



## **Didi's Frieden**

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

## *Our menu in February*

*Lukewarm slice of scottish salmon fillet served on cucumber strips with a apple-horseradish sauce and a scoop of honey-dill mustard sourcream icecream*

*(Starter CHF 25.00)*

*Roasted fillet of Seabass <sup>(GR)</sup> on Sardinian pasta with Eggplants, dried Tomatoes and Capers served with a Anchovy Parmesan foam-sauce (Starter CHF 28.00)*

*Filet and cheek of Zurich organic Pork with fried Porcini Mushrooms, Italian Radicchio Trevisano and Redwine Risotto (Main CHF 49.50)*

*Mousse au Chocolat of Grand Cru Swiss Chocolate with Almond Crumbles on Blackberry Compote and Blackberry-Moscato 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

*Organic ricotta mousse with italian olives served on marinated bellpeppers and some spring salads*

*CHF 19.00*

*Roasted King prawns (ASC/VIET) on a mango-tomato salad with avocado and homemade banan chips*

*CHF 25.00*

*Slices of boiled veal shoulder served with parsley root purée, pumpkin seed mayonnaise and a bouquet of lambs lettuce*

*CHF 25.00*

*Cabbage cream soup with Madagascar pepper foam served with a side dish of a pork meatball on Bavarian cabbage salad*

*CHF 19.50*

*Soup only CHF 14.00*

# Main Dishes

*Homemade Falafel served on a pumpkin -curry with a coriander sour cream sauce, shitake mushrooms and bean sprouts*

*Starter CHF 26.00*

*Main dish CHF 38.00*

*Patrizia Fontana`s ravioli, stuffed with celerie, served with veggies stripes, sage and walnuts with a Sbrinz-foam sauce*

*Starter CHF 26.00*

*Main dish CHF 39.00*

*Filet of Skrei codfish in a horseradish crust some vegetables with cider butter sauce and colourful organic swiss mountain potatoes*

*CHF 46.00*

*Meatloaf of Zurich beef with mushroom cream sauce, green asparagus and mashed potatoes*

*CHF 39.00*

*Cordon Bleu of the outdoor Zurich veal served with delicious leaf spinach and taglierini*

*150g CHF 39.00*

*280g CHF 58.00*

# Desserts

*Amaretti parfait ice cream on marinated strawberries with a strawberry-amretto sauce*

*CHF 16.50*

*Lemongrass infused crème brûlée with passionfruit sorbet and a lush pineapple salad with pineapple sauce*

*CHF 16.50*

*Warm brownie with a duo of wild cherry plums once as a mousse and once a sourcream souce*

*CHF 16.50*

*Maracaibo chocolate pie*

*Portion  
small serving*

*CHF 15.00*

*CHF 9.50*

*For sorbets and ice-creams please ask our staff*

*Selection of raw milk cheeses served with fruit bread*

*Portion  
Dessert serving*

*CHF 25.00*

*CHF 15.00*

*We will also be happy to serve you the dessert from our four-course menu. Just ask our service team.*