



## **Didi's Frieden**

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[www.didisfrieden.ch](http://www.didisfrieden.ch)

## *Our menu in March*

*Roasted scallops (MSC/CAN)  
on salad of boiled Zurich organic pork knuckle  
with Topinambur puree and dandelion salad  
(Starter CHF 24.00)*

*Roasted filet of Loup de mer (GR)  
on sepiagnocchi with parsley cream sauce  
(Starter CHF 29.00)*

*Square of Irish pasture Lamb and their Merguez  
on spelt - vegetables - couscous with harissa lamb  
sauce* (Main CHF 49.00)

## *Ginger - Panna Cotta on Mango - Passion Fruit Salad with caipirinha 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 tatare 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

*Maracaibo chocolate pie*      *Portion*      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.*