Starters



Salad with traditional cheese- & shrimp croquettes served with bread/ fried parsley and sauce

Cheese croquettes (2 or 3 pcs)

Shrimp croquettes (2 or 3 pcs)

Duo of cheese- & shrimp croquette

Trio of croquettes: cheese-, shrimp- & brie de meaux truffle croquette

Beef carpaccio: arugula, parmesan cheese, pine nuts, balsamic cream

Prawns (5pcs) in garlic butter

Prawns (5pcs) in Thai curry

Salad

Kosmopol salad: prawns (5pcs)/ smoked salmon/ apple slices

Bacon and goat cheese salad: baked apple with honey

Caesar salad: chicken/ croutons/ parmesan cheese/ Caesar dressing

Quinoa salad: tomato/bell peppers/ zucchini/ mozzarella/ tomatoade / arugula

Pasta

Spaghetti Bolognese with cheese

Pasta diablo: tagliatelle/ prawns/ vegetables/ white wine/ spicy tomato sauce

Vegetarian vegetable lasagna with goat cheese

Lasagna Bolognese

All salads and pastas are served with bread

Woks

Wok with prawns or chicken or vegetarian in wok sauce: vegetables/ noodles

Wok with prawns in Thai curry: vegetables/ rice (can also be spicy)

Belgian Classics

Side dishes

Chicken vol-au-vent Baked mushrooms

Beef stew with dark Leffe Baked vegetables

Steak tartar with his garnish Mixed salad

Pork cheeks with dark beer Chicory salad

Classics are served with seasonal garnish and fries, croquettes, mashed potatoes or rice

Kosmopol's Favorites

Chicken teriyaki: grilled chicken breast/ fried rice/ spring vegetables/ teriyaki sauce

Fajitas: marinated chicken/ sour cream/ guacamole/ tomato salsa/ fries or rice

Burritos: stuffed with minced meat/ cheddar cheese/ guacamole/ fries or rice