



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

Porcino mousse on vegetable tataré with winter salads

CHF 19.50

Eden - Prawns (Viet) fried on potato – Pulpo salad with red pesto and rocket leaves

CHF 25.00

Boiled shoulder of Zurich pasture veal on cauliflower - apple vinaigrette with pumpkin seed oil mayonnaise and lams lettuce

CHF 26.00

Turnip cabbage cream soup with Madagascar - Pepper foam and crispy belly from Zurich Bio pork

CHF 19.50

Soup only

CHF 14.00

Main Dishes

*Chickpea balls with shiitake and okra pods on aubergine curry
with coriander - sour cream sauce* CHF 36.00

*Patrizia Fontana's Radicchio - Trevisano - Ravioli with Cima di
rapa and orange fillets with Merlot cream sauce*

Starter CHF 26.00

Main dish CHF 39.00

*Filet of sea bass (MY/FOS) fried with calamaretti, cashew nuts
and broccoli on borlotti bean puree with tomato butter sauce*

CHF 46.00

*Fillet slice (100 grams) and braised cheeks of Zurich organic beef
with winter spinach and mashed blue mountain potatoes*

CHF 54.00

*Cordon Bleu of Zurich pasture veal with cabbage stalk
vegetables and quark spaetzli*

150g CHF 39.00

280g CHF 58.00

Desserts

Poppy seed mousse with apricot compote and moscato - apricot sauce CHF 16.50

Amselspitz - cream cheese parfait with cardamom and lime on pineapple salad CHF 16.50

Blood oranges quark gratin and tepid warmth blood orange cake with blood orange sorbet CHF 17.00

<i>Maracaibo chocolate pie</i>	<i>Portion</i>	<i>CHF 15.00</i>
	<i>small serving</i>	<i>CHF 9.50</i>

Sorbets and ice-creams please see separate menu

<i>Selection of raw milk cheeses served with fruit bread</i>	<i>Portion</i>	<i>CHF 25.00</i>
	<i>Dessert serving</i>	<i>CHF 15.00</i>

We will also be happy to serve you the dessert from our four-course menu. Just ask our service team.