

# COSMO *Momentum*

The concept of  
**COSMO**

SHARE THE MOMENT.  
SHARE THE TASTE.

The Cosmo is the perfect place to share  
delightful moments with those you feel  
related to.

What can bring people more joy than a  
shared passion for culinary delights at the  
highest level.

Our concept of "sharing" perfectly  
emphasises this aspect: We serve selected  
sharing-meals that can be enjoyed together.

Or, if you want, all by yourself.



**GERHARD STECHER**

Host with passion



**JOACHIM OBERLECHNER**

Chef de cuisine

## STOCKNER'S BUNKER CHEESE VARIATIONS



|   |      |
|---|------|
| <b>OCTOPUS CARPACCIO</b>  | 16   |
| White asparagus   Goat's cheese   Walnuts   | G    |
| <i>Sheep's milk cheese from Lazio, matured in a bunker for 8 months.</i>          |      |
| <b>BUNKER SANDWICH</b>  | 14   |
| "Berggenuss" cheese   Toasted bread   Tomato chutney   Basil   Pancetta chips     |      |
| <i>7 months matured cow's milk semi-hard cheese.</i>                              |      |
| <b>PALLONE DI GRAVINA</b>   | 15   |
| Bunker cheese   Yellow beets   Black garlic                                       | GV   |
| <i>Bunker cheese made from raw cow's milk „Caciocavallo“.</i>                     |      |
| <b>WILD GARLIC BONBONS (RAVIOLI)</b>  | 17.5 |
| "Genussjäger" cheese   Roasted Onions   Marinated green asparagus                 | V    |
| <i>Raw cow's milk cheese matured for over a year.</i>                             |      |
| <b>CASARECCE ALL'AMATRICIANA</b>  | 17   |
| Pecorino Genussbunker   Tropea onions   Tamarillo                                 |      |
| <i>Matured for 8 months from pasteurized goat's milk.</i>                         |      |
| <b>BRAISED BEEF CHEEK</b>   | 30   |
| Alpine cheese foam   Baked potato sticks   Mushrooms   Lovage                     |      |
| <i>Matured for 10 months from raw cow's milk.</i>                                 |      |
| <b>CRÈME BRÛLÉE</b>   | 11   |
| "Blauer Höhlengenuss" cheese   Cantuccini with almonds   Salted caramel ice cream | V    |
| <i>Blue mold cheese made from cow's milk, matured for 6 months.</i>               |      |
| <b>CHEESE TASTING</b>   | 18   |
| Cheese variation from the "Stockner's Bunker"                                     | GV   |

## APPETIZER *to share*

|  |    |
|--|----|
| <b>BAKED AHI TUNA 2.0 -C°</b>                                | 14 |
| Yellow fin tuna   Szechuan pepper   Nuts                     |    |
| <i>The easiest way to be in heaven. Our classic product.</i> |    |
| <b>TARTAR</b>  | 15 |
| South-tyrolean Beef   Mango cubes   Oil with coffee          |    |
| <i>"Kuntrawant" is an evergreen.</i>                         |    |
| <b>KOREAN MISO HONEY</b>                                     | 14 |
| Pulled duck   Vegetables with miso   Udon noodles            |    |
| <i>Tasty broth to strengthen you.</i>                        |    |
| <b>HUMMUS</b>  | 15 |
| "BluBuffalo"   Chickpeas   Orange marmalade   Blue potatoes  | V  |

## STARTERS

|   |      |
|---|------|
| <b>SPAGHETTI ALLA CHITARRA</b>                                  | 17.5 |
| Clams   Broccoli cream   Artichokes                             |      |
| <b>WHOLEWHEAT PIPE RIGATE VEGAN</b>                             | 16   |
| Mediterranean vegetables   Vegan Parmesan   Taggiasca olives    | LV   |
| <b>PURPLE POTATO GNOCCHI</b>                                    | 17   |
| Baby spinach   Guanciale ragout   Thyme                         |      |
| <b>ASPARAGUS CREAM SOUP</b>                                     | 12   |
| Whipped cream   Puff pastry croissant   Smoked Norwegian salmon |      |

## MAIN COURSES

|  |    |
|--|----|
| <b>GRILLED ZANDER FILLET</b>                             | 31 |
| Fregola Sarda   Vegetables   Parmesan sauce              |    |
| <b>TURBOT FILET</b>                                      | 31 |
| Mashed potatoes   Lemongrass   Red cabbage   Pomegranate | G  |
| <b>MEDIUM RARE SOUTH TYROLEAN VEAL SADDLE</b>            | 32 |
| Celery cream   Cabbage leaves                            | G  |
| <b>ORIENTAL STYLE CORN POLENTA VEGAN</b>                 | 18 |
| Vegetables Rendang   Tomato cubes                        | GV |

## SPECIALS *to share*

|   |    |
|---|----|
| <b>STEAK FOR TWO</b>                                    | LG |
| Perfect steak for 2 people                              |    |
| <i>Ask our waiters for the price</i>                    |    |
| <b>„GENUSSBUNKER“ 4 COURSE TASTING MENU (UNTIL 9PM)</b> |    |
| Available for 1-4 people                                |    |
| Price per person  | 69 |
| Price for wine accompaniment per person                 | 25 |

## SIDE DISHES

|                                  |     |     |
|----------------------------------|-----|-----|
| Fried potato mix   BBQ-Sauce -C° | L   | 5.5 |
| Mediterranean vegetables         | LGV | 5.5 |
| Small COSMO salad                | LGV | 6   |
| Big COSMO salad                  | LGV | 11  |

## DESSERT

|   |    |
|---|----|
| <b>PANNA COTTA</b>                      | 11 |
| Sweet chocolate   Mascarpone cream      | V  |
| <b>BETROOT</b>                          | 11 |
| Maracuja sorbet   Biscuit   Buttermilk  | V  |
| <b>PEARS AND HAZELNUTS CRUMBLE</b>      | 11 |
| Mulled wine sorbet   Cardamom chantilly | V  |
| <b>HOMEMADE SORBET-C°</b>               | 4  |
| <i>of your choice</i>                   | LV |
| <i>two scoops</i>                       | 6  |
| <i>three scoops</i>                     | 8  |

! Please inform us on your food intolerances and/or allergies.  
Cover charge per person: 2 €

We always try to use local ingredients.  
If necessary, ingredients from the EU and non-EU are used.

G Contains gluten free products  
L Contains lactose free products  
V Contains vegetarian products

-C° Deep-frozen products might be used.