



Didi's Frieden

Stampfenbachstr. 32 - 8006 Zürich
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www.didisfrieden.ch

Our menu in September

Irish smoked salmon with cucumber salsa, tarragon mayonnaise, carrot mousse and affila cress
(Starter CHF 24.00)

Fried scallops (MSC/27) served on an open ravioli with pulled bio pork breast on celery puree and sauerkraut foam
(Starter CHF 27.00)

Saddle and ragout of Bavarian deer in dark beer sauce served with pepper figs and mashed potatoes
(Main CHF 56.00)

Mousse of Centenario crudo - chocolate with butter biscuits and sour cherry compote
(CHF 16.00)

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.

Starters

Aubergine parfait with sweet potato chips on salsa verde and leaf salads CHF 19.50

Fried Medallion of anglerfish (27) with capers, olives and cipolotti on pulpcarpaccio, parsnips and pastismayonnaise
CHF 26.00

Asian style Tatar of organic beef from Aargau with avocadocoulis, papaya and sprouts salad
Starter CHF 25.00
Main dish CHF 39.00

Coconut tomato soup with lime leaves on fried Eden shrimps and St. Marzano tomatoes
CHF 19.50
Soup only CHF 14.00

Main Dishes

Omelette from the field - organic - egg with root spinach, roasted porcini mushrooms and truffle foam

Starter CHF 26.00

Main dish CHF 39.00

Patrizia Fontana's celery ravioli with sage, pine nuts and vegetable strips

Starter CHF 26.00

Main dish CHF 39.00

Roasted Filet of pike-perch (Est) served with pearl mushrooms on beet ragout, parsley - butter sauce and Corne - de - Gatte organic - mountain potatoes

CHF 46.00

Filet of Tyrolean deer accompanied by tropea onions, pumpkin puree and juniper jus on roasted brioche - dumpling slices

150g CHF 48.00

220g CHF 60.00

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

120g CHF 39.00

180g CHF 54.00

Desserts

*Parfait of crispy walnut with rum served on boskop - apple
ragout with cider sauce* CHF 16.00

*Tiramisu with cornel cherries on kiwi salad and Riesling - ginger
sauce* CHF 16.50

*Warm quark - poppy seed strudel with plum compote, plum
sorbet and plum - sour cream sauce*
CHF 16.50

<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

Selection of raw milk cheeses served with fruit bread

	<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.*