



**Didi's Frieden**

Stampfenbachstr. 32 - 8006 Zürich  
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[www.didisfrieden.ch](http://www.didisfrieden.ch)

## *Starters*

*Kohlrabi panna cotta on a bed of warm brussels sprout leaves  
with a truffle sauce on a coulis of braised onions*

*(CHF 18.50)*

*Scallops (MSC) on a mushroom mousse with a beetroot carpaccio  
and pastis mayonnaise*

*(CHF 24.00)*

*Fillet of flash-fried US sirloin of beef (hormone-free) with an  
Asian papaya and chicory salad with coriander pesto and  
gingered sour cream*

*(CHF 26.00)*

*Cream of sauerkraut soup with a grilled Pfungen wild boar  
sausage and herb salad*

*(CHF 18.50)*

*(just soup)*

*(CHF 14.00)*

# *Main Courses*

*Strudel of colourful Swiss chard stuffed with dates and cream cheese on a bed of julienne vegetables with orange butter sauce*  
(CHF 36.00)

*Patrizia Fontana's radicchio trevisano ravioli with diced quince, pine nuts and a Chianti foam*  
(Starter CHF 26.00)  
(Main CHF 39.00)

*Fillet of halibut (caught in the wild) fried with squid, cashew nuts, sun-dried tomatoes and broccoli on a white bean purée with a parsley coulis*  
(CHF 46.00)

*Rib-eye steak of English grass fed beef (dry aged) in a rosemary jus with black salsify and cep mushrooms and a potato gratin*

200g (CHF 54.00)  
or perhaps just a little bit more – every extra 50 grams  
plus (CHF 5.00)

*Cordon bleu of organic Zurich veal with parsnips and Lyonnaise potatoes*

150 g (CHF 39.00)  
280 g (CHF 58.00)



# *Our Menu in February*

*Fried prawns with sunflower seeds and pistachios on barberry tabbouleh with a saffron sauce and leaf spinach*

*(Starter CHF 24.00)*

*Poached fillet of trout with open ravioli, radicchio trevisano and ricotta in a Chianti and butter sauce*

*(Starter CHF 25.00)*

*Rack of meadow-grazed lamb from the Valais on a Jerusalem artichoke ragout, with a Madagascar pepper jus and mashed blue potatoes*

*(CHF 49.00)*

*Caramel cheesecake with exotic fruit and a Moscato 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)*