

# COSMO Momentum

The concept of  
**COSMO**

SHARE THE MOMENT.  
SHARE THE TASTE.

The Cosmo is the perfect place to share  
delightful moments with those you feel  
related to.

What can bring people more joy than a  
shared passion for culinary delights at the  
highest level.

Our concept of "sharing" perfectly  
emphasises this aspect: We serve selected  
sharing-meals that can be enjoyed together.  
Or, if you want, all by yourself.

  
**GERHARD STECHER**  
Host with passion

  
**JOACHIM OBERLECHNER**  
Chef de cuisine

## — APPETIZER —

to share

**BAKED AHI TUNA 2.0 -C°** 13  
Yellow fin tuna | Szechuan pepper | Nuts  
*The easiest way to be in heaven. Our classic product.*

**OCTOPUS -C°** 13  
Octopus salad | Asparagus top | Bergamot  
*It taste even better when lukewarm.*

**SUSHI @ COSMO** 13.5  
Sea bass | Cream cheese | Avocado | Pistachio  
*Baked fillet dives into the spices from Southeast Asia.*

**ASIA WAN TAN** 13  
Iberico pork | Parsley | Coriander | Yogurt  
*Crispy triangles, perfect for dipping.*

**SALT STONE** 14  
Maibock deer | Eggplant miso | Grapefruit-Gel  
*Deer tartar on the prowl.*

**KOREAN FRIED CHICKEN** 12.5  
Chicken wings | Glass noodels | Hoisin sauce  
*Crispy and gives you wings.*

**ITAMAME** 10  
Italian peas | Creole spices | Calabrian chili  
*The sister of the Edamame. The salty snack.*

**ASPARAGUS** 13  
Fried asparagus | Yolk cream | Sour cream  
Parmesan milk | Chive  
*The spring is going to be crispy.*

**GOASGLICK** 13  
Goat's milk Ice-Cream | Tonka bean | Spinach  
Strawberries | Walnuts  
*Mild, sweet, fresh: Goasglick*

## — STARTERS —

**RICOTTA DUMPLINGS** 16  
Vegetable Caponata | Basil | Poppy seeds | Culatello

**CARBONARA** 16.5  
Ravioli | Tom Kha Ghai sauce | Mushrooms  
Green asparagus | Bacon

**PIPE RIGATE -C°** 17  
Seafood | Wild garlic | Guazzetto di mare

**VIALONE NANO RISOTTO** 16  
Asparagus top | Oriental bunny drumsticks | Baby spinach

**YELLOW LENTIL DAL (VEGAN)** 14  
Seitan tempura | Strawberry salad | Chimichurri

**WILD GARLIC FOAM SOUP -C°** 11  
Sour cream | Grilled shrimp | Spicy croutons

## — MAIN COURSES —

**GRILLED GILTHEAD SEABREAM** 26  
Aparagus-chervil-Spuma | Shiitake Mushrooms | potatoes

**CHAR FILLET** 27  
Herbs | Tomato-gremolata | Boiled potatoes  
Broccoli | Pioppini mushrooms

**VEAL STEAK** 28  
"Genussjäger" cheese crust | Celery | Topinambur

**DUROC PORK FILLET -C°** 28.5  
Shrimp | Carrots | Quinoa | Salad | Rice vinegar  
Potatoes | Avocado

**FILLED SWEET POTATO** 16.5  
"Goasglick" goat's-cream cheese | Wild garlic pesto  
Pine nuts | Chickpeas

## — SPECIALS —

to share

**STEAK FOR TWO** LG  
Perfect steak for 2 people

**SIDE DISHES**  
Potato wedges with dip V 6  
Grilled asparagus | Sweet potato | Curry LGV 7.5  
Small COSMO salad LGV 6  
Big COSMO salad LGV 11

**„CLASSIC" 4 COURSE TASTING MENU**  
possible for 1-4 people  
Price per person 55  
Price for wine accompaniment per person 20

## — DESSERT —

**LEMON TARTE** 11  
Sauce Chantilly | Rhubarb | Cranberries V

**"MELCHER MUIS"** 11  
Milk mousse | Butter Ice-Cream | Abate pear V

**MOZART VISITING** 11  
Post praline | Ron Zacapa | Marzipan | Pistachios V

**MAGNUM** 11  
Pistachio cream | Strawbeery Ceviche |  
Ginger beer Ice-Cream V

**HOMEMADE SORBET-C°** 3.5  
*of your choice* LV  
*two scoops* 6  
*three scoops* 8

**SELECT FROM THE SHOWCASE**  
*Tiramisú*  
*Bobby's white sacher*  
*Cheesecake*

! Please inform us on your food intolerances and/or allergies.

-C° Deep-frozen products might be used.

G Contains gluten free products  
L Contains lactose free products

V Contains vegetarian products