

From our lava rock grill

BRASSERIE
KOSMOPOL

Steak from farm Jos Theys (with a sauce of your choice)

Beef tenderloin from farm Jos Theys (with a sauce of your choice)

Sirloin steak from farm Jos Theys (with a sauce of your choice)

Sauces: mushroom cream, pepper cream, béarnaise, garlic butter or Kosmopol (tomato/garlic/whisky/cream/ spicy)

These dishes are served with seasonal garnish and fresh fries, croquettes, mashed potatoes, or pasta

Fish dishes

Baked salmon: wok vegetables/ home-made tartar sauce or béarnaise

Fish & chips: cod filet/home-made tartar sauce/ fried parsley

Prawns (8pcs) in garlic butter or Thai curry

Fish dishes are served with fresh fries, croquettes, mashed potatoes, or pasta

Home-made burgers

Classic burger: lettuce/ tomato/ pickle/ barbecue sauce/ fries

Cheese burger: cheddar cheese/ lettuce/ tomato/ aioli with parmesan/ pickle/ fries

Kosmopol burger: bacon/ fried egg/ lettuce/ pickle/ tomato/ chef's sauce/ fries

Suggestions

Starters

Baked scallops: cauliflower cream/ applejack/ burnt butter

Butternut soup: coriander/ coconut/ smoked salmon (starter or main dish)

Wild croquettes: parsnip cream/ roasted shallot/ meat gravy

Main dishes

Duck breast fillet: shiitake/ aubergine cream/ carrot/ wild sauce/ fondant potatoes

Lamb fillet: braised chicory/ duxelle mushroom/ lamb sauce/ gratin dauphinois

Ossobuco alla Milanese: slow-cooked veal shank/ parmesan cheese/ pasta

Stuffed chicken: mozzarella/ sundried tomato/ prosciutto/ basil/ mushrooms/
zucchini/ cognac sauce/ croquettes

Skrei (young cod): spinach/ gray shrimps/ tomato/ mashed potato/ beurre blanc

Sea devil curry stew: snow peas/peas / bell peppers/ rice with coriander

Baked butternutpolenta (veggie): shiitake/ broccoli/ cherry tomato/ roasted vegetables sauce

Desserts

Chocolate lava cake served with vanilla ice cream

Lemon cheese cake with raspberry sauce

Drinks

Lazy red cheeks: vodka, pulco, sugar, raspberries, violet syrup

Brockmans gin: made of coriander, berries and orange zest