



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Starters

*Sweet potato and vadouvan mousse with a papaya chutney and
a salad of bean sprouts (CHF 18.50)*

*Fried scallops (MSC) and green apple, with a pumpkin purée,
pumpkin seed mayonnaise and pumpkin bread
(CHF 24.50)*

*Carpaccio of organic Zurich veal with pistachios, red pepper and
watercress and a radish sorbet
(CHF 26.00)*

*Tomato and wasabi soup with coconut milk and a fillet of cod
coated in Vietnamese rice
(CHF 17.50)*

(without the cod) (CHF 14.50)

Main Courses

Oven-roasted St. Marzano tomatoes with fried chanterelle mushrooms on a summer truffle bramata with a pecorino foam
(CHF 36.00)

Patrizia Fontana's pepperoni ravioli with spinach leaves and sunflower seeds with a pepperoni coulis
(Starter CHF 26.00)
(Main CHF 39.00)

Fried fillet of speckled trout from the Vaud region on a bed of ratatouille with saffron sauce and Venere rice
(CHF 44.00)

Smoked Barbary duck breast (CH) with a warm cabbage salad, whisky jus and blue potato stock
(CHF 46.50)

Cordon bleu of organic Zurich veal with green beans and rosemary potatoes
150 g (CHF 39.00)
280 g (CHF 58.00)

Desserts

Sea buckthorn mousse with Chianti-infused figs and a fig and vanilla sauce

(CHF 16.50)

Sour cream and damson tartlet with a pistachio streusel and damson sauce

(CHF 16.50)

Warm semolina pancake with apricot compote and honey and yoghurt ice-cream

(CHF 17.00)

<i>Maracaibo chocolate cake</i>	<i>Portion</i>	<i>(CHF 15.00)</i>
	<i>Small portion</i>	<i>(CHF 9.50)</i>

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 August

Pan-fried Eden shrimps on a salad of pomelo tomatoes with an avocado coulis and a parmesan cracker

(Starter CHF 24.00)

Breast of King pigeon (F) on a sweet potato purée with a chilled lemongrass and vegetable soup

(Starter CHF 27.00)

Rack of Entlebuch meadow-grazed lamb on a bed of grilled courgettes with a chickpea purée and a rosemary and olive oil mayonnaise

(CHF 52.00)

Molten Grand Cru chocolate cake with a fig salad, sour cream sauce and fig sorbet

(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 (price in brackets)