



# COSMO

RESTAURANT BAR LOUNGE BRUNECK

Welcome to the **COSMO** restaurant in the center of Brunico!

Let yourself be enchanted by our cosmopolitan ambience and Mediterranean flair: with us you can expect extraordinary creations and surprising taste experiences. Non vediamo l'ora di vizarvi!

DAVID ALTHUBER  
Chef

GABRIEL GATTERER  
Chef

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Please let us know of any intolerances or allergies.  
Homemade focaccia and chef's greeting: 2 euros  
We always try to use local ingredients.  
If necessary, ingredients from the EU and non-EU countries are used.

## Special

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**TASTING MENU** **65**  
Until 9PM - 4 courses - (Price per person)  
Meat or fish tasting menu

**WINE PAIRING** **25**

## Appetizer

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**BAKED AHI TUNA 2.0 - C°** **15**  
Yellowfin tuna | Sichuan pepper | Walnuts

**WILD PRAWN - C°** **15**  
Panko crumbs | Mango chutney | Buffalo mozzarella

**TATAKI DI BLACK ANGUS** **15**  
Arugula | Pistachio | Black olives **LG**

**BEEF TARTAR** **16**  
Homemade sourdough bread | Mustard cream | Salted butter

**CASHEW HUMMUS** **14**  
Yellow Curry | Naan | Garlic Yogurt **V**

**STUFFED AUBERGINES vegan** **13**  
Dried Tomatoes | Almond Ricotta | Basil **LGV**

# Starters

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<b>RISOTTO VIALONE NANO</b> Radicchio   Apple   Macadamia Nuts   Bunker Cheese	<b>17</b> GV
<b>CHICKEN CONSOMME</b> Roots   Baby corn	<b>11</b> LG
<b>CHESTNUT CREAM SOUP</b> Bruschetta   Guanciale	<b>11</b>
<b>CASARECCE</b> Deer ragout   Dark chocolate   Thyme foam	<b>17.5</b>
<b>RAVIOLI</b> Savoy cabbage   Speck with pepper   Mascarpone   Sweet potato	<b>17</b>

# Main Courses

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<b>SEA BREAM FILLET</b> La Ratte" potatoes   Colorful tomatoes   Olive oil with lemon	<b>27</b> LG
<b>TURBOT FILLET</b> Truffle Mashed Potatoes   Mediterranean Vegetables   Basil Croquette	<b>30</b>
<b>SOUTH TYROLIAN VEAL SADDLE</b> Cacio e pepe crust   Potato and leek gratin   King Oyster Mushrooms	<b>31</b>
<b>VENISON SADDLE STEAK</b> Red Cabbage   Parsnip   Port Wine	<b>32</b> LG
<b>BLACK LENTILS DAL</b> Pak Choi   Champignons   Peas	<b>15</b> LV

## ALLERGENS

G Contains gluten-free products  
L Contains lactose-free products  
V Contains vegetarian products  
C° Frozen products may be used

# Sides

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Fried potatoes mix   BBQ sauce - °C	L	5.5
Colorful grilled vegetables	LGV	5.5
Small COSMO salad	LGV	6
Large COSMO salad	LGV	11

# Desserts

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<b>HAZELNUT MOUSSE</b> Banana ice cream   Passion fruit   Amaretti	<b>11</b> V
<b>DARK CHOCOLATE CAKE</b> Tonka bean ice cream   Raspberries (Waiting time approx. 15 min.)	<b>11</b> V
<b>HOMEMADE SORBET - C°</b> Flavor of your choice	<b>LV</b>
One scoop	4
Two scoops	6
Three scoops	8
<b>FROM THE SHOWCASE</b> Tiramisù Bobby's White Sacher Cheesecake	<b>Starting from 3.5</b>

# Wines OF THE WEEK

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<b>WHITE WINE</b> Falkenstein Riesling	5.5
Lugana Otella	4.5
Chardonnay Peter Zemmer	4
<b>RED WINE</b> Lagrein Peter Zemmer	4.5
Collasorbo Sant'Animo	5
Rosso Conero Le Terrazze	4.5