



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Our menu in February

*Filet of Grisons alpine salmon
on salad of beetroots asian style with wasabi panna
cotta, saffron mayonnaise and sprouts salad*
(Starter CHF 24.00)

*Carne Cruda from Zurich pasture veal
open veal tail ravioli, Celery puree and red wine
foam*
(Starter CHF 28.00)

*Filet of Bavarian wild boar
Roasted with mushrooms and dried figs with braised
radicchio Trevisano and aroniarisotto*
(Main CHF 49.00)

*Millefeuilles from butter cookies with Choba Choba
chocolate mousse, raspberry compote and raspberry
- vanilla 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)*

Starters

Warm Zurich truffles Quiche with strips of leek and winter salad (CHF 19.50)

Pan-fried scallops^(MSC/CN) with quince coulis, pastis mayonnaise, cauliflower mousse and garden cress (CHF 25.00)

Pork meatballs of wild pig from Pfungen with marinated boletus mushrooms, mashed parsnip and lamb's lettuce salad with Sherry vinegar dressing (CHF 24.00)

Sweet potato curry soup with coconut milk, pan-fried Eden giant shrimps^(Viet) on papaya and napa cabbage (CHF 21.00)

Soup only without shrimps (CHF 14.00)

Main Dishes

*Aubergines involtini filled with red pesto on tomato taglierini
with taggiasca olive foam* (CHF 36.00)

*Patrizia Fontana's Spinach Ricotta Ravioli with vegetable
strips on carrot butter sauce* Starter (CHF 26.00)
Main dish (CHF 39.00)

*Fillet of skrei cod in horseradish crust on cabbage stalk,
vegetables with white wine dill cream sauce and potatoes with
beetroots* (CHF 46.00)

*Fillet of Irish Angus beef with maggia pepperjus, braised
radicchio trevisano and chiantirisotto*

150g (CHF 56.00)

220g (CHF 66.00)

*Cordon Bleu of organic Zurich veal with herb cabbage turnip
and potato gratin*

150g (CHF 39.00)

280g (CHF 58.00)

Desserts

*Baileys Tiramisu with blood orange filets and blood orange
whisky sauce* (CHF 16.50)

*Crema Catalana with cinnamon pears, chocolate sorbet and
chocolate crumble* (CHF 16.50)

*Warm semolina dumplings with bread crumbs, prunes from
Maury, prune sorbet and Maury prune sauce* (CHF 17.00)

Maracaibo chocolate pie (CHF 15.00)
small serving (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.*