

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>	
SEA BASS FILLET	15
Sushi rice Wasabi nuts Rice paper <i>Marbled sashimi that will drive you crazy.</i>	
WILD PRAWN	15
Panko crusted Mango chutney Buffalo mozzarella <i>A crispy start for your day.</i>	
WAGYU KNUCKLE CARPACCIO 	20
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>	
POTATO "BLATTLAN"	14
Sauerkraut Wild cumin Speck (Pork belly) <i>Puster valley potatoes and kraut. A pleasure.</i>	L
YELLOW AND RED BEETS	10
Creme Fraiche Mustard seeds <i>Raw, crispy slices for dipping.</i>	GV
TOM KHA GAI	14
Beetroot Tomino cheese Spinach Pine nuts <i>Grilled cheese. Thai delight.</i>	GV
CHERRY TOMATO TARTAR VEGAN	13
Basil Tropea onion gel Avocado sauce <i>Try it the vegan way.</i>	LGV

! 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 —

POTATO RAVIOLI	17
Cheese Sage Salted walnuts Roasted pumpkin	V
RISOTTO ACQUARELLO -C°	18.5
Black currant Red shrimps Mango Pistachio	
FRIED SEMOLINA BALLS	17
Stewed Treviso radicchio Burrata from Puglia Serrano raw ham	
RED TAGLIOLINI	18
Beetroot Basil pesto Red cabbage gel Deer fillet (served medium rare)	L
CHESTNUT CREAM	11
Bruschetta Pork cheek bacon	

— MAIN COURSES —

TROUT FILLET FROM VAL PASSIRIA	27
Mountain artichokes Potatoes with skin Herb butter	G
GRILLED PIKEPERCH	30
Celery cream Vegetables Chorizo Gremolata	G
HOMEMADE BURGER 	29
120 grams Wagyu Patty (medium rare) Peach chutney Ox heart tomatoes Arugola Potato wedges Sour cream sauce Chilli and onion sauce	
SOUTH TYROLEAN VEAL STEAK	30
Cacio e Pepe crust Potato and leek gratin King oyster mushrooms	
FALAFEL	17
Beetroot Thyme ricotta Acacia honey Whole wheat bread	V

— SPECIALS —

to share

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

— SIDE DISHES —

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

— DESSERT —

SNICKERS	11
Valrhona Dulcey Mousse Hazelnuts	V
CHESTNUT MOUSSE	11
Biological hay milk Hazelnuts	V
PISTACHIO ROCHER	11
Salted caramel Raspberries	V
CRÈME BRÛLÉE	11
Kuntrawant Coffee Autumn fruits	V
HOMEMADE SORBET-C°	4
of your choice	LV
two scoops	6
three scoops	8
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