



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.

Wines

WHITE WINE

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|----------------------------|-----|-----|
| LUGANA Otella | 0,1 | 5 |
| KERNER Pacherhof | 0,1 | 5.7 |

RED WINE

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|--------------------------------|-----|-----|
| LAGREIN Terlan | 0,1 | 4.5 |
| MERLOT „FIHL“ Dipoli | 0,1 | 6 |

Tasting Menu

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| Until 21:00 - 4 Courses - (Price per person) | 65 |
| Wine pairings | 25 |
| Meat or fish tasting | |

Appetizer

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| BAKED AHI TUNA 2.0 - C° Yellowfin tuna Sichuan pepper Walnuts | 15 |
| HOME MARINATED SALMON TROUT Guacamole Orange Salad | 15 L |
| BEEF CARPACCIO South-tyrolean asparagus Schwarzenstein cheese Cashew nuts | 16 G |
| BEEF TARTAR Homemade sourdough bread Mustard cream Salted butter | 16 |
| FALAFEL „RAS EL-HANOUT“ Marinated raw blaukraut Avocado cream Mango chutney | 14 LV |
| STUFFED EGGPLANT - VEGAN Dried tomatoes Almond ricotta Basil | 13 LGV |

Starters

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|---|-----------------|
| TOMATO CREAM SOUP Garlic bruschetta Burrata | 12 V |
| CHIVE CREAM SOUP Brittle bread Cream cheese South-tyrolean Speck | 11 |
| RISOTTO CARNAROLI South-tyrolean asparagus Sauce Bernaise | 17 GV |
| TAGLIOLINI - °C Shrimps Tomatoes Coriander | 17.5 |
| RAVIOLI Ricotta Walnuts Dried tomatoes Pecorino Green asparagus | 17 V |

Main Courses

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|---|------------------|
| BEEF ONGLET Carrot cream Green asparagus "Kipfler" potatoes | 34 LG |
| LAMB STEAK Pistachio crust Basil pesto Confit tomatoes | 28 |
| TURBOT FILLET Truffle mashed potatoes Mediterranean vegetables Crispy basil | 30 |
| BAKED OCTOPUS Pea cream Purple potatoes Harissa sauce | 31 |
| VEGAN CURRY Brussel sprouts Mushrooms Coconut milk Jasmine rice | 15 LGV |

Steaks

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|-----------------------------|-----------|
| BEEF FILLET - 220g | 35 |
| RIB-EYE STEAK - 250g | 32 |
| TOMAHAWK - 1kg | 99 |

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

Sides

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

Desserts

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

ALLERGENS

G Contains gluten-free products

L Contains lactose-free products

V Contains vegetarian products

C° Frozen products may be used