

# 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

<b>BAKED AHI TUNA 2.0 -C°</b>	15
Yellow fin tuna   Szechuan pepper   Nuts <i>The easiest way to be in heaven. Our classic product.</i>	
<b>PERUVIAN QUINOA</b>	15
Sea bass fillet   Lime   Philadelphia cheese <i>Seductively marinated "Leche de Tigre".</i>	
<b>SURF AND TURF TARTAR -C°</b>	16
Organic beef   Wild shrimps   Smoked salmon   Avocado <i>Wildly chopped up.</i>	L
<b>SPECK TRILOGY</b>	15
Mousse   Pancetta   Carrè   Schüttelbrot butter <i>South Tyrolean PGI in various textures.</i>	
<b>KOREAN MISO HONEY</b>	14
Pulled duck   Miso vegetables   Udon noodles <i>Tasty broth for more strength.</i>	
<b>OSHI SUSHI</b>	15
"Maibock" deer   Avocado   Truffle mayonnaise <i>Genius sushi cubes.</i>	
<b>STRAWBERRY GAZPACHO</b>	14
Burrata   Peppermint   Pane Carasau <i>Fruity, sweet, spicy.</i>	V
<b>AUBERGINE BURGER</b>	14
Miso cheddar cheese   Harissa sauce   Panko tempeh <i>Little Burgerking.</i>	LV
<b>YELLOW LENTIL DAL</b>	15
<i>Our Indian curry to suit every taste.</i>	V

## — STARTERS —

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

## — MAIN COURSES —

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

## — SPECIALS —

to share

<b>STEAK FOR TWO</b>	LG
Perfect steak for 2 people Ask our waiters for the price	
<b>SIDE DISHES</b>	
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
<b>„CLASSIC" 4 COURSE TASTING MENU (UNTIL 9PM)</b>	
Available for 1-4 people	
Price per person	65
Price for wine accompaniment per person	25

## — DESSERT —

<b>COOKIES SEMIFREDDO</b>	11
Strawberry Sashimi	V
<b>YOGURT ICE-CREAM</b>	11
Rhubarb and raspberry smoothie   Toffifee	V
<b>RICOTTA CHEESE DUMPLINGS</b>	11
Pistachio crunch   Nougat ganache   Blackberries	V
<b>BOURBON VANILLA CRÈME BRÛLÉE</b>	11
	V
<b>HOMEMADE SORBET-C°</b>	4
of your choice	LV
two scoops	6
three scoops	8
<b>SELECT FROM THE SHOWCASE</b>	
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