



COSMO

RESTAURANT BAR LOUNGE BRUNECK

Start and Share

BIO BEEF TARTAR	15 - 20
Wild herbs Sour dough bread Creme fraiche Sweet-sour onion	90g - 180g ACGK
TUNA TATAKI 120g	17
Eggplant Miso Wasabi mayonnaise	CDFJ
CARNE SALADA	16
Finely sliced cured Beef Lemon oil Grissini Dandelion pesto	A
GOAT'S CHEESE CRÉME BRÛLÉE	18
Beetroot carpaccio Asparagus tips	G

Asian Delights

DIM SUM SPRING CONSOMME	15
Shiitake & spinach dumpling Vegetable broth & julienne Pak choy Spring onions	I
KHAO PAD JAE	16
Thai fried rice Fresh vegetables Pineapple Fried eggs Cashews	BFK
+4 Shrimps	4

"Spring enters the kitchen.
Green aromas, light textures, essential flavors.
A new beginning on the plate"

First Courses

HOMEMADE CASERECCE	19
Nduja & Lucanica sausage Friarelli + Burrata	C 3
HOMEMADE CAMELLE - RAVIOLI	21
Filled with braised veal Artichoke Salted zabaione	ACI
RISOTTO CARNAROLI	18
Wild garlic Green asparagus Kaffir lime + Trout eggs	G 4

Our salads

WILD HERB SALAD	
Fresh leaf salad Seasonal vegetables Avocado Miso dressing	
With slices of goat cheese	FL 16
With marinated chicken	L 17
With grilled prawns	BL 19
CAESAR 2.0	21
Grilled romaine lettuce Sous-vide chicken breast Caesar dressing Bacon & panko crispy mix Parmesan splits	
Small COSMO Salad	6
Large COSMO Salad	11

Our Classics

BUTTER ASPARAGUS	29
White asparagus Bozner egg sauce Salt potatoes Butter Easter ham	ACGEJ
WIENER SCHNITZEL "THE ORIGINAL" 190g	29
Veal Roasted potatoes Cranberry jam	ACGN
ENTRECOTE STEAK „AU ONION“ 250g	35
RED ANGUS AUSTRALIA	ACFJ
Onion Jus Roasted potatoes Herb creme fraiche	
GAMBAS AL AJILLO	18
Shrimps sautéed in garlic and chili Vegetables Croutons	AGD

Sides

FRIED POTATOES MIX BBQ-Sauce	A	5.5
GRILLED PAK CHOY Sesame & Lime	K	5.5
STIR FRIED SEASONAL VEGETABLES Sesame & soy	FK	5.5
GRILLED CORN ON THE COB Herb butter & maldon-salt	G	5.5

Premium Steaks

Our chef prepares seasonal dishes and premium meats on the Kamado Charcoal Grill.
Please check our **Chef's Specials Menu** for the selection!

Desserts

SICILIAN CANNOLO COSMO STYLE	9
Wafer Ricotta cheese Candied fruit Pistachio	CGH
LEMONGRASS AND HONEY YOGHURT MOUSSE	11
Marinated fruit Almond crumble	CG
HOMEMADE SORBET - C°	
Select your favourite flavour	N
One scoop	4
Two scoops	6
Three scoops	8

Homemade focaccia and an amuse-bouche €3.50 per person.

We always strive to use local ingredients. When necessary, ingredients from the EU and non-EU countries are used.

In case of allergies or intolerances, please ask our service staff for our allergen table.