with fresh raspberries served on a sorbet of Centenario Grand Cru chocolate* CHF 16.50

*Verjus mousse served on a poached vineyard peach with peach sauce and a pistachio wafer roll*  
CHF 16.50

*Lavender panna cotta served in a glass with jolly melon blueberry salad and a mini lemon cake*  
CHF 17.00

*Maracaibo chocolate tart*

<i>Portion</i>	CHF 15.00
<i>Small portion</i>	CHF 9.50

*Sorbets and ice creams - See separate menu*

*Selection of raw milk cheeses served with fruit breads*

<i>Portion</i>	CHF 25.00
<i>Dessert portion</i>	CHF 15.00

*We are also happy to serve you the dessert from our four-course menu – Just ask our service team.*

# *Our Menu in July*

*Oxtail carpaccio with a pumpkin seed oil and vegetable vinaigrette,  
served with fried chanterelles (Starter CHF 23.00)*

*Fried scallops served on strips of marinated cucumber and cucumber sorbet with Riesling foam and beetroot sprouts  
(Starter CHF 25.00)*

*Breast and ragout of Vendée guinea fowl served on courgette blossoms and thyme risotto (CHF 46.00)*

*Rose petal mousse served on Thurgau strawberries and a Moscato sauce (CHF 17.00)*

*and / or*

*Selection of raw milk cheeses served with fruit bread*  
*4-course menu CHF 98.00*  
*5-course menu (cheese and dessert) + CHF 10.00*

*Dear guests, you can also order the different courses as individual portions (prices in brackets)*