



Soups for the soul

PHO BO	14
Vietnamese beef soup Rice noodles Beef Spring onion	IF
BEEF CONSOMME WITH LIVER KNÖDEL (DUMPLINGS)	14
Beef broth Sherry Chives	ACGN

Salads

COSMO ASIAN SALAT	
Fresh leaf salad Seasonal vegetables Avocado Miso dressing	
With Smoked Tofu	FL 16
With chicken	L 17
With prawns	BL 19
MONSIUER CHEVRE	16
Fresh salad Seasonal vegetables Grilled goat cheese Honey-Mustard dressing Almonds	ACG
Small COSMO Salad	6,5
Large COSMO Salad	11

Appetizers

COSMO VEGGIE WAN TAN WITH GUACAMOLE	16
Dumplings filled with vegetables and ginger Sweet chili dip Spring onions Avocado mash	

Noodles & Rice

UDON BEEF NOODLES	16
Beef strips Spring onions Sesame teriyaki	AFKI
KHAO PAD GOONG	16
Thai fried rice Pink shrimp Fresh pineapple Lime Cilantro	BFK

Sides

FRIED POTATOE MIX BBQ-Sauce	A 5.5
GRILLED PAK CHOY Sesame & Lime	K 5.5
SAISONALES GEMÜSE AUS DEM WOK Sesam & Soya	FK 5.5
GRILLED CORN ON THE COB herb butter & Maldon-salt	G 5.5

Main Courses

WIENER SCHNITZEL "THE ORIGINAL" 190g	29
Veal Roasted potatoes Cranberry jam	ACGN
ENTRECOTE „BUTTERFLY ON THE GRILL" 250g	30
RED ANGUS AUSTRALIA	ACFJ
Sichuan pepper Potato Crunchies Spicy Mayo Dip	
COSMO BEEF BURGER	24
Salad Tomatoes Caramelized onions	ACG
TUNA TATAKI	29
Miso eggplant Cucumber wakame salad Soy ponzu Wasabi mayo	CDFJ
YELLOW THAI CURRY	19
Chickpeas Vegetables Coconut milk Sesame-Basmati rice	FGI

Homemade focaccia and chef's greeting € 3.5 per person.
We strive to use local ingredients; when necessary, ingredients from the EU and non-EU countries may be used.

Sauces

Teriyaki Jus	A	3
Bulls Eye BBQ Dip		3
Sriracha Spicy Mayo		3
Salsa Tex Mex		3
Guacamole Dip		3

Desserts

CRÈME BRÛLÉE	11
Tonka beans Mango	CG
SICILIAN CANNOLO COSMO STYLE	11
Wafer Ricotta cheese Candied fruit Pistachio	CGH
HOMEMADE SORBET - C°	
Select your favourite flavour	N
One scoop	4
Two scoops	6
Three scoops	8