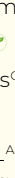
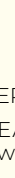
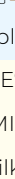
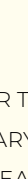


DAS COTTAGE		
SEIT 2017		
CAFÉ - BRASSERIE - EDELGREISLEREI		
GOOD MORNING		
THE EASY START ^{ACC}	Croissant or pastries Butter, home made jam	5,00
THE RELAXED ^{ACGG}	Bone in ham from Thum & Brie de Meaux, organic egg in a glass, Bircher muesli with fresh fruits, freshly squeezed orange juice, with organic pastry from Potocnik, butter, home made jam	15,00
THE ORIENTAL ^{AGHN} 	Hummus, falafel, feta cheese, dates, Pita bread organic yogurt with honey and nuts, freshly squeezed orange juice	15,00
THE ORIENTAL ^{AFN} 	Hummus, falafel, avocado, dates, Pita bread vegetable yogurt with fruits, freshly squeezed orange juice	15,50
THE AWARE ^{ACGG} 	Avocado with cream cheese & raspberries, vegetable pan- cakes, Chiapudding with berry jam, goat cheese croutons with lavender honey, freshly squeezed apple carrot juice, organic pastry from Potocnik, butter, home made jam	16,00
THE ROYAL ^{ACDG}	Smoked salmon, fresh fruit salad, scrambled eggs with avocado & goat cheese, freshly squeezed orange juice, organic pastry from Potocnik, butter, home made jam	16,00
 Maybe a glass of champagne 10,00 		
START THE DAY HEALTHY		
BIRCHERMUESLI ^{AGH}  with fresh fruits		7,50
PORRIDGE ^{AG}  with fruits		8,00
VEGAN PORRIDGE ^A  with oat milk		8,50
CRUNCHY GRANOLA BOWL ^G 	Greek yogurt, homemade granola, fresh coconut flakes & berries	8,50
CHIA-COCONUT PUDDING with Mango 		9,50
KURKUMA SHOT with ginger and lemon		4,50
EGGS À LA CARTE		
FRIED EGGS ^C  of 2 eggs, plain, with chives		6,00
FRIED EGGS ^C with fried bone in ham from Thum		8,00
ORGANIC EGGS IN THE GLASS ^C 	1 pc. 3,20 2 pcs. 6,40	6,40
SCRAMBLED EGGS FROM THREE EGGS		
with avocado & goat cheese ^{CC} 		8,50
with fried bone in ham from Thum ^C		9,00
with smoked salmon and lemon oil ^{CD}		9,50
with truffle oil ^C 		8,00
plain, with chives ^C 		7,00
...		
SALMON BAGEL ^{ACDM}		12,00
with poched egg & smoked salmon, baby spinach & ricotta		
AVOCADO BAGEL ^{ACGM} with one poached egg & bacon		11,50
ŒUF BÉNÉDICT ^{TACGL}	Ham from Thum, poached eggs, toasted bread, english muffin, hollandaise sauce	13,50
ŒUF HEMINGWAY ^{ACDGL}	Smoked salmon, fresh avocado, poached eggs, english muffin, hollandaise sauce	14,50
SHAKSHUKA ^{AC} 	Spicy sauce from tomatoes with pepper, chili, and eggs, served with pita bread With Feta cheese + 1,50	13,00
BREAKFAST TACO ^{ACG}	with guacamole, scrambled eggs and bacon	10,50
ALL DAY LONG		
BONE IN HAM from Thum with horseradish		9,00
DARK BREAD WITH CHIVES AND BUTTER ^{AG} 		5,50
RYE BREAD ^{AC} with bone in ham from Thum & freshly grated horseradish		8,50
AVOCADO ^A  on toasted rye bread with sea salt, chili & coriander		8,50
COTTAGE SANDWICH ^{ACGM}	Toasted dark bread, homemade chili mayonnaise, salad, tomato, ham from Thum, Emmentaler cheese, fried egg, fried bacon, ½ avocado	14,50
NUTELLA-BANANA PANCAKES ^{ACGH} 		9,50
HOMEMADE GUGELHUPF ^{ACGH} 		4,50
STARTING AT 11 AM		
BITS		
BREAD ^A  from Potocnik with olive oil		5,50
NACHOS ^A  avocado cream, jalapenos & Cheddar cheese		8,00
OLIVE MIX ^A 		6,00
SWEET POTATO FRENCH FRIES ^{CM} with chili mayonnaise		7,00
AND BITES		
BEEFTATAR ^{ACGM}	with quail egg & toasted dark bread	16,00
QUICHE LORRAINE ^{ACGM}	with mixed salad	17,50
CLUB SANDWICH ^{AC} with chicken fillet, lettuce, tomato bacon, fried egg & cocktail sauce with potato chips		15,50
BAGUETTE JAMBON & FROMAGE ^{AC}	Bio Baguette from Potocnik, ham from Thum & Brie de Meaux	12,50
FROM THE GARDEN		
MIXED SALAD ^{ACMG} 	Potatoe!, Cucumber cream, tomatoe, lettuce	6,00
COTTAGE SALAD ^{GM} 	with avocado, apple, fennel, peas, goat cheese	15,00
TATAKI SALAD ^{EFMA} 	with pomello, cranberry, cashew nuts & mango dressing	12,50
TATAKI SALAD WITH SALMON ^{EDFM}		16,50
SPICY PAPAYA SALAD ^{EFMNO}  	with rice chips, soya sprouts, almondl & papya	15,50
SPICY PAPAYA SALAD WITH BEEF ^{EFMNO}		19,50
CAESAR SALAD ^F		10,50
CAESAR SALAD ^{ACMG} with chicken / with prawns	16,50 19,50	
SOUPS		
BEEF SOUP ^{ACG}	with sliced fried pancakes or semolina dumplings	6,00
LEMON GRASS SOUP ^{BFOR}	with wantan prawns & oyster mushrooms	9,90
MAIN COURSES		
STARTING AT 11 AM		
VERY FRENCH		
CROQUE MONSIEUR ^{AG} / CROQUE MADAME ^{ACG}	12,00 14,00	
Ham and cheese toast covered with bachmél) with egg sunny-side up		
FOR THE KIDS		
HOME MADE PASTA ^{ACL} 	with tomato sauce, basil and parmesan cheese	13,00
CHILDREN SCHNITZEL ^{ACGM} with French fries		12,50
VIENNA SAUSAGE ^A with mustard, horseradish & pastry		8,50
ITALIANS DO IT BETTER		
HOMEMADE TRUFFLE PASTA Pecorino & egg yolk ^{ACD}		16,50
RAVIOLI ACCORDING TO THE SEASON with Beurre blanc ^{AG}		17,90
VIENNESE CLASSICS		
STUFFED PEPPER ^A with tomato sauce and potatoes		16,50
CHICKEN IN BREADCRUMBS ^{ACGLM}	with cucumber cream salad	19,50
ORIGINAL WIENER SCHNITZEL ^{LACGM}	calf with lamb's lettuce potato salad	26,50
AROUND THE WORLD		
COTTAGE-BURGER ^{AGM} with French fries	100% grass-fed beef, red onions, bacon, Cheddar cheese, tomato, lettuce & home made chili mayonnaise	19,00
FRIED MELANZANE ^G 	with garlic, coriander and pomegranate	15,50
SALMON DARLE ^{OGD}	with Purple Haze cauliflowererl, wild brokkoli & Amalfi lemon	19,50
BRAISED SCHULTERSCHERZEL BEEF ^{GL}	with mousseline potatoes & Chartreuse vegetables	21,00
VEGAN		
YELLOW THAI-CURRY ^{FL}	with tofu, shitate mushrooms und chickpea	17,50
OVEN SWEET POTATO ^{AFN}	with tabouleh & vegetable tahina yoghurt	16,00
FALAFEL PLATEN ^H	with curry hummus, red cabbage salad & avocado	14,50
SWEET SEDUCTION		
NUTELLA BANANA PANCAKES ^{ACGH} 		9,50
VIENNESE CRÊPES ^{ACC} 	with apricot jam or hazelnut cream	7,50
MOUSSE AU CHOCOLAT ^{ACG}	Ganache, rasp berry, vanilla parfait from Tahiti	12,00
CHURROS ^{GA}	Suisse Felchlinchocolate & cinnamon sugar	12,00
 HOME MADE CAKES from the glass cabinet		5,90
WHAT WE ARE PROUD OF		
We are trying to manage all our dishes mostly organic, we don't use artificial additives, no flavor enhancers and we try to get our food-stuff from regional partners. We are very proud of our partnerships with Potocnik, Thum and our one-site patisserie!		
TAKE AWAY		
Of course you can order all our dishes by phone and pick them up - Avec plaisir!		
		
BEVERAGES AND DRINKS		
COFFEE		
BLACK		
SMALL ESPRESSO		3,20
ESPRESSO		4,80
CAFÉ AMERICANO - Espresso with hot water		4,10
WITH MILK OR OATMILK MILK + 0,30		
KLEINER BRAUNER ^G - espresso, little milk & milk foam		3,40
GROSSER BRAUNER ^G - double espresso & milk in a jug		5,00
WIENER MELANGE ^G - espresso, milk & milk foam		4,70
CAPPUCCINO ^G - espresso, milk, milk foam & cacao powder		4,70
CAPPUCCINO DOPPIO ^G		5,60
CAFÉ AU LAIT ^G - espresso, a lot of milk & milk foam		5,20
CAFÉ AU LAIT ^G DOPPIO ^G		5,80
LATTE MACCHIATO ^G - Café au lait served in a glass		5,20
LATTE MACCHIATO DOPPIO ^G - with double espresso		5,80
FLAT WHITE ^G double espresso, milk foam		5,80
CAFÉ&CHOCOLAT DARK ^G - espresso, milk & dark chocolate		5,80
CAFÉ&CHOCOLAT LIGHT ^G - espresso, milk & milk chocolate		5,80
CAFÉ&CHOCOLAT CARAMEL ^G - espresso, milk & milk caramel		5,80
CAFÉ&CHOCOLAT ICED CARAMEL ^G or DARK ^G - with ice cubes		6,00
WITH CREAM		
EINSPÄNNER ^G - espresso & whipped cream, served in a glass		5,30
ESPRESSO CON PANNA ^G - espresso & whipped cream served in a glass		3,90
CAPPUCCINO CON PANNA ^G - espresso, milk & whipped cream		4,80
MILK & CO		
CHOCOLAT CHAUD ^G - hot chocolate		4,70
CHAI LATTE ^G - milk, milk foam & chai spiced flavour		4,90
MATCHA LATTE ^G  - matcha, oat milk		5,00
GOLDEN LATTE ^G -  plant milk, vanilla, curcuma		5,00
ICED CHAI LATTE ^G - mixed with ice cubes		5,00
WARM / COLD MILK ^G		3,00
BABYCHINO ^G milk foam with cacao		2,50
ICED CAPPUCINO ^G espresso, milk, ice cube		4,80
SHAKED ICED COFFEE ^G		6,90
AFFOGATO AL CAFFÈ ^G		6,90
CAFFÈ SHAKERATO		5,90
 MAY BE SOME? 		
HOME MADE CAKES from the glass cabinet		5,90
TEA-VARIETY		
FROM DAMMANN FRÈRES, PARIS served in a 0,5l pot		
ASSAM B.O.P., EARL GREY SENCHA DE CHINE, MANDARIN JASMIN ROOIBOS-CITRUS, MENTHE POIVRÉE CAMOMILE, CLAVOUTIS, TISANE DU BERGER		
each 5,40		
HOMEMADE TEAS		
GINGER TEA with orange & honey		5,60
ROSMARY & SAGE TEA with ginger & organic honey		5,60
MINT TEA with fresh mint, limes & organic honey		5,60
FRUIT JUICES & NECTAR		
Freshly squeezed ORANGE JUICE		0,25l 6,50
Freshly squeezed APPLE CARROTS JUICE		0,25l 6,50
Freshly squeezed GRAPEFRUIT JUICE		0,25l 7,00
HOME MADE ICE TEA		
LEMON - CUCUMBER, LEMON - RHUBARB or LEMON - PASSION FRUIT		0,4l 4,90
RAUCH		
ORGANIC CURRANT, APRICOT, MANGO		0,2l 4,20
ORGANIC APPLE JUICE cloudy		0,25l 4,20
APPLE JUICE cloudy with soda water		0,25l 3,70 0,5l 5,90
APPLE JUICE cloudy with water from the tub		0,25l 3,20 0,5l 4,60
HOMEMADE SMOOTHIE with fruits or vegetables		
HOMEMADE MANGO-COCONUT SMOOTHIE		0,3l 7,50
KURKUMA SHOT with ginger and lemon		4,50
NON ALCOHOL		
SODA WATER		0,25l 2,60 0,5l 4,10
SODA WATER LEMON ^{JUGENDGETRÄNK}		0,25l 3,60 0,5l 5,10
SODA WATER RASPBERRY ^{JUGENDGETRÄNK}		0,25l 3,60 0,5l 5,10
SODA WATER ELDER ^{JUGENDGETRÄNK}		0,25l 3,60 0,5l 5,10
MINERAL WATER RÖMERQUELLE gas, no gas		0,33l 4,90 0,75l 7,00
HOME MADE LEMONADES		
GINGER-MINT or ELDER		0,25l 4,10 0,5l 5,90
LEMON GRASS, THYME, PINK GRAPEFRUIT		
ALMDUDLER		0,35l 4,90
COCA-COLA classic , zero		0,33l 4,00
FENTIMANS		0,2l 4,50
Premium Indian Tonic Water Ginger Ale Ginger Beer Rose Lemonade		
RED BULL classic, sugarfree		0,25l 5,90
BEER		
DRAUGHT		
SCHWECHATER ZWICKL from the tap		0,2l 3,10 0,3l 4,40 0,5l 5,50
SCHLADMINGER MÄRZEN from the tap		0,2l 3,10 0,3l 4,40 0,5l 5,50
BOTTLE		
HEINEKEN		0,33l 4,60
HEINEKEN ZERO		0,33l 4,60
GÖSSER NATURRADLER SHANDY		0,5l 5,90
GÖSSER NON ALCOHOL SHANDY		0,33l 4,00
SPECIAL BEER		
WEIHENSTEPHANER HEFETRÜB		0,5l 5,40
CIDER		
STIBITZER APPLE CIDER		0,33l 4,60
served on the rocks!		
BEER CONTAINS GLUTEN		
VINS & CHAMPAGNE		
WHITE		
GRÜNER VELTLINER CLASSIC - BIO, Artner		0,125l 5,00
GRÜNER VELTLINER MUSCHELKALK DAC, Grmeinböck		0,75l 28,00
GELBER MUSKATELLER DAC, Strablegg-Leitner		0,125l 6,20 0,75l 37,00
GEMISCHTER SATZ DAC, Christ		0,125l 5,80 0,75l 33,50
CHARDONNAY HEIDEBODEN , Keringer		0,125l 5,80 0,75l 33,50
SAUVIGNON BLANC VAL DE LOIRE, Villebois		0,125l 6,20 0,75l 37,00
ROSÉ		
FRÄULEIN ROSE AUS DÖBLING, Mayer am Pfarrplatz		6,20 0,75l 36,00
KATTUS HERITAGE RESERVE		0,75l 48,00
RED		
ZWEIGELT CLASSIC, Nittnaus		0,125l 5,20 0,75l 30,00
CUVÉE HEIDEBODEN, Keringer		0,125l 6,20 0,75l 37,00
SAINT COSME- ROUANNE		0,125l 5,80 0,75l 33,50
PROSECCO		
Cantina Breganza PROSECCO DOC		0,1l 6,20 0,75l 42,00
CRÉMANT		
Sauvion Crémant de Loire Méthode Rosé		0,1l 7,50 0,75l 52,00
CHAMPAGNE		
POL ROGER BRUT		0,1l 14,80 0,75l 110,00
POL ROGER BRUT VINTAGE 2015		0,75l 145,00
POL ROGER ROSÉ VINTAGE 2015		0,75l 145,00
POL ROGER SIR WINSTON CHURCHILL 2015		0,75l 300,00
WINE CONTAINS SULFITES		
APÉRITIF & BITTER		
APÉROL SPRIZZ with white wine with prosecco		6,30 7,30
APERITIVO MIONETTO ZERO alcohol free		0,25l 5,90
HUGO SPRIZZ with white wine with prosecco		6,80 7,80
CAMPARI SODA		7,80
CAMPARI ORANGE		8,30
RAMAZZOTTI ROSATO - Ramazzotti Rosato, Prosecco, Soda		7,80
PAMPELLE SPRITZ		7,80
LIMONCELLO SPRITZ- Soda water, Prosecco, lime		7,80
ROSÉ SPRITZ - Prosecco, Fentimans Rose, Rosenblüten		7,80
LILLET SPRITZ - Soda water, elderflower, cucumber		7,80
LILLET BERRY - Lillet rosé, Schweppes Wild Berry		7,80
PERNOD		4cl 6,30
AVERNA		4cl 6,30
FERNET		4cl 6,30
RAMAZZOTTI		4cl 6,30
RAMAZZOTTI ROSATO		4cl 6,30
COCKTAILS & LONGDRINKS		
MOSCOW MULE		11,50
MOJITO		11,50
NEGRONI		11,50
NEGRONI SBAGLIATO		10,50
WHISKEY SOUR		11,50
AVERNA SOUR		11,50
CUBA LIBRE		11,50
ESPRESSO MARTINI		11,50
GIN TONIC with Fentimens Premium Indian Tonic Water		
BEEFEATER		9,50
HENDRICK'S		10,50
MONKEY 47		10,50
GIN SUL		10,50
MALFY CON LIMONE		10,50
VODKATONIC with Fentimens Premium Indian Tonic Water		
ABSOLUT		9,50
BELVEDERE		11,50
BELUGA		13,50
EAU DE VIE		
MARILLE, GUGLHOF		7,00
WILLIAMS BIRNE, GÖLLES		7,00
HIMBEERE, GÖLLES		14,00