

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°	15
Yellow fin tuna Szechuan pepper Nuts <i>The easiest way to be in heaven. Our classic product.</i>	
PERUVIAN QUINOA	15
Sea bass fillet Lime Philadelphia cheese <i>Seductively marinated "Leche de Tigre".</i>	
SURF AND TURF TARTAR -C°	16
Organic beef Wild shrimps Smoked salmon Avocado <i>Wildly chopped up.</i>	L
SPECK TRILOGY	15
Mousse Pancetta Carrè Schüttelbrot butter <i>South Tyrolean PGI in various textures.</i>	
KOREAN MISO HONEY	14
Pulled duck Miso vegetables Udon noodles <i>Tasty broth for more strength.</i>	
OSHI SUSHI	15
"Maibock" deer Avocado Truffle mayonnaise <i>Genius sushi cubes.</i>	
STRAWBERRY GAZPACHO	14
Burrata Peppermint Pane Carasau <i>Fruity, sweet, spicy.</i>	V
AUBERGINE BURGER	14
Miso cheddar cheese Harissa sauce Panko tempeh <i>Little Burgerking.</i>	LV
YELLOW LENTIL DAL	15
<i>Our Indian curry to suit every taste.</i>	V

— STARTERS —

VIALONE NANO RISOTTO	18
Chives Salmon ceviche Passionfruit	G
CHERVIL RAVIOLI	17.5
Parmesan Fondue Asparagus ragout Pinot blanc espuma Cashew nuts	V
SPELT FLOUR TAGLIOLINI	17
Game ragout Blueberries Colorful roots	
POTATO AND WILD GARLIC GNOCCHI -C°	17.5
"Felino" salami Calamari rings Date tomatoes Burrata	
FRIED RICE VEGAN	16
Asian vegetables Tempeh Spicy sauce	LV
ASPARAGUS CREAM SOUP	12
Whipped cream Puff pastry croissant Smoked Norwegian salmon	

— MAIN COURSES —

SEA BREAM FILLET	31
Red curry Thai basil Jasmine rice	LG
TURBOT FILLET	31
Mashed potatoes Lemongrass Red cabbage Pomegranate	G
BRAISED BEEF CHEEK	30
Alpine cheese foam Baked potato sticks Champignons Lovage	
VENISON LOIN MEDALLION	32
Mushrooms dashi Snow peas Baked celery root	LG
ORIENTAL STYLE CORN POLENTA VEGAN	18
Vegetables Rendang Tomato cubes	GV

— SPECIALS —

to share

STEAK FOR TWO	LG
Perfect steak for 2 people Ask our waiters for the price	
SIDE DISHES	
Fried potato mix BBQ-Sauce -C°	L 5.5
Walnut hummus Small grilled vegetables Yoghurt Lime	LGV 5.5
Small COSMO salad	LGV 6
Big COSMO salad	LGV 11
„CLASSIC" 4 COURSE TASTING MENU (UNTIL 9PM)	
Available for 1-4 people	
Price per person	65
Price for wine accompaniment per person	25

— DESSERT —

COOKIES SEMIFREDDO	11
Strawberry Sashimi	V
YOGURT ICE-CREAM	11
Rhubarb and raspberry smoothie Toffifee	V
RICOTTA CHEESE DUMPLINGS	11
Pistachio crunch Nougat ganache Blackberries	V
BOURBON VANILLA CRÈME BRÛLÉE	11
	V
HOMEMADE SORBET-C°	4
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: 2

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

-C° Deep-frozen products might be used.

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