



Welcome to Restaurant COSMO in the center of Bruneck!  
Let yourself be enchanted by our cosmopolitan ambience  
and Mediterranean flair - extraordinary creations and  
surprising taste experiences await you here.  
We always try to use local ingredients.  
If necessary, ingredients from the EU and non-EU are used.

#### ALLERGENES

G Includes gluten-free products  
L Includes lactose-free products  
V Includes vegetarian products  
C° Frozen products could be used

## Appetizers

<b>BAKED AHI TUNA 2.0 -C°</b> Yellow fin tuna   Szechuan pepper   Nuts	15
<b>BEEF TARTARE</b> Homemade sourdough bread   Mustard cream   Salted butter	16

## Daily dishes

<b>SPAGHETTI ALLA CHITARRA</b> Clams   Mussels   Date tomatoes	19
<b>POTATOES GNOCCHI</b> Basil pesto   Buffalo-mozzarella   Nuts	18.5 V

## Weekly dishes

<b>TACOS</b> Pulled Pork   Coleslaw   Cheddar	18
<b>BRUSCHETTA</b> Tomatoes   Chanterelles   Cheese	18 V

## Main course

<b>RACK OF LAMB</b> La Ratte potatoes   Shitake mushrooms   Braised fennel	28.5 LG
<b>YELLOW FIN TUNA STEAK</b> Pak Choi   Corn   Soy glaze	29 L

## South Tyrolean dishes

<b>SÜDTIROLER SPECK</b> Eggmoa cheese   Horseradish   „Schüttelbrot“	15
<b>„KARTOFFELBLATTLAN“</b> Cabbage   South Tyrolean Hay ham	16 L
<b>HOMEMADE „TIRTLAN“</b> Stuffed with Ricotta and potatoes	16 V
<b>CHANTERELLES-RISOTTO</b> Cheese aged in the bunker   Marjoram	18.5 GV
<b>BREAD-CHEESE DUMPLINGS</b> Cabbage-speck salad   Parmigiano cheese   Melted butter	18
<b>HOMEMADE CASARECCE</b> Chantarelles-sauce   Date-tomatoes   Mountain herbs	18.5 V
<b>VENISON SADDLE STEAK</b> Red cabbage   Potato dumplings   Baby carrots	32 L
<b>BEEF GULASCH</b> Polenta   Fried onion rings   Green beans	25 L

## Desserts

<b>FROM THE SHOWCASE</b> Tiramisù Bobbys white Sacher Cheese cake Chokolade-mousse	At 3.5
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