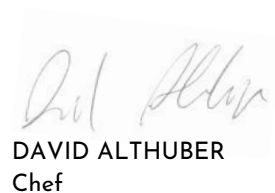




Welcome to the **COSMO** restaurant in the center of Brunico!

Let yourself be enchanted by our cosmopolitan ambience and Mediterranean flair: with us you can expect extraordinary creations and surprising taste experiences. We can't wait to spoil you!



DAVID ALTHUBER  
Chef



GABRIEL GATTERER  
Chef

Homemade focaccia and chef's greeting: 3 euros  
Please let us know of any intolerances or allergies.  
We always try to use local ingredients.  
If necessary, ingredients from the EU and non-EU countries are used.

ALLERGENS  
G Contains gluten-free products  
L Contains lactose-free products  
V Contains vegetarian products  
C° Frozen products may be used

## Fish Weeks

<b>MUSSELS SAUTÉ WITH TOMATOES</b> Garlic bruschetta	<b>15</b>
<b>BÖMLO SALMON CEVICHE</b> Yuzu   Tropea onions   Avocado   Pomegranate	<b>16</b> LG
<b>SCALLOPS</b> Price per piece	<b>6</b> LG
<b>SPAGHETTI ALLA CHITARRA</b> Wild-caught shrimp   Date tomatoes	<b>18</b>
<b>FREGOLA SARDA (PASTA)</b> Clams (lupini)   Zucchini julienne	<b>18</b>
<b>RISOTTO VIALONE NANO</b> Lemon   Turbot	<b>19</b> G
<b>FRITTO MISTO</b> Mixed fried fish   Vegetable strips   Lemon mayonnaise	<b>28</b>
<b>TUNA STEAK</b> Sesame crust   Pak choi   Soy sauce glaze	<b>30</b> L
<b>FRIED OCTOPUS</b> Pea cream   Viola potatoes   Harissa sauce	<b>31</b>
<b>CHAR FROM THE PASSEIER VALLEY</b> Chard   Roasted potatoes   Thyme	<b>30</b> LG

## Wines

<b>W...DREAMS</b> Jermann	<b>0.1l</b>	<b>9.5</b>
<b>AMISTAR BIANCO</b> Peter Sölvan	<b>0.1l</b>	<b>7</b>
<b>ROSE H. Lentsch</b>	<b>0.1l</b>	<b>5</b>

# Tasting Menu

<b>Fish tasting menu</b> , until 21:00 - 4 Courses - (Price per person)	<b>65</b>
<b>Wine pairing</b>	<b>25</b>

# Appetizer

<b>BEEF CARPACCIO</b>	<b>16</b>
Oyster mushrooms   Schwarzenstein cheese   Cashew nuts	G
<b>BEEF TARTAR</b>	<b>16</b>
Homemade sourdough bread   Mustard cream   Salted butter	
<b>FALAFEL „RAS EL-HANOUT“</b>	<b>14</b>
Marinated raw blaukraut   Avocado cream   Mango chutney	LV

# Starters

<b>CHIVE CREAM SOUP</b>	<b>11</b>
Brittle bread   Cream cheese   South-Tyrolean Speck	
<b>RAVIOLI</b>	<b>17</b>
Ricotta   Walnuts   Dried tomatoes   Pecorino   Wild broccoli	V
<b>VEGAN CURRY</b>	<b>15</b>
Brussel sprouts   Mushrooms   Coconut milk   Jasmine rice	LGV

# Steaks

<b>BEEF FILLET - 220g</b>	<b>35</b>
<b>RIB-EYE STEAK - 250g</b>	<b>32</b>
<b>TOMAHAWK - 1kg</b>	<b>99</b>

All steaks are served with complimentary grilled vegetables, sweet potato fries, barbeque sauce und sour cream.

# Sides

Fried potatoes mix   BBQ sauce - °C	LV	<b>5.5</b>
Colorful grilled vegetables	LGV	<b>5.5</b>
Small COSMO salad	LGV	<b>6</b>
Large COSMO salad	LGV	<b>11</b>

# Desserts

<b>BRAISED RHUBARB</b>	<b>11</b>
White chocolate ice cream   Strawberry mousse	V
<b>CHOCOLATE BROWNIE</b>	<b>11</b>
Pistacchio ice cream   Raspberries	V
<b>HOMEMADE SORBET - C°</b>	LV
Flavor of your choice	
One scoop	<b>4</b>
Two scoops	<b>6</b>
Three scoops	<b>8</b>
San Pellegrino	<b>0,75</b> <b>5.5</b>
Acqua Panna	<b>0,75</b> <b>5.5</b>