

TWENTY TWO

RESTAURANT

Speise

KARTE

VORSPEISE

- BEEF TARTAR** €16,90
Kräutermayo . Belper Knolle . Senfkaviar
- RADLBERGER LACHSFORELLE** €15,90
Gurke. Apfel. Kren & Cashewnuss
- KAROTTEN-TARTAR** €12,90
Senfkorn. geräucherter Beurre Blanc
- CAESAR SALAT** €12,90
*bunten Cherrytomaten. Kapernblatt. Sardelle.
Croutons & Belper Knolle*

SUPPE

- MÜHLVIERTLER STOSUPPE** €9,50
Kürbis. Brot & Liebstöckl
- KÜRBISCREMESUPPE** €8,50
Kernöl. Kürbiskernen

HAUPTSPEISE

- WIENER SCHNITZEL VOM KALB** €29,90
gemischtem Salat. Zitrone & Preiselbeeren
- WIENER SCHNECKE VOM GUGUMUCK** €24,50
Pasta. a la Carbonara
- ALPENGARNELENRAVIOLI** €27,90
Gulaschsafter'l. Balsamico & Schnittlauch
- VEGANE PIZZA** €19,90
Kürbis. Süße Schalotte. veganer Mozzarella & Kürbiskerne
- LEHRLINGSGERICHT** €22,50
erstellt & gekocht von einem unserer Küchenlehrlinge

TWENTY TWO

RESTAURANT

Speise

KARTE

STEAKS & MORE

CHATEAUBRIAND VOM SIMMENTALER RIND (440G)	€59,90
RINDERFILET VOM SIMMENTALER RIND "LADY CUT" (200G)	€29,90
RÜCKENSTEAK VOM ROSEKALB (200G)	€25,90
BIO LANDHENDLFILET (180G)	€15,50
WIENER WELSFLET (180G)	€19,50

BURGER'S

BLACK ANGUS BURGER <i>Brioche Bun. Cheddar. Tomate & Zwiebeljam</i>	€12,90
VEGAN BURGER ASIA STYLE <i>falsche Ente. Szechuanmayo. Kimchi</i>	€11,90
FISH MAC <i>Brioche Bun. Cheddar. Sauce Tatar</i>	€11,90

BEILAGEN

BELGISCHE POMMES	€5,90
TRÜFFEL-CHEESE FRIES	€6,90
HAUSGEMACHTER KIMCHI	€5,90
GEGRILLTES OCHSENHERZTOMATE	€4,90
TRÜFFELPÜREE	€6,90
PIMIENTOS DE PADRON <i>Maldonsalz</i>	€5,90
VIOLETTES SÜSSKARTOFFEL GRATIN <i>mit jungem Schlossberger</i>	€6,90
EDAMAME <i>Maldonsalz</i>	€5,90

SAUCE -DIP

KRÄUTERMAYO	€2,90
SAUCE ANDALOUSE	€2,90
PREISELBEEREN	€2,90
VEGANE CASHEW-KREN	€3,50
WIENER KETCHUP	€3,20
SZECHUANMAYO	€3,20

GEDECK PRO PERSON € 4,50

TWENTY TWO

RESTAURANT

Dessert-Karte

DESSERT & KÄSE

GERMKNÖDEL "22 STYLE" <i>Vanillesauce. Cashew & Pflaume</i>	€12,90
MILCHREIS <i>Zitrusfrüchte. Rumrosine & Vanille-Olivenöl</i>	€11,50
CREME BRULEE <i>Beerenröster. Vanilleeis</i>	€11,50
DUET VON DER SCHOKOLADE <i>weiße Schokolade. dunkle Schokolade. Weichselragout</i>	€11,50
PRALINE (1STÜCK) <i>aus unsere Holzbox</i>	€2,20
UHUDLERFRUCHTGUMMI (1STÜCK)	€2,20
KÄSE VOM JUMI <i>schwarzen Nüssen. Feigensenf</i>	€10,80

TWENTY TWO

R E S T A U R A N T

Ala Carte

menu

STARTER

- BEEF TARTARE** €16,90
Herb-infused mayonnaise. Belper tuber cheese. Mustard caviar
- RADLBERGER SALMON TROUT** €15,90
Cucumber. Apple. Horseradish & Cashew
- CARROT TARTARE** €12,90
Mustard seed. Smoked beurre blanc
- CAESAR'S SALUTATION** €12,90
*vibrant cherry tomatoes. Caper leaf. Anchovy.
Croutons & Belper tuber cheese*

SOUP

- SOUR CREAM SOUP** €9,50
Pumpkin. Bread & Lovage
- PUMPKIN CREAM SOUP** €8,50
Pumpkin seeds

MAIN DISH

- VIENNESE SCHNITZEL MADE FROM VEAL** €29,90
mixed salad. Lemon & cranberries
- GUGUMUCK'S VIENNESE SNAIL** €24,50
Pasta, Carbonara style
- TIGER PRAWN-RAVIOLI** €27,90
Goulash broth. Balsamic vinegar and chives
- PLANT-BASED PIZZA** €19,90
Pumpkin. Sweet shallots. Vegan mozzarella & pumpkin seeds
- APPRENTICE TRIBUNAL** €22,50
prepared & cooked by one of our culinary apprentices

TWENTY TWO

R E S T A U R A N T

Ala Carte

menu

STEAKS & MORE

CHATEAUBRIAND VOM SIMMENTALER RIND (440G)	€59,90
BEEF FILLET FROM SIMMENTAL BEEF "LADY CUT" (200G)	€29,90
ROSE VEAL BACK STEAK (200G)	€25,90
ORGANIC COUNTRY CHICKEN FILLET (180G)	€15,50
VIENNESE CATFISH (180G)	€19,50

BURGER'S

BLACK ANGUS BURGER <i>Brioche Bun. Cheddar. Tomato & Onion Jam</i>	€12,90
VEGAN BURGER ASIA STYLE <i>false Entity. Szechuanmayo. Kimchi</i>	€11,90
FISH MAC <i>Brioche Bun. Cheddar. Sauce Tatar</i>	€11,90

SUPPLEMENTS

BELGIAN FRIES	€5,90
TRUFFLE CHEESE FRIES	€6,90
PADRON PEPPERS <i>Maldonsalt</i>	€5,90
HOMEMADE KIMCHI	€5,90
PURPLE SWEET POTATO GRATIN <i>with young Schlossberger</i>	€6,90
EDAMAME <i>Maldonsalt</i>	€5,90
GRILLED OXHEART TOMATO	€4,90

SAUCE & DIP

HERBMAYO	€2,90
ANDALUSIAN SAUCE	€2,90
CRANBERRIES	€2,90
VEGAN CASHEW-RADISH	€3,50
VIENNESE KETCHUP	€3,20
SZECHUANMAYO	€3,20

COVERGAGE PER PERSON € 4,50

TWENTY TWO

RESTAURANT

dessert-menu

DESSERT & CHEESE

YEAST DUMPLINGS "22 STYLE" <i>Vanilla sauce. Cashew and plum</i>	€12,90
RICE PUDDING <i>Citrus fruits. Rum raisin and vanilla-infused olive oil</i>	€11,50
CREME BRULEE <i>Berry roaster. Vanilla ice cream</i>	€11,50
CHOCOLATE DUET <i>white chocolate. dark chocolate. sour cherry compote</i>	€11,50
PRALINE (ONE PIECE) <i>from our wooden container</i>	€2,20
UHUDLER FRUIT GUM (ONE PIECE)	€2,20
CHEESE PRODUCED BY JUMI <i>black nuts. Fig mustard</i>	€10,80