



Didi's Frieden

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Our menu in August

Fried scallops (27/MSD) accompanied by a tomato - watermelon salad with coriander and sprouts on peanut - chilli sauce (Starter CHF 24.00)

Filet and homemade ravioli of Bavarian deer with porcini mushrooms on artichoke puree with port wine foam (Starter CHF 28.00)

Saddle of Irish Lamb with Harissa sauce served with small Ratatouille and Hummus (Main CHF 49.50)

Sour cream mousse with almond crumbs on Chianti plums and plum - sour cream 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.

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.*