



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Starters

Parsnip mousse with a cep tartar and a bouquet of winter salads with a pumpkin seed oil sauce

(CHF 18.50)

Slices of Irish organic salmon with a Muscat pumpkin chutney and tarragon mayonnaise on a salad of fresh shoot

(CHF 23.00)

Fillet of flash-fried Bavarian venison with quince, tree nuts and red wine shallots on a celery purée with a salad of lamb's lettuce

(CHF 26.00)

Cream of cauliflower soup with scallop and lardons of organic Mangalica pork

(CHF 19.50)

(without the pork)

(CHF 14.50)

Main Courses

Tomme Vaudoise baked in filo pastry with winter spinach and dried figs, pine nuts and a tomato coulis

(CHF 36.00)

Patrizia Fontana's orange ravioli with chicory strips and a Roquefort foam

(Starter CHF 26.00)

(Main CHF 39.00)

Fillet of Arctic cod (MSC) with fried lobster meat in a lobster and apple wine butter sauce, with radicchio trevisano and dill potatoes

(CHF 47.00)

Fillet of Irish Hereford beef in a Perigord truffle jus, creamed Savoy cabbage and Bündner mountain potato stock

160g (CHF 58.00)

250g (CHF 79.00)

Cordon bleu of organic Zurich veal on herby kohlrabi with wholegrain Pizokel

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

Baked apple mousse with a ragout of Boskoop apples and a tonka bean sauce

(CHF 16.50)

Pear poached in white Burgundy with a Tahitian vanilla cream sauce and chocolate streusel

(CHF 16.50)

Quark-filled crepes with a damson and red wine compote and damson sorbet

(CHF 17.00)

Maracaibo chocolate tart

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 November

Breast of Scottish wood pigeon on a salad of braised radicchio trevisano with a quince and parsley coulis

(Starter CHF 27.00)

Fillet of sea bass fried on the skin on a bed of pak choi and shiitake mushrooms in a lime leaf and shellfish soup

(Starter CHF 26.00)

Rack of Waldviertel young wild boar in a liquorice jus with apple chutney, red cabbage foam and Tyrolean bacon dumplings

(CHF 46.00)

Passion fruit parfait with a papaya salad and red pepper in a verjus and honey sauce

(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 (price in brackets)