



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Starters

Parfait of fresh organic Bisithal goat's cheese with taggiasca olives and a herb coulis, Sardinian tomatoes and spring salad
(CHF 18.50)

Fried fillet of perch on a crispbread, apple and celery salad, with dill cream cheese and watercress
(CHF 23.00)

Fried saddle of rabbit (H) with pumpkin seeds and morel mousse, young spinach and morel vinaigrette
(CHF 25.00)

White wine cream soup with a tarragon foam and a slice of Scottish smoked salmon on a radish salad
(CHF 19.00)
(soup without smoked Salmon) (CHF 14.50)

Main Courses

Baden asparagus with a rosemary and olive oil hollandaise and organic corne de gatte mountain potatoes

(CHF 36.00)

Patrizia Fontana's pea ravioli with spring onions and mushrooms in a parmesan foam

(Starter CHF 26.00)

(Main CHF 39.00)

Fried fillet of sea bass with calamaretti, broad beans and datterini tomatoes on a bed of sepia taglierini with a saffron sauce

(CHF 49.00)

Fried entrecote of Nebraska outdoor-reared beef (hormone free) with rainbow peppers in a Merlot jus, baby vegetables and a mascarpone risotto

200 g (CHF 59.00)

Every additional 50 g (CHF 6.00)

Cordon bleu of organic Zurich veal on a bed of mange-tout with new potatoes

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

Pistachio mousse with an apricot compote and a pistachio and apricot sauce (CHF 16.50)

Mango and coconut parfait on a salad of strawberries with Tasmanian pepper and a mango coulis
(CHF 16.50)

Streuselkuchen with organic Waldviertel poppyseed and rhubarb chunks with a rhubarb sorbet
(CHF 16.50)

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 May

Carne cruda of organic Grauvieh beef from Lavin with a mini-ratatouille, a potato focaccia with olive tapenade and rocket salad (Starter CHF 26.00)

Fried Lobster tail with pak choi and datterini tomatoes with a puree of white beans in a lobster sauce (Starter CHF 27.00)

Breast of guinea fowl (F) stuffed with morels in a sage jus, with green asparagus and olive oil potato purée (CHF 46.00)

Verjus mousse with Thurgau strawberries in a verjus and strawberry sauce (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)