



## **Didi's Frieden**

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

[www.didisfrieden.ch](http://www.didisfrieden.ch)

## *Our menu in October*

*Roasted fillet of Iceland halibut on salad with mussels, sea beans and pearl barley with tomato - Olive oil emulsion* (Starter CHF 26.00)

*Breast of king pigeon (F) on mashed black pudding and quince coulis with pickled cabbage foam soup* (Starter CHF 28.00)

*Filet of Bavarian wild pig and sausage of it on creamy savoy cabbage, Kampot pepper sauce and mashed blue potatoes from the Albula Valley* (Main CHF 47.00)

*Pear mousse with poached pear, chocolate crumbles and chocolate - pear sauce* (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.*