



## **Didi's Frieden**

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

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

## *Our menu in November*

Trout Filet from Aargau confined in walnut oil  
served with pumpkin puree, Brussels sprout leaves  
and walnut oil mayonnaise (Starter CHF 24.00)

## *Saltimbocca of quail breast from Bresse on Tropea onions and Borlotti bean mousse with sage foam*

(Starter CHF 26.00)

*Filet of Zurich organic pork with cheeks stewed  
in Chianti served with Radicchio Trevisano and  
porcini risotto* (Main CHF 48.00)

*Sour cream mousse and pistachio crumbles on compote of forest blueberries with 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*

*Gratinated caprifeuilles goat cheese on vegetable tartare with parsley coulis and leaf salads*

*CHF 19.50*

*Lobster tail (can/msc) roasted with capers on apple chutney, beetroot and parsnip puree and sprout salad*

*CHF 28.00*

*Meatballs of wild pork from Pfungen on shallots confit with red wine mayonnaise, porcino quiche and nut salad*

*Starter CHF 24.00*

*Main dish CHF 39.00*

*Celery quince cream soup with green pepper foam served with crispy belly from the Zurich organic pork on waldorf salad*

*CHF 19.50*

*Soup only CHF 14.00*

# Main Dishes

*Fried avocados with okra and shiitake on cabbage curry with mashed sweet potatoes and coriander sour cream sauce*

*Starter CHF 26.00*  
*Main dish CHF 39.00*

*Patrizia Fontana's Chestnut ravioli with endives and orange fillets on oregano foam*

*Starter CHF 26.00*  
*Main dish CHF 39.00*

*Filet of Icelandic cod in dill crust on cabbage stalk with pastis butter sauce and corne de gatte organic mountain potatoes*

*CHF 46.00*

*Filet of Irish Angus beef with rosemary jus, winter spinach with dried figs and pine nuts with Sangioveserisotto*

*150g CHF 57.00*  
*220g CHF 66.00*

*Cordon Bleu of Zurich pasture veal with herb cabbage turnip and potato gratin*

*150g CHF 39.00*  
*280g CHF 58.00*

## *Desserts*

*Birnelli gingerbread mousse on marinated mandarins with Baileys mandarin sauce* CHF 16.00

*Parfait of Basler Läckerli with Jura dried plum compote and plum cinnamon sauce* CHF 16.50

*Warm Boskop applecharlotte with vanilla ice cream, cranberry compote and vanilla sauce* CHF 17.00

*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.*