



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Our menu in May

*Tristan de Cunha lobster tail,
on peperonata with peas, on pea mousse and pea
sprouts with herb vinaigrette (Starter CHF 29.00)*

*Quail breast (F) and curry of quail on sweet mashed
potatoes with coconut - lime foam
(Starter CHF 26.00)*

*In Merlot roasted knuckle of bourbonnaise - lamb
(Label Rouge) with bouquet of young vegetables and stock
of Filisurer organic - mountain potatoes
(Main CHF 46.00)*

*Warm pear cake with mixed berries and Fior di
Latte Ice cream (CHF 17.00)*

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

Cauliflower mousse with Tasmanian pepper on apple - rhubarb chutney with wasabi sauce and leaf salads

CHF 19.00

Pulpo (27/MSD) tentacle with Tagiasca olives, Sardinian tomatoes and celery on sweet potato coulis with saffron mayonnaise

CHF 26.00

Meatballs from Pfungener May deer served with chanterelles, confit of Tropea onions and young spinach salad with sherry vinegar - hazelnut sauce

CHF 25.00

Cold mediterranean vegetable soup, pesto foam and fried filet of sea bass (GR) on aubergine caviar

CHF 19.50

Soup only CHF 14.00

Main Dishes

Avocados fried with okra pods and datteri tomatoes on vegetable quinoa with coriander - sour cream sauce

Main dish CHF 36.00

Patrizias Spinach ricotta ravioli with sage, pine nuts and peas with white wine - olive oil emulsion

Starter CHF 26.00

Main dish CHF 39.00

By Day:

Fish filet fried with artichokes, courgettes and pepperoni with chickpea puree and Merlot butter sauce

Filet tranche and mini meat loaf of Zurich organic beef with Meaux - mustard sauce, green beans and mashed potatoes

CHF 52.00

only Filet 200g CHF 65.00

only Meat loaf 200g CHF 38.00

Furtis Wiener Schnitzel of Zurich pasture veal with potato - cucumber salad

120g CHF 39.00

180g CHF 54.00

Desserts

*Almond - Panna cotta with Thurgau strawberries and Verjus -
strawberry sauce* CHF 16.50

*Lemon Cheesecake served on Pineapple Salad with Lemon Balm
and Chocolate Ice Cream* CHF 16.50

*Warm curd cheese - Pancakes with poppy seeds on fresh
raspberries and sour cream ice-cream* CHF 17.50

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.*