



"Summer on the plate.
Freshness, lightness, and the colors of the Mediterranean.
Every dish tells a story."

Start and Share

BIO BEEF TARTAR	15 - 20
Wild herbs Sour dough bread Creme fraiche Sweet-sour onion	90g - 180g ACGJL
TUNA TATAKI 120g	17
Eggplant Miso Wasabi mayonnaise	ACKD
CARNE SALADA	16
Thinly sliced salted beef Seasonal mushrooms 36-month-aged Parmigiano Reggiano	L
GRILLED GOAT CHEESE ON A BED OF MARINATED ZUCCHINI	18
Mixed salad Bouquet Almonds Honey	GHJ

Asian Delights

CRISPY GYOZA	15
Crispy chili oil Pak Choi Gomasio Ponzu	AHI
KHAO PAD JAE	16
Thai fried rice Fresh vegetables Pineapple Fried eggs Cashews	AHC
+4 Shrimps	4 B
+ Chicken	4

First Courses

MONOGRANO FELICETTI LINGUINE WITH CLAMS	21
Clams Garlic Parsley Extra virgin olive oil	M
RAVIOLI WITH BURRATA	21
Red shrimp tartare Champagne zabaglione Lemon caviar	ACI
SEASONAL MUSHROOM RISOTTO	19
"Gemma" Carnaroli rice Seasonal mushrooms 36-month aged Parmigiano Reggiano	L

Our salads

WILD HERB SALAD	
Fresh leaf salad Seasonal vegetables Avocado Honey-mustard	
With slices of goat cheese	G 16
With marinated chicken	17
With grilled prawns	B 19
CAESAR SALAD	21
Romaine lettuce Chicken breast Caesar dressing Bacon Croutons Parmesan cheese	LUG
Small COSMO Salad	6
Large COSMO Salad	11

Our Classics

WIENER SCHNITZEL "THE ORIGINAL" 190g Veal French fries Cranberry jam (Also available in a gluten-free version)	29 ACG
STRIPLOIN STEAK "CAFÉ DE PARIS" 250g Black Angus Shoestring fries Wild herb bouquet Confit cherry tomatoes	36 LU
GAMBAS AL AJILLO Shrimps sautéed in garlic and chili Vegetables Croutons	19 AB
TUNA TATAKI STEAK 220g Pak choi Gomasio Teriyaki Avocado	32 SG

Sides

FRIED POTATOES MIX BBQ-Sauce	A	5.5
GRILLED PAK CHOY Sesame & Lime	AK	5.5
STIR FRIED SEASONAL VEGETABLES Sesame & soy	AK	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 Wafer Ricotta cheese Candied fruit Pistachio	9 CGH
MILLE-FEUILLE Strawberry sorbet	11 AG
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.