



**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*

*Celery and truffle mousse served with a porcini mushroom tartare, winter salads and butter croutons*

*(CHF 18.50)*

*Fillet of Scottish salmon poached in tarragon oil, served on a cabbage salad with a quince and mustard purée*

*(CHF 23.00)*

*Patties of local served on pumpkin and cardamom chutney with lamb's lettuce and roasted pumpkin seeds*

*(CHF 22.00)*

*Cream of cauliflower soup with a white Burgundy foam served on a scallop fried in Aargau woolly pig organic bacon*

*(CHF 18.00)*

*(without scallop and bacon)*

*(CHF 14.00)*

# *Main Courses*

*Tomme Vaudoise cheese baked in filo pastry, served on white wine pears, braised chicory and walnut pesto*  
(CHF 35.00)

*Patrizia Fontana's spinach ravioli served with pine nuts and sage on a beetroot and butter sauce*  
(Starter CHF 25.00)  
(Main CHF 38.00)

*Fillet of Arctic cod baked in a horseradish crust served with winter cabbage Didi style, spicy apples and chive-flavoured mountain potatoes*  
(CHF 45.00)

*Fillet of Irish Angus beef served on a grape and mustard jus, salsify and carrots and mountain potatoes au gratin*  
160 g (CHF 56.00)  
250 g (CHF 78.00)

*Cordon Bleu of Zurich organic veal served on steamed parsnips and taglierini*  
150 g (CHF 39.00)  
280 g (CHF 58.00)

# *Desserts*

*Gingerbread parfait served on a ragout of boskop apples and a honey and cinnamon sauce*

*(CHF 16.00)*

*Chestnut mousse served on a prune compote and butter crumble cake*

*(CHF 16.00)*

*Semi-liquid Grenada chocolate cake served on a mango salad with a Tasmanian pepper and vanilla sauce and Tonkabean ice cream*

*(CHF 17.00)*

*Maracaibo chocolate cake*                      *Portion*    *(CHF 15.00)*

*Small portion*    *(CHF 9.50)*

*Sorbets and ice-creams please see separate menu*

*Selection of raw milk cheeses served with fruit bread*

*Portion*    *(CHF 25.00)*

*Dessert serving*    *(CHF 15.00)*

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

# *Our Menu in December*

*Breast of French quail served on a tepid cauliflower salad  
with walnut vinaigrette and barberry compote*

*(Starter CHF 24.00)*

*Quickly fried fillet of king fish served on sweet potato  
curry with a lemon leaf foam*

*(Starter CHF 25.00)*

*Fried fillet and rib of Zurich organic veal braised in merlot  
served with winter spinach and blue*

*St. Gallen mashed potatoes*

*(CHF 54.00)*

*Orange and quark gratin served with a parfait of pumpkin  
seeds and cane sugar*

*(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)*