Our menu in March

Pan-fried Coregonus (lake whitefish) fillet with mashed chervil root, chervil root pesto and Belgian endives

(Starter CHF 23.00)

Fillet slices over open Raviolo with Zurich organic veal sweetbread, carrot coulis and wild garlic cream sauce

(Starter CHF 28.00)

Fillet of Swiss organic Mangalica pork and small sausages of it on shallots red wine jus, artichoke ragout and Ribel corn Polenta *(CHF 48.00)*

Cheesecake with Tasmanian pepper, pineapple and hibiscus flower sauce *(CHF 16.50)*

and /or

A 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 guest, each course can also be ordered as a single dish. (price in parentheses)

Didis Frieden Stampfenbachstr. 32 8006 Zürich Tel. 044 253 18 10 Fax 044 253 18 12 www.didisfrieden.ch

Starters

Eggplant parfait with Harissa, hummus and leaf salad with olive oil - mustard sauce

(CHF 18.50)

Grilled Turbot fillet over beet-glass noodle salad with sesame, sprouts and wasabi-cream cheese sauce

(CHF 25.00)

Zurich organic veal shoulder hard-boiled with potato-kohlrabi salad with horseradish mayonnaise, grape mustard and watercress

(CHF 25.00)

Sauerkraut cream soup with Scottish smoked salmon and cabbage-dill salad

(CHF 21.00)

Without salmon (CHF 14.50)

Main Courses

Avocado, okra, shiitake mushrooms and peanuts sautéed over sweet potato curry with coriander-sour cream sauce

(CHF 37.00)

Patrizia Fontana's celery ravioli with rapini, pine nuts and sage foam

(Starter CHF 26.00)
(Main CHF 39.00)

Pike Perch(EST) fillet pan-fried with red wine-butter sauce, served with ragout of leaf cabbage, dried tomatoes and organic potatoes from Filisur

(CHF 46.00)

Fillet of Irish Hereford beef on Chianti jus, root spinach with dried figs and thyme risotto

150 grams (CHF 56.00)
200 grams (CHF 66.00)

Cordon Bleu of organic Swiss calf with yellow carrots (Pfälzer) and organic alpine potato gratin

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

Desserts

Bavarian vanilla cream with almond crumble and Jura dried prune compote *(CHF 16.50)*

Parfait of Willisauer Ringli over white wine pear ragout and Williams pear sauce

(CHF 16.50)

Austrian pancakes with sour cherry compote, sour cream ice-cream and cherry-sour cream sauce

(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.