



**Didi's Frieden**

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

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

## *Starters*

*Aubergine terrine served with taggiasca olives on a salad bouquet and garnished with date tomatoes*

*CHF 18.00*

*Slices of marinated red tuna (FOS) served with a cucumber chutney, salad of bean sprouts and a peperoni coulis*

*CHF 24.00*

*Neck of Ticino free range pork served on a porcini mushroom mousse, rocket and Parmesan crackers*

*CHF 25.00*

*Chilled avocado soup served with an octopus and chorizo crispy roll and coriander foam*

*CHF 18.00*

*Without the crispy roll*

*CHF 14.00*

# *Mains*

*Whole Brittany artichoke served with warm Bisisthal goat's cream cheese in a rosemary crust with a vegetable vinaigrette*  
CHF 35.00

*Patrizia Fontana's Swiss chard ravioli served with San Marzano tomatoes, capers and basil*  
Starter CHF 25.00  
Main Course CHF 38.00

*Fillet of Icelandic brook trout poached in lavender, served on fennel julienne with a fennel seed butter sauce and corne de gate mountain potatoes*  
CHF 45.00

*Irish Angus fillet of beef served with chanterelles, a Syrah jus on summer vegetables and Syrah risotto*  
160 grams CHF 57.00  
250 grams CHF 79.00

*Cordon Bleu of Zurich organic veal served on Fidelio beans wrapped in bacon and accompanied with fried potatoes*  
150 grams CHF 39.00  
280 grams CHF 56.00

# *Sweets*

*Curd and vanilla mousse served on a blueberry compote  
with vanilla sauce and blueberry sorbet* CHF 16.50

*Chilled Riesling sabayon served in a glass with a salad of grapes  
and a slice of Linz cake* CHF 16.50

*Semi-liquid white chocolate cake on a parfait and compote of  
German plums* CHF 17.00

*Maracaibo chocolate tart*

*Portion* CHF 15.00

*Small portion* CHF 9.50

*Sorbets and ice creams - See separate menu*

*Selection of raw milk cheeses served with fruit breads*

*Portion* CHF 25.00

*Dessert portion* 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 August*

*Fried fillet of perch served on an artichoke and tomato ragout with a crayfish sauce and a salad of herbs*  
(Starter CHF 24.00)

*Slices of Barberie duck breast with fried chanterelles served on a melon tartare with summer truffle and cream cheese sauce*  
(Starter CHF 25.00)

*A Zurich organic veal steak served on a salad of spinach with a thyme jus, accompanied by mashed potatoes prepared in olive oil*  
(CHF 56.00)

*Strawberry mousse served on a lemon balm and Riesling granite with butter sables*  
(CHF 16.50)

*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)*