**Didi's Frieden**
Finedinewine AG

Stampfenbachstr. 32 - 8006 Zürich
Tel. 044 253 18 10 - Fax 044 253 18 12

**www.didisfrieden.ch**

# *Dear Guests*

*First things first, it's a pleasure to able to welcome you in our, as we call it, little peaceful safe haven of delicious food, good wine, warm and kind service and a amazing evening!*

*We want to make sure that you can fully enjoy and embrace the evening with us, no time rush, no double seating's and that's why we created our concept of a multi-course menu.*
*We offer you to put your own multi-course menu together choose your starters, main and dessert and create a menu of 3, 4 or more courses.*

| | |
|---|---|
| ***3 Course Menu** (Starter, Main, Dessert)* | ***79.00 Chf*** |
| ***4 Course Menu** (2 Starters, Main , Dessert)* | ***89.00 Chf*** |
| ***5 Course Menu** (3 Starters, Main, Dessert)* | ***99.00 Ch*** |

*Each course will be served one after the other.*
*If you like to change things up, have questions or need a little help with putting your menu together, every member of the staff will love to help you out.*
*We wish you great food, great company and an overall great evening with us*

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# *Starters*

*Parsley root mousse with Dübendorf truffles on vegetable strips on salad with truffle french dressing*

*Scallops (MSC/CAN) roasted with pumpkin seeds on beetroot coulis, cauliflower panna cotta and sprout salad*

*Cevapcici of Pfungen wild boar on sweet potato puree, sweet and sour Chinese cabbage salad and Vadouvan mayonnaise*

*Crisp fresh seasonal salad , for more information about this ask any staff member*

*Soup of the day , if you're interested to know what type of soup it is today, ask one of us*

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# *Main Dishes*

*Patrizia Fontana`s Tarocco orange ravioli with leek strips and walnuts on blue miracle foam ( also as appetizer )*

*Fillet of pike-perch (EST) roasted on winter spinach, with Sangiovese butter sauce and curd cheese dumplings with breadcrumbs*

*Fillet of Zurich organic pork with Sichuan pepper jus, vegetable lentils and mash of Filisur mountain potatoes*

*Cordonbleu of Zurich veal with herb carrots and potato gratin*
*150 grams*
*280 grams + 16,- CHF*

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# *Desserts*

*Boubon vanilla curd mousse on braised quince with mulled wine sauce*

*Crema Catalana with warm brownie and ice cream of Basel-Bieter wild fruits with sour cream*

*Delicious Maracaibo chocolate pie, as simple as it sounds if you love chocolate, then you have to give it a go*

*Different sorbets and ice-creams*
*please ask our staff to find your favorite flavour*

*Selection of raw milk cheeses served with fruit bread*