

From our lava rock grill



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 fillet of salmon: wok vegetables/ home-made tartare sauce or béarnaise

Beer battered fish & chips: cod filet/home-made tartare 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

Child dishes (under 12 years)

Hamburger with fries

Sausage (2pcs) with fries

Chicken vol-au-vent with fries

Spaghetti Bolognese with cheese

Desserts

Moelleux from chocolate 'home made' with vanilla ice

Lemon cheesecake with raspberry coulis

Surprise coffee Kosmopol (three small deserts)

Panna Cotta with cold sabayon & raspberry coulis

Chocolate mousse from the house

Tiramisu with spiced bisquit

Apple strudel with vanilla ice

Coupe vanilla or coupe mokka or cream brulée

Coupe advocaat or coupe bresilienne

Dame blanche or café glacé

Supplements:

Whipped cream

Hot chocolate sauce

Sweets (between 14h & 17h30)

Pancakes (sugar, syrup or jam)

Waffle with powdered sugar