



# COSMO

RESTAURANT BAR LOUNGE BRUNECK

## Soups for the soul

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**PHO BO** 14  
Vietnamese beef soup | Rice noodles | Beef | Spring onion IF

## Salads

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**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

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**BIO BEEF TARTAR** 15 - 20  
Mustard cream | Sour dough bread | Salted butter 90g - 180g

**TUNA TATAKI 120g** 17  
Eggplant | Miso | Wasabi mayonnaise CDFJ

**FALAFEL RAS EL HANOUT** 16  
Salad bouquet | Hummus-Dip | Harrisa spuma A

## Noodles & Rice

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**UDON BEEF NOODLES** 16  
Beef strips | Spring onions | Sesame teriyaki AFKI

**KHAO PAD GOONG** 19  
Thai fried rice | Pink shrimp | Fresh pineapple | Lime | Cilantro BFK

**KHAO PAD GOONG VEGGY** 16  
Thai fried rice | Tofu | Avocado | Fresh pineapple | Lime |  
Cilantro FK

## Starters

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**HOMEMADE CARMELLE** 21  
Filled with braised veal | Leek Sauté | Salted Zabaione ACI

**RISOTTO AL NERO DI SEPIA** 19  
Monkfish | Saffron | Fennel | Citrus fruits D

## Sides

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

## Main Courses

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<b>WIENER SCHNITZEL "THE ORIGINAL" 190g</b>	<b>24</b>
Veal   Roasted potatoes   Cranberry jam	ACGN
<b>ENTRECOTE „BUTTERFLY ON THE GRILL" 250g</b>	<b>30</b>
<b>RED ANGUS AUSTRALIA</b>	ACFJ
Sichuan pepper   Potato Crunchies   Spicy Mayo Dip	
<b>COSMO BEEF BURGER ABERDEEN BEEF 200g</b>	<b>24</b>
Salad   Tomatoes   Caramelized onions	ACG
<b>YELLOW THAI CURRY</b>	<b>19</b>
Chickpeas   Vegetables   Coconut milk   Sesame-Basmati rice	FGI

## Desserts

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<b>LAVA CAKE</b>	<b>8</b>
Mandarin sorbet   Pistachio	ACGH
<b>SICILIAN CANNOLO COSMO STYLE</b>	<b>9</b>
Wafer   Ricotta cheese   Candied fruit   Pistachio	CGH
<b>HOMEMADE SORBET - C°</b>	
Select your favourite flavour	N
One scoop	<b>4</b>
Two scoops	<b>6</b>
Three scoops	<b>8</b>

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.