

TWENTY TWO

RESTAURANT

Speise

KARTE

VORSPEISE

BEEF TARTAR €19,90
Kräutermayo . Belper Knolle . Senfkaviar

 **SCHAFSMILCHCREME** €15,90
BIO Karotten . Kräuteröl . Dinkel

RADLBERGER LAX €16,50
Wiener Aspik . Spargel . Safran

**CARLO PEDERSOLI'S
LIEBLINGSSUPPE** €15,50
Barlottibohne . Süßem Speck

THE 22 SIGNATURE DISH

**PANNONISCHER
BIO KAVIAR** €22,22
Erdäpfel . MA-YU Bohnencreme . Kresse

LEHRLINGSGERICHT

**UNSER MONATLICH
WECHSELNDES GERICHT-
ERSTELLT & GEKOCHT VON
EINEM UNSERER
KÜCHENLEHRLINGE** €25,50

HAUPTSPEISE

**TRÜFFELCHEESE-
STEAK BURGER** €28,90
Zwiebelmarmelade . Pommes . Dip

**WIENER SCHNITZEL
BIO KALB** €36,90
gemischtem Salat . Zitrone . Preiselbeeren

**WIENER SCHNECKE
"GUGUMUCK"** €33,90
Lumaconi Pasta . a la Carbonara

AUSTRIAN MAKI €27,50
Ötscherblick Schwein . Wiener Miso . Kimchi

 **VEGANE CURRYWURST** €26,50
violetter Süßkartoffel . Pastinake . Kräuter

**HÖLLERSCHMID'S
MAIBOCK** €39,50
Navetten . Marille . Alkoholfreies Bier

DESSERT

GERMKNÖDEL "22 STYLE" €12,90
Vanillesauce . Cashew . Pflaume

MILCH & HONIG €14,50
Mandel . Bergamotte . Crumiel

 **ERDBEER SORBET** €9,90
Szechuanpfeffer . Fizzy

PRALINE PRO STÜCK €2,20
aus unserer Holzbox

KÄSE VOM JUMI €17,80
schwarzen Nüssen . Feigensenf

COUVERT PRO PERSON €5,50

TWENTY TWO

RESTAURANT

menu

STARTER

BEEF TARTAR €19,90
with herb mayo, belpere cheese & mustard caviar

 **SHEEP MILK CREAM** €15,90
with bio vegetables, herb oil & spelt

RADLBERGER LAX €16,50
with Vienna spic, asparagus & saffron

CARLO PEDERSOLI'S SOUP €15,50
with borlotti bean & sweet pancetta

THE 22 SIGNATURE DISH

**PANNONISCHER
BIO KAVIAR** €22,22
with potato, black bean ma-yu cream & cress

APPRENTICE DISH

**OUR MONTHLY
CHANGING DISH -
CREATED & COOKED BY
ONE OF OUR KITCHEN
APPRENTICES** €25,50

COUVERT PER PERSON €5,50

MAIN COURSE

**TRUFFLE CHEESE-STEAK
BURGER** €28,90
with onion jam, French fries & dip

**DEEP FRIED VEAL WITH
BREADCRUMBS** €36,90
with salad, lemon and cranberries

**VIENNA SNAIL FROM
GUGUMUCK** €33,90
with lumaconi pasta a la Carbonara

AUSTRIAN MAKI €27,50
with Ötscherblick pork, vienna miso & homemade kimchi

 **VEGAN CURRY SAUSAGE** €26,50
with sweet potato, parsnip & herbs

**HÖLLERSCHMID'S
VENISON** €39,50
with turnip, apricot & 0% beer

DESSERT

YEAST DUMPLING €12,90
with vanilla sauce, cashew & plum

MILK & HONEY €14,50
with almond, bergamot & crumiel

 **STRAWBERRY SORBET** €9,90
with fizzy & Szechuan pepper

PRALINE PER PIERCE €2,20
served in our wood box

JUMI CHEESE €17,80
with black nuts & fig mustard