



Didi's Frieden

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www.didisfrieden.ch

Starters

*Pecorino cheese mousse served on marinated beetroot julienne
with a
watercress salad and roasted onion pesto* CHF 18.00

*Fried fillet of whitefish served on a parfait of crayfish with a
courgette
carpaccio and tomato chutney with a Pastis mayonnaise*
CHF 22.00

*Lukewarm salad of knuckle of boiled Zurich organic veal served
on a celery purée and lovage foam and horseradish brioche*
CHF 24.00

*Topinambur cream soup with porcini mushrooms and Aargau
wild boar patties* CHF 18.00
(without the patty) CHF 14.50

Main Courses

Ricotta cheese crêpes served on root spinach with oyster mushrooms and tomato coulis CHF 35.00

Patrizia Fontana's pumpkin ravioli served with diced apples and pumpkin seeds on a cider sauce

<i>starter</i>	CHF 25.00
<i>main</i>	CHF 38.00

Fried fillet of red snapper (MSC) served with octopus, cashew nuts and avocado with lemon grass butter sauce on cuttlefish taglierini CHF 45.00

Saddle of Tyrolean venison served on a juniper jus, braised Italian chicory and mascarpone risotto CHF 49.00

Cordon Bleu of Zurich organic veal served on herb kohlrabi and quark spätzli

150 g	CHF 39.00
280 g	CHF 56.00

Desserts

*Crème brûlée of Centenario chocolate served on a poached fig
with a port wine sauce* CHF 16.50

*Ginger and lime parfait served on a pineapple salad, tonka bean
sauce and peanut muffin* CHF 16.50

*Austrian style crêpes served on a William's pear compote and
pear sorbet* CHF 17.00

Maracaibo chocolate cake

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

Sorbets and ice creams - See separate menu

Selection of raw milk cheeses served with fruit breads

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

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

Our Menu in October

*Fried lobster tail served on a saffron and cauliflower salad and accompanied by a cauliflower mousse and parsley coulis
(Starter CHF 27.00)*

*Loin of arctic cod (MSC) served on blood sausage carpaccio with apples and braised shallots
(Starter CHF 24.00)*

*Duo of Zurich organic veal: fillet and a small ragout served with root vegetables and leaf spinach with truffle polenta
(CHF 54.00)*

*Cider cream on a salad of grapes with an almond slice and a cider and sour cream sauce
(CHF 16.00)*

and / or

Selection of raw milk cheeses served with fruit bread

4-course menu CHF 98.00

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