

-SMALL APPETIZERS----------MAIN COURSES-

WAGYU KNUCKLE CARPACCIO	20	HOMEMADE BURGER	29	
Roasted cashews South-tyrolean shiitake	LG	120 gram Wagyu patty (cooked rare) Peach chutne		
mushrooms Schwarzenstein cheese Strawberries		Ox heart tomatoes Arugula Potato wedges		
		Sour cream sauce Chilli and onion sauce		
BRAISED OCTOPUS -C°	15			
Taggiasca olives Chanterelles Tomatoes	LG	"BOMLO" SALMON FILLET SLOW COOKED	32	
		Mediterranean vegetables crust Lotus roots	LG	
PULLED SMOKED BEEF	15	·		
Tacos Coleslaw Philadelphia Taggiasca olives		VEAL OSSOBUCO ALLA MILANESE	25	
		Gremolata Lotus root Saffron risotto	G	
TOM KHA GAI	14			
Beet root Tomino cheese Spinach Pine nuts	GV	BONITO TUNA FRIED BRIEFLY	27	
		Small root vegetables Sweet soy sauce	L	

TAGLIOLINI PASTA	17	SUMMER SALAD TIPS	18
Lamb ragout Local chanterelles Grilled tomino ch	neese	Grilled avocado r Mozzarella Beef stiffener	
POTATO-WILD GARLIC GNOCCHI	17	POKE BOWL Salmon cubes Spring onions Colorful carrots Sesan dip	19
Braised octopus Taggiasca olive Wild herbs	L		ne

COSMO. SHARE THE MOMENT. SHARE THE TASTE.

The COSMO is the perfect place to share delightful moments with those you feel close to. Our concept of "sharing" perfectly emphasises this aspect: can there be anything nicer than to share good food and embark on a culinary journey together? We serve our sharing-meals in a manner that enables everybody sitting at the table to try and eat them. We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used.

-STARTERS

ALPIN CHEESE DUMPLINGS Chanterelles sauce Melted butter	17	DESSERT From the showcase	starting at 3.5
SPICY TOMATO SOUP	13		
Grilled scallops Basil Sour cream	G	Tiramisú	

Bobby's white Sacher

Cheesecake Chocolate mousse

CONTAINS VEGETARIAN PRODUCTS CONTAINS GLUTEN FREE PRODUCTS CONTAINS LACTOSE FREE PRODUCTS DEEP FROZEN PRODUCTS MIGHT BE USED