



RESTAURANT BAR

COSMO

Cosy Lunch LUNCH MENU

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.

Our concept of "sharing" perfectly emphasises this aspect:

Can there be anything nicer than to share good food and embark on a culinary journey together?

We serve our sharing-meals in a manner that enables everybody sitting at the table to try and eat them.

— SALAD —

CARNE SALADA <i>Pear Saffron Tomino cheese</i>	13
BRESAOLA <i>Dry plums Balsamic vinegar essence Pecan nuts</i>	13 LG
SWORDFISH TARTAR <i>Sicilian shirmp Lime Coriander Mango</i>	16,5 LG
GRILLED VEGETABLES <i>Native olive oil Grilled sausage meatballs</i>	15 LG

— STARTERS —

*Health is the most important thing -
we take good care of you*

CASARECCE <i>Tomatoes Goat cheese Capers</i>	12,5 V
CHERVIL PIPE RIGATE PASTA <i>Peruian rabbit Pak Choi</i>	15,5
BUCKWHEAT DUMPLING <i>Grey cheese Spring onion Melted butter Dry plums</i>	12,5 V
LINGUINE ALLA CARBONARA <i>Pork belly bacon</i>	15,5

— DESSERTS —

DESSERTS <i>select from the showcase</i>	3.5
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G: Contains gluten free products
L: Contains lactose free products
V: Contains vegetarian products

— SIDE DISHES - VEGETABLE —

SWEET POTATOES <i>Potato gratin Green pepper Hazelnuts from Piedmont</i>	7 GV
QUINOA <i>Chickpeas Pak choi Goast yogurt</i>	7 GV
PUMPKIN <i>Oven pumpkin Curry paste Shiitake mushrooms</i>	7 VG

— MAIN COURSE —

KOREAN BEEF BULGOGI <i>Beef stripes Soya sauce Sesame oil Green onion</i>	17 L
ALPINE DEER GULASCH <i>William pear Dry berries</i>	15,5 LG
VEAL PICCATA <i>Lemon sauce Curred ham Serrano</i>	15,5 G
GILTHEAT BREAM FILLET <i>Pappa tomatoes Herbs Olives "Quattrociocchi"</i>	16 LG

— APPETIZER TO SHARE —

AHI TUNA <i>Yellowfin tuna Sichuan pepper Walnut</i>	10,5 LG
SWEETBREAD <i>Chanterelles foam Bread carpaccio</i>	11
EDAMAME <i>Chili Citrus Himalaya salt rose</i>	8 LGV