



## **Didi's Frieden**

Stampfenbachstr. 32 - 8006 Zürich  
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[www.didisfrieden.ch](http://www.didisfrieden.ch)

## *Our menu in July*

*Filet of alpine salmon from Graubünden poached in roasted canola seed oil on cucumber strips, sunflower sprouts and Mustard - honey ice cream with dill*

*(Starter CHF 24.00)*

*Slices of stained saddle of venison from Pfungen on salad of chanterelles, tropea onions and chicory with tarragon mayonnaise*

*(Starter CHF 26.00)*

*Filet of Zurich organic Mangalitza pig served with knuckle ragout, root vegetables and rocket - fig salad on Chianti risotto*

*(Main CHF 49.00)*

*Cold Riesling - sabayon served with Jolly - melons and melon sorbet*

*(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.*

# Starters

*Terrine of Bisisthaler organic - goat cheese with Taggiasca – olives, peperonata, salsa verde and summer salads*

*CHF 19.50*

*Giant prawns (Viet/ASC) fried on salad of octopus, potatoes and mediterranean vegetables with oregano – mayonnaise*

*CHF 26.00*

*Tatar of Fidelio beef from Aargau with lettuce, briochetoast and butter*

*Starter CHF 25.00*

*Main dish CHF 39.00*

*Cold artichoke soup with rocket foam and roasted filet of red tuna (71/FOS) on tomato salsa*

*CHF 19.50*

*Soup only CHF 14.00*

# *Main Dishes*

*Fried chanterelles on risotto with truffles from Dübendorf*

*Starter CHF 26.00*

*Main dish CHF 39.00*

*Patrizias basil ravioli with small ratatouille  
and Parmesan foam*

*Starter CHF 26.00*

*Main dish CHF 39.00*

*Filet of Dorade Royal (GR) roasted with avocados  
and cashew nuts on eggplant curry and sweet mashed potatoes*

*CHF 46.00*

*Filet of Irish Angus beef with Merlotjus, grilled summer  
vegetables and potato gratin*

*150g CHF 56.00*

*220g CHF 66.00*

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

*120g CHF 39.00*

*180g CHF 54.00*

# Desserts

*Mousse of blue poppy seeds with raspberries and  
moscato - raspberry sauce* CHF 16.00

*Crema Catalana with Bourbon – vanilla, Strawberries from  
Thurgau and butter cookie ice-cream* CHF 16.50

*Warm apricot crumble on sour cream ice cream and apricots -  
sour cream sauce* CHF 16.50

*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.*