



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Starters

*Truffle panna cotta on a truffle-infused purée of celery
with spinach salad dressed with a pumpkin-seed oil
sauce* CHF 18.50

*Prawn cevapcici on a bed of lentil curry and marinated
bio sprouts* CHF 21.00

*Breast of roasted quail (F) with porcini on a salad of
Jerusalem artichokes* CHF 23.00

*Small lasagne filled with a ragout of Aargau wild boar
on wilted trevisano* CHF 23.00

*Apple and chestnut cream soup with Bündner bacon
strips* CHF 15.00

Main Courses

Aubergine and tomato schnitzel in filo pastry on a bed of dwarf lettuce with a tomato and basil coulis

CHF 28.00

Patrizia Fontana's porcini ravioli with a rosemary porcini butter

Starter CHF 23.00

Main CHF 35.00

Fillet of Irish organic salmon roasted with a ragoût of champignons and potato, garnished with a seafood and vegetable sauce

CHF 44.00

Entrecote of Tirolean venison with maracaibo jus, savoy cabbage strudel and quark spaetzli with breadcrumbs

CHF 48.50

Pot-roast of Turbenthal highland beef with autumn vegetables and yellow maize polenta

CHF 38.50

Fidelio veal cordon bleu with herbed kohlrabi and a merlot risotto

150 g. CHF 38.00

280 g. CHF 49.00

Desserts

*Mousse of Boscop apples with a cinnamon apple ragoût
and cider sauce* CHF 14.00

Grape salad with verjus parfait and red grape mousse
CHF 14.00

*Damson strudel with sour-cream and poppy-seed ice-
cream* CHF 14.00

Maracaibo chocolate cake Portion CHF 15.00
Small portion CHF 9.00

Sorbets and ice-creams:

Lemon, raspberry, kiwi, apricot

Stracciatella, vanilla, iced coffee, sour cream

Per scoop CHF 5.00

With cream CHF + 2.00

Selection of raw milk cheeses served with fruit bread
Portion CHF 23.00
Dessert portion CHF 14.00

*We would also be happy to serve you the desserts from
our four-course menu – please ask a member of the
waiting staff.*

Our 4- Course Menu in September

*Air-dried breast of duck on a porcini mushroom crème
brûlée with fried duck liver and spiced apple slices*
(starter CHF 24.00)

*St. Pierre filet in a crust on a purée of beetroot and celery
in a parsley soup* (starter CHF 26.00)

*Rack of Austrian venison and sausage on pumpkin,
elderberry sauce and risotto with red onions*
(CHF 52.00)

Pear and mascarpone terrine on a praline sauc
(CHF 14.00)

and / or

A selection of raw milk cheeses

4-Course menu CHF 95.00

5-Course menu (cheese & dessert) + CHF 10.00

*Dear Guest, you may also order the individual courses as
single portions (prices in brackets)*