



**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

## Tasting Menu

Until 21:00 - 4 Courses - (Price per person)	65
Wine pairing	25
Please choose between meat or fish	

## Appetizer

<b>BAKED AHI TUNA 2.0 - C°</b>	15
Yellowfin tuna   Sichuan pepper   Walnuts	
<b>SALMON CEVICHE</b>	16
Yuzu-sorbet   Wasabi   Crème Fraîche	
<b>"KARTOFFELBLATTLAN"</b>	16
Cabbage   Smoked pork neck	
<b>BEEF TARTAR</b>	16
Homemade sourdough bread   Mustard cream   Salted butter	
<b>FALAFEL „RAS EL-HANOUT"</b>	14
Marinated raw red cabbage   Avocado cream   Mango chutney	
<b>BURRATA</b>	15
Fig carpaccio   Nuts   Acacia honey	

# Starters

<b>PUMPKING CREAM SOUP</b>	<b>12</b>
Coconut milk   Ginger   Lime	LGV
<b>TAGLIOLINI</b>	<b>19</b>
Wild-caught shrimp   Lemon grass espuma   Tomato powder	
<b>“HAHNENKAMM” PASTA</b>	<b>19</b>
Game ragout   Cranberries   Parsnip	L
<b>RISOTTO VIALONE NANO</b>	<b>18</b>
Radicchio   Port-wine   Pear   Gorgonzola	GV
<b>TORTELLONI</b>	<b>19</b>
Braised veal knuckle   Celery-cream   Royal Gala apple   Macadamia	

# Main Course

<b>VENISON LOIN STEAK</b>	<b>32</b>
Red cabbage   “Schupfnudeln”   Baby carrots	L
<b>PINK ROASTED DUCK BREAST</b>	<b>29</b>
Potato gratin   Butternut-pumpkin   Amaretto	G
<b>BÖMLO GRILLED SALMON</b>	<b>28</b>
Spinach cream   Parmesan herb crust   Rosemary potatoes	
<b>CHAR FROM THE PASSIRIA VALLEY</b>	<b>30</b>
Aschgut’s chard   Roasted potatoes   Thyme	LG
<b>TEMPEH</b>	<b>16</b>
Tomatoes   Coconut milk   Jasmine rice	LGV
San Pellegrino	<b>0,75 5.5</b>
Acqua Panna	<b>0,75 5.5</b>

# 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>CRÈME BRULEE</b>	<b>11</b>
Tonka bean   Mango	V
<b>FOREST FRUIT PARFAIT</b>	<b>11</b>
Lemon financier   Vanilla   Pear soup	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>