

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

— APPETIZER —

to share

BAKED AHI TUNA 2.0 -C°	13
Yellow fin tuna Szechuan pepper Nuts <i>The easiest way to be in heaven. Our classic product.</i>	
SHRIMP -C°	13
Sweet corn Wild caught shrimp Mango <i>Sweet corn on the high seas .</i>	
COZZE ALL'AMATRICIANA	13
Mussels Tomato sauce Bacon strips Bread fries <i>Sea and mountains create a perfect union.</i>	L
TORTILLA	12.5
Lamb leg Cabbage Tamarind <i>A mexican stroke of genius.</i>	L
CARPACCIO	13
Roastbeef Elder-Gel Grilled chanterelles <i>Why does the classic always have to be classic?</i>	LG
KOREAN FRIED CHICKEN	12.5
Chicken wings Glass noodels Hoisin sauce <i>Crispy and gives you wings.</i>	L
CHILI SIN CARNE VEGAN	12
Soy tofu Tomato cubes Borlotti beans <i>Do you dare to try a vegan chili?</i>	LGV
BEETROOT	11
Beetroot carpaccio Raspberry dressing Goat cheese Bulgur <i>Our hearts beet for you!</i>	V
BUFALA	12
Mozzarella skewer Mango salad Basil sorbet <i>A trip through southern Italy.</i>	GV

— STARTERS —

POTATO GNOCCHI	17
Grano Arso flour Arugula pesto Scallop	L
MISO RAVIOLI "HAHNENKAMM"	16
Free-range chicken Curry and saffron broth	
CASARECCE	17
Deer drumstick Red currant Scamorza strips	
ORZOTTO	16
Radicchio Chioggia Port wine Gorgonzola DOP Peach	V
COUS COUS WITH PEAS VEGAN	14
Mountain artichoke Sweet potato Avocado	LV
CORN CREAM SOUP -C°	11
Focaccia Cream cheese Calamari rings	

— MAIN COURSES —

VEAL PICANHA	26
Coffee-cocoa-Rub Violina pumpkin cream Amaretti biscuits Broccoli	L
MIAMI PRAWN -C°	27.5
Cold water shrimp Coconut milk Tandoori Curcuma rice	LG
COCONUT SALMON	25
Mountain lentils Peas-mint-puree	LG
LAMB NOISETTE	27
Maruzella-tuna-cream Capers White polenta Baby courgette	G
LASAGNETTE	15
"Aschgut" garden vegetables Tomato ragout BIO hay milk mozzarella Peanuts	V

— SPECIALS —

to share

STEAK FOR TWO	LG
Perfect steak for 2 people	
SIDE DISHES	
Potato wedges with dip	V 6
Cashew-Hummus Carrot Elderflower Shrub	LGV 7.5
Small COSMO salad	LGV 6
Big COSMO salad	LGV 11
„CLASSIC" 4 COURSE TASTING MENU	
possible for 1-4 people	
Price per person	55
Price for wine accompaniment per person	20

— DESSERT —

MARITONZO	11
Brioche Vanilla Ice-Cream Tonka bean whipped cream	V
COSMO COCO BOWL	11
Yogurt-coconut-Ice-Cream Forest fruits American cookies	V
MOZART VISITING	11
Post praline Ron Zacapa Marzipan Pistachios	V
CHILI CHOCOLATE MOUSSE	11
Potato Ice-Cream Lime	V
HOMEMADE SORBET-C°	3.5
of your choice	LV
two scoops	6
three scoops	8
SELECT FROM THE SHOWCASE	
Tiramisú	
Bobby's white sacher	
Cheesecake	

! Please inform us on your food intolerances and/or allergies.
Cover charge per person: 1.5

-C° Deep-frozen products might be used.

G Contains gluten free products
L Contains lactose free products

V Contains vegetarian products