

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.



HANNES NIEDERMAIR
Manager - Host



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>	
BRAISED OCTOPUS -C°	15
Taggiasca olives Chanterelles Tomatoes <i>Moscardini" cooked in spiced tomato salsa.</i>	LG
SWORDFISH	15
Papaya Lime Muraglia olive oil Cabbage turnip <i>Raw marinated with papaya and kohlrabi salad.</i>	LG
WAGYU KNUCKLE CARPACCIO 	29
Roasted cashews South Tyrolean Shitake mushrooms Schwarzenstein cheese Strawberries <i>Local fine cuts, served wafer-thin.</i>	LG
PULLED SMOKED BEEF 3 PIECES 	20
Tacos Coleslaw Philadelphia Taggiasche olives <i>Local Wagyu beef for gourmets.</i>	
ENGLISH BRISKET 	29
Served warm Wild garlic pesto Granny Smith apple Valerian Marinated figs <i>Juicy South Tyrolean Wagyu.</i>	LG
STRAWBERRY GAZPACHO	14
Burrata Peppermint Pane Carasau <i>Fruity, sweet, spicy.</i>	V
TOM KHA GAI	14
Veetroot Tomino cheese Spinach Pine nuts <i>Earthy grilled cheese. Thai delight.</i>	GV
EGG BENEDICT 3.1	14
Poached egg Sunflower seeds Sauce Hollandaise <i>Deep-fried free-range egg in a sunflower coating and foam-</i>	V


! 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.

— STARTERS —

RAVIOLI NERO DI SEPIA	18.5
Monkfish filling Peas Saffron Piedmontese hazelnuts	
RISOTTO ACQUARELLO -C°	18.5
Black currant Red shrimps Apricot Pistachio	
SPELT FLOUR TAGLIOLINI	17
Game ragout Blueberries Colorful roots	
POTATO AND WILD GARLIC GNOCCHI -C°	17.5
"Felino" salami Calamari rings Date tomatoes Burrata	
SPICY TOMATO SOUP	13
Grilled scallops Basil Sour cream	G
SPICY MUSHROOMS VEGAN	17
Chickpeas Soy flakes Vegan coconut feta	LGV

— MAIN COURSES —

GRILLED BLACK COD FILLET	32
Watermelon Spring onion Wasabi	LG
SLOW-BAKED SALMON FILLET "BOMBLO"	32
Mediterranean vegetable crust Lotus roots	LG
HOMEMADE BURGER 	29
120 grams Wagyu patty (medium rare Peach chutney Ox heart tomatoes Arugula Potato wedges Sour cream sauce Chilli and onion sauce	
SOUTH TYROLEAN VEAL STEAK	30
Cacio e Pepe crust Parsley and potato puree	
RED LENTILS DAL	17
Tenderstem broccoli Portobello mushrooms	LGV

— SPECIALS —

to share

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

— SIDE DISHES —

SIDE DISHES		
Fried potato mix BBQ-Sauce -C°	L	6
Walnut hummus Small grilled vegetables	LGV	6
Yoghurt Lime		
Small COSMO salad	LGV	6
Big COSMO salad	LGV	11

— DESSERT —

SNICKERS	11
Valrhona Dulcey Mousse Hazelnuts Salted caramel	V
"BUCHTELN"	11
Local apricots Nougat ice cream	V
COSMO COOKIE ICE CREAM	11
Tonka beans parfait Summer fruits Mint	V
HOMEMADE SORBET-C°	4
of your choice	LV
two scoops	7
three scoops	9
FROM THE SHOWCASE	
Tiramisú Bobby's White Sacher Cheesecake	

G Contains gluten free products
L Contains lactose free products
V Contains vegetarian products
-C° Deep-frozen products might