



c o s m o
KITCHEN

Bauernmarkt 1, 1010 Wien | +43 1 90 606-90

United by flavor - the Cosmo way

In the heart of Cosmo Kitchen, the once-opposing worlds of Emperor Leopold I, his rival Louis XIV, the Ottoman Empire, and the Jewish banker Samuel Oppenheimer come together. Where conflicts and power struggles once dominated, unity now decks the tables. Leopold recognized that true strength lies in collaboration, and this spirit is brought to life here: cultural influences from around the world come together in dishes that encourage sharing. Our cuisine is inspired by Viennese tradition, French sophistication, Ottoman flavors, and Jewish heritage. Each bite is a tribute to these historical connections, inviting you to experience the diversity and harmony of past eras – here and now, gathered around one table.

Starters

Sea bass ceviche Daikon radish, grapefruit juice, jalapeño, fennel	23
Barbecue eel White cabbage, almond mayonnaise, smoked almonds	29
Veal tartare Sweet cream hollandaise, chervil, lime, shiitake mushrooms	24
Smoked goose breast crostini Pickled vegetables, herb butter	16
Langos 🌿 Crème fraîche, early leek, braised shallots, mountain cheese	19
Pointed peppers 🌿🌿 Tapioca, hazelnuts, braised peppers, mustard	16
Braised pumpkin 🌿 Pear vinaigrette, buttermilk	17
Fresh garden salad 🌿 Leaf lettuce, tandoori egg, cucumber, tomato dressing	13



Spend the night with Leo.
Ask our staff for the late night rate.

Mains

The Red Duck Breast of duck, beetroot, cranberry jus, red veined sorrel	34
Filet mignon from organic beef Truffled potato-mousseline, sautéed radicchio, bone marrow crumble	46
Boiled veal shoulder Black pudding, wild mushrooms, root vegetables, chervil root	33
Salmon Trout Matelote Pickled oysters, oyster mushrooms, root vegetables, grilled leeks	34
Cod Brandade, chioggia beet, golden beet, seaweed caviar	39
Sunflower seed risotto 🌿 Parmesan, cauliflower, vinegar shallots	23
Vadouvan carrots 🌿🌿 Sun wheat, pickled kumquat	21
Salt-crusted celery root 🌿 Labneh, basil, caper-raisin vinaigrette	24

We are pleased to offer truffled fries (€12) or basmati rice (€8) as a side with your dishes.

Sweets

Mille-Feuille Hazelnut, vanilla	13
Bundt cake Raspberry chantilly	13
Chocolate mousse 🌿🌿 Blackberry sorbet, tonka bean	13
Jumi cheese with fig mustard & Öfferl bread Choice of 3 varieties or 5 varieties	16 24
Taleggio Cucumber ice cream, fennel, amarettini	16

Tasting Menu

Tasting Menu 6 Courses	115 per person
Wine Pairing	85 per person
Refreshing Non-Alcoholic Pairing	65 per person

🌿 vegetarian

🌿🌿 vegan

Cover Charge: Öfferl bread, whipped butter, olive oil: €6 per person

We are happy to inform you about allergens in our dishes. A detailed allergen menu is available upon request from our service staff.