



Soups for the soul

CONSOMMÉ DE BOEUF 12
Clear beef broth | Sherry | Liver dumpling | Chives ACGN

VELLOUTÉ DE SAISON 12
Seasonal cream soup with croutons - Please ask our Service-Team GA

Appetizer

BAKED AHI TUNA 2.0 - C° 15
Yellowfin tuna | Szechuan pepper | Walnut DHF

BIO BEEF TARTAR FROM IRELAND ACGL
Homemade sourdough bread | Mustard cream | Salted butter
90g 16
180g 22

FOIE GRAS STUFFED DATES  12
Medjool Datteln | Foie Gras | Crispy nam | Grapefruit coulis

HOMEMADE VIETNAMESE SPRING ROLLS ABFM 18
Prawns | Salad bed | Wasabi Mayonnaise | Sweet - sour sauce

FALAFEL "RAS - EL HANOUT" MLA 14
Raw marinated red cabbage | Avocado cream | Mango Chutney

Salads

COSMO POWER SALAT
Fresh leaf salad | Seasonal vegetables | Avocado | Lemon dressing
With Smoked Tofu FL 16
With Chicken L 16
With Prawns BL 19

MONSIEUR CHÈVRE 19
Fresh leaf salad | Seasonal vegetables | Grilled goat cheese GH
Almonds | Honey-Mustard-Dressing L

Small COSMO Salad 6
Large COSMO Salad 11

Starters

CASERECCCE 19
Lamb ragout | Blueberry jus | Herbs A

GOOSE RAVIOLO  21
Ravioli with goose filling and mascarpone | Orange zest ACG
Balsamic-Shallot-Jus

VEAL TORTELLONE 19
Savory zabaglione | Leek ACG

RISOTTO VIALONE NANO 14
Broccoli | Lemon | Burrata with tuna Sashimi +4 GD

SEAFOOD SCIALATIELLI 19
Octopus ragout | Capers | Olives | Herb panko ADN

Premium Beef Steaks

Cooked by our Chef on Kamado Grill - Balanced by fire

ÈNTRECOTE STEAK RED ANGUS AUSTRALIA 250g	35
RIBEYE STEAK BLACK ANGUS URUGUAY 250g	35
FILET STEAK - SIMMENTHAL FROM SÜDTIROL 220g	35
TOMAHAWK STEAK SIMMENTHAL FROM SÜDTIROL 1.3 KG	89

Spice it up!

Pepper jus	4
Herb butter	4
Truffle butter	4

All steaks are served with seasonal vegetables, sweet potatoes fries, BBQ sauce and spicy mayonnaise

In season specials

Golden Goose Moments

HONG KONG GOOSE (FOR 2) 	69
HALF GOOSE WITH PAK CHOI	F
Wok vegetables Jasmin rice Honey-Soy-Jus	
VENISON SADDLE STEAK	32
Red cabbage Schupfnudeln Baby carrots	AG

Fish & Seafood

GRILLED BÖLMO SALMON	28
Spinach cream Parmesan-Herb-Crust Rosemary potatoes	ADG
GEBRATENER OKTOPUS AUF KICHERERBSENCREME	30
Oriental spices Roasted marinated vegetables	KN
GAMBAS AL AJILLO	18
Pan fried with garlic Zucchini Chili Herbs Focaccia	AB

Sides

MIXED FRIED POTATOES BBQ-Sauce C°	5.5
	A
GRILLED ZUCCHINI	5.5
Olive oil Lemon	
SEASONAL WOK VEGETABLES	5.5
Roasted sesame	FK
CREAMED SPINACH	5.5
Nutmeg	G
GRILLED CORN ON THE COB	5.5
Herb butter Maldon salt	G

San Pellegrino	0,75	5.5
Acqua Panna		
	0,75	5.5

Homemade Focaccia and Chef's Greetings €3 per person..
We always try to use local ingredients. If necessary, ingredients from the EU and non-EU countries are used.

For allergies or intolerances, please ask our service team for our allergen table

