



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
Tel. 044 253 18 10 - Fax 044 253 18 12

www.didisfrieden.ch

Our menu in April

*Poached filet of Icelandic cod (MSC/21)
on apple - fennel salad and black pudding carpaccio
with fennel seed mayonnaise (Starter CHF 24.00)*

*King Pigeon Breast
accompanied by a warm glass noodle - vegetable
salad and lime leaf foam (Starter CHF 26.00)*

*Steak from Zurich organic veal
with morel sauce, asparagus from Baden
and wild garlic risotto (Main 150 grs. CHF 58.00)*

*Rhubarb - Tiramisu with marinated strawberries
and rhubarb - strawberry 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

*Carrots - ginger mousse on papaya, sprouts salad, wasabi
mayonnaise and banana chips* CHF 19.00

*Filet slices of Scottish salmon on green asparagus with crispy
brioche on saffron sour cream and watercress*
CHF 24.00

*Roasted organic rabbit filet ^(Hu) with pistachios, aubergine
caviar, peperonicoulis and spring salads*
CHF 24.00

*White wine - leek cream soup with red pepper on roasted pike-
perch filet ^(Est) on leek strips* CHF 19.50

Soup only CHF 14.00

Main Dishes

Asparagus from Baden with sauce hollandaise and mountain potatoes with chives

Starter CHF 25.00

Main dish CHF 36.00

Patrizia Fontana's fresh goat cheese ravioli with pine nuts, taggiasca olives and rocket with lemon thyme foam

Starter CHF 26.00

Main dish CHF 39.00

By Day:

Fish filet fried with pearl mushrooms, sardinian tomatoes and cipolotti in tarragon butter sauce and red piemont rice

Filet of Irish Angus beef with marrow bone in herb crust with Chianti sauce, courgettes and Chiantirisotto

Filet 160g 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

*Verjusmousse on currant compote with pistachio crumbels on
verjus - currant sauce* CHF 16.50

*Crema Catalana by Choba -chocolate with brownie -parfait and
port wine apricots* CHF 16.50

*Strawberry quark gratin with Strawberry sorbet and marinated
strawberries* 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.*