

C.O.P. - UP

Collection Of Produce stands for a close connection to our producers, the idea of sharing food and celebrating regional agriculture. As we don't have appetizers, mains and side dishes, we use points to indicate the size of dishes. We recommend 5 points per person, so enjoy making your own collection on the table.

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Marinated olives 5 | Sourdough bread 6 | Market vegetables & salsa verde 6

Coppa di testa, Dijon mustard & horseradish 7

Anatolian cheese, Taggiasca Olives & burned Yelsin chilies 9

Sea Bream ceviche, sour cherries & herbs 14

Codeza Gildas per piece 2.50

Arancini, butternut pumpkin & gorgonzola 5.50

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Swiss chard ragout on toast & buffalo mozzarella 15

Merguez on toast 15

Baltic Herring, young potatoes salad & white onion 14

Heirloom tomato salad, ricotta salata & caper leaves 15

Stracciatella, salsa verde & garden vegetables 15

Burned eggplant, Bird eye chilies & sunflower cream 16

Mezze Maniche, Salsiccia & ricotta fresca 18

Linguine al nero di seppia, blue mussels & lemon from the Amalfi coast 19

Rigatoni, Yelsin chilies & tomatoes from last summer 16

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Whole roasted Markelle, bacon sauce & Finger Limes 28

Duroc Pork Steak Milanese, anchovies & lemon from the Amalfi coast 39

Dry aged Onglet, brown butter & pomegranate gremolata 36

One quartered cucumber 2.50

Sweets:

Single variety chocolate mousse 9 | Strawberry Sunday 12 | Peach sorbet & black berries salad 12

For many years we have produced everything we served in our restaurant ourselves. But now it is time for change. For C.O.P. we searched for farmers, manufacturers, and wineries to build a community of people using responsible agricultural methods and to forge long lasting relationships.

Here is what we found:

Lisa Dyk | Dyk Mühle | flour | Lower Austria

Family Wagner | Lehof Der Biobauer | eggs | Lower Austria

Wolfgang Schmid | ApisZ | honey | Lower Austria

Michi Bauer | Gemüsemanufaktur Bauer | vegetables | Lower Austria

Francois Doucet | sweets | Alpes de Haute Provence | France

Family Kirchsteiger | Leitenbauer Schäferei | lamb & pear juice | Styria

Daniela Wintereder | BOA Farm | angus beef & duroc pork | Lower Austria

Anton Sutterlüty | Anton macht Käs | mountain cheese | Vienna & Vorarlberg

Family Stadler | Biohof Stadler | dairy products | Upper Austria

Fritz Potocnik | Brotocnik | sourdough bread | Lower Austria

Luca Miliffi | Cibus | Italian goods | Vienna

Family Höfelmaier | Höfelmaier Käserei | dairy products | Upper Austria

Josef Rögner | Wein & Obstbau Rögner | fruit juices | Lower Austria

Family Eder | Fleischerei Eder | Fresh Meet & Charcuterie | Vienna

Michaela Rosenauer | BonBon | Orangette & sweets | Vienna

Family Brandenstein | Brandensteiner Spargel | asparagus & strawberries | Lower Austria

*There is no culture without agriculture. If our agriculture is returning
our culture will follow.*