

MENU

THE
TWENTYTWO
RESTAURANT & BAR
BRUXELLES

COLD STARTERS

PALETTE OF CHEESES WITH DRIED FRUITS

Brie cheese, parmesan cheese, smoked cheese, goat cheese, butter and dried fruits.

PALETA SIREVA SA SUVIM VOĆEM

Brie sir, parmezan, dimljeni kačkavalj, kozji sir, puter i suvo voće.

3490



ASPARAGUS WITH ZUCCHINI AND ALMONDS

Asparagus with zucchini and almonds.

ŠPARGLA SA TIKVICOM I BADEMOM
Špargla sa tikvicama i bademom.

1900



BURRATA

Burrata, pesto sauce, zucchini, sicilian capers, pine nuts, Njeguški prosciutto.

BURATA

Burata, pesto sos, tikvica, sicilijanski kapar, pinjoli, Njeguški pršut.

1590



STEAK TARTARE

Beef tenderloin tartare, hand cut and lightly seasoned.

TARTAR BIFTEK

Odležali juneći biftek, ručno sečen i blago začinjjen.

3900



SERBIAN PLATE

Smoked ham, beef prosciutto, clotted cream, ajvar (pepper-based condiment), rolled plum with pancetta, goat cheese.

SRPSKI TANJIR

Dimljena pečenica, goveđa pršuta, kajmak, ajvar, rolovana šljiva sa pančetom, kozji sir.

4600



VITELLO TONNATO

Fresh tuna with grilled sirloin steak, quail egg and tuna sauce.

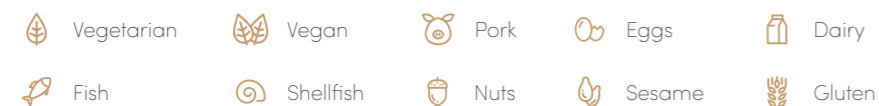
VITELLO TONNATO

Sveža tuna sa grilovanim ramstekom, jaje od prepelice i sos od tune.

2390



Food ingredients symbols



HOT STARTERS

BUREK (BALKAN PASTRY)

Traditional Serbian meal decomposed in segments with crispy "burek" dough, creamy dairy product, Greek yogurt and cheese.

BUREK

Tradicionalno srpsko jelo rastavljeno u segmente sa domaćim testom, kajmakom, grčkim jogurtom i sirom.

2290



PEKAN PEAR

Pear cooked on low temperature, baked with blue cheese and Pecan nuts.

PEKAN KRUŠKA

Kruška kuvana na niskoj temperaturi, zapečena sa plavim sirom i Pekan orahom.

1590



SHRIMP RISOTTO WITH ST. JACQUES SCALLOPS

Grilled shrimps with St. Jacques scallops, spinach, parmesan and lime.

RIŽOTO OD GAMBORA SA ST. JACQUES ŠKOLJKAMA

Grilovani gambori sa St. Jaques školjkama, spanaćem, parmezanom i limetom.

2190



ITALIAN TRILOGY

Njeguški prosciutto, tomato, mozzarella and pesto sauce.

ITALIJANSKA TRILOGIJA

Njeguška pršuta, paradajz, mocarela i pesto sos.

1900



BREADED OYSTER MUSHROOMS

Breaded mushrooms with melted cheese and asparagus.

POHOVANA BUKOVAČA

Pohovane pečurke u prezli sa talagani sirom i šparglom.

1990



SALMON PASTA

Grilled salmon, kumquat, black caviar and butter.

LOSOS PASTA

Grilovan losos, kumkvat, crni kavjar i pufer.

2800



VEGETARIAN PASTA

Zucchini, eggplant, garlic, basil, oregano, dried tomatoes, black olives and goat cheese.

VEGETARIJANSKA PASTA

Tikvice, patlidžan, beli luk, bosiljak, origano, sušeni paradajz, crne masline i kozji sir.

1900



BEEFSTEAK PASTA

Beefsteak, cherry tomatoes, asparagus, mini mozzarella and black truffle.

PASTA BIFTEK

Bifteč, čeri paradajz, špargla, mini mocarela i crni tartuf.

2900



All prices are in RSD and include VAT 20%

SOUPS

BEEF SOUP WITH DUMPLINGS

Dumplings, mini carrots and mildly cocked sirloin steak.

GOVEĐA SUPA SA KNEDLAMA

Knedle, mini šargarepa i blago kuvani ramstek.

900



SEASONAL SOUP

Seasonal vegetables.

SEZONSKI POTAJ

Sezonsko povrće.

790



TOMATO SOUP

Tomato, olive oil, root vegetables, bacon and clotted cream.

PARADAJZ POTAJ

Paradajz, maslinovo ulje, korenasto povrće, slanina i kajmak.

790



STEAK

FLANK STEAK

Steak aged more than twenty days.

FLANK BIFTEK

Bifteč odležao više od dvadeset dana.

11100/kg



ANGUS T-BONE STEAK

Steak aged more than forty days.

ANGUS T-BONE BIFTEK

Bifteč odležao više od četrdeset dana.

18000/kg



VEAL CUTLET

Fresh meat taken from a young calf.

TELEĆI KOTLET

Sveži kotlet od mlade teletine.

10200/kg



BEEFSTEAK

Flambed beefsteak.

BIFTEK

Flambirani juneci bifteč.

3900/0.22kg



All prices are in RSD and include VAT 20%

SELECTION OF MEAT

PLUMA IBÉRICO

Steak from the pork loin of Ibérico pig with dark beer, tart with potatoes and old cheese.

PLUMA IBERIKO

Odrezak od Ibérico svinje sa tamnim pivom, tart sa krompirom i starim sirom.

2900



BAKED BEEF WITH MLINCI (TRADITIONAL PASTA)

Roasted beef with flatbread, clotted cream and sour cream.

ZAPECENI RIBIĆ SA MLINCIMA

Zapečeni ribić sa mlincima, kajmakom i pavlakom.

2490



BEEF CHEEKS

Slow cooked beef cheeks with demi-glace sauce, root vegetables, and cornmeal mush.

JUNEĆI OBRAZI

Sporo kuvani juneci obrazi sa demiglas sosom, korenastim povrćem i palentom.

2690



DUCK FILE

Grilled duck breast, potato, milk and butter espuma, supreme sauce.

PAČIJI FILE

Grilovane pačije grudi, pena od krompira, mleka i putera, supreme sos.

3290



LAMB CHOPS

Slow cooked lamb chops served in crispy crust with semolina suffle, edamame pure, grilled vegetables, cherry tomato and supreme sauce.

JAGNJEĆI KOTLETI

Sporo kuvani jagnjeći kotleti servirani u hrskavoj karici sa sufleom od semolina brašna, edemame pireom, grilovanim povrćem, čeri paradajzom i supreme sosom.

4900



VENISON GOULASH

Traditional venison goulash with onions, forest mushroom ragout, blueberries, and homemade bread.

SRNEĆI GULAŠ

Tradicionalni srneći gulaš sa crnim lukom, kanel od šumskih pečuraka, borovnice i domaći hleb.

2290



CRISPY CHICKEN

Stuffed breaded chicken, baby carrots, chanterelles, spinach, potatoes.

HRSKAVA PILETINA

Punjena pohovana piletina, mlada šargarepa, lisičarka, spanać, krompir.

1690



FISH

GRAVLAX SALMON

Smoked salmon, St. Jacques scallop, red and black caviar, dill sauce.

GRAVLAKS LOSOS

Dimljeni losos, St. Jaques školjka, crveni i crni kavijar, sos od mirođije.

3590



GRILLED SALMON

Grilled salmon with St. Jacques scallops, forest mushroom sauce and asparagus.

GRILOVANI LOSOS

Grilovani losos sa St. Jaques školjkama, kanel od šumskih pečuraka i špargla.

3900



MEDITERRANEAN TUNA

Fresh baked tuna with olives, white wine, tomatoes, and capers.

TUNA MEDITERANO

Sveža zapečena tuna sa maslinama, belim vinom, paradajz i kapar.

2900



SIDE DISH

FRENCH FRIES

Homemade french fries with parmesan cheese.

POMFRIT

Domaći pomfrit sa parmezanom.

590



CREAMED SPINACH WITH PECORINO

Baked spinach with sour cream and pecorino cheese.

SPANAC ALA KREM SA PEKORINOM

Zapečeni spanać sa pavlakom i pekorino sirom.

1490



DOLLAR CHIPS

Homemade potato.

DOLAR ČIPS

Domaći krompir

490



MUSHROOMS

Grilled fresh mushrooms - Porcini, Oyster, Chanterelle, and Shiitake.

PEČURKE

Grilovane sveže pečurke - Vrganj, Bukovača, Lisičarka i Šitaka.

1900



GRILLED VEGETABLES

Mixed grilled vegetables.

GRILOVANO POVRĆE

Miks grilovanog povrća.

1790



CELERIC PUREE

Mashed potato with celery, butter and milk.

PIRE OD CELERA

Kuvani krompir sa celerom, puterom i mlekom.

590



SAUCES

Mushroom sauce, Chimichurri sauce, Red pepper sauce.

SOS

Sos od pečuraka, Slatko-ljuti sos od povrća, Sos od crvenog bibera.

790



SALADS

CAPRESE SALAD

Tomato, mini mozzarella, pesto sauce, olive oil.

CAPREZE SALATA

Paradajz, mini mocarela, pesto sos, maslinovo ulje.

1490



MIXED GREEN SALAD

Mixed green salad with pine nuts and parmesan cheese.

MIKS ZELENIH SALATA

Miks zelenih salata sa pinjolima i parmezanom.

1290



MORAVIAN SALAD

Cucumber, roasted pepper, Sjenički cheese, leek, tomato.

MORAVSKA SALATA

Krastavac, pečena paprika, Sjenički sir, praziluk, paradajz.

1090



GREEK SALAD

Tomato, cucumber, olives, feta.

GRČKA SALATA

Paradajz, krastavac, masline, feta.

900



BEETROOT SALAD

Beetroot, goat cheese.

CVEKLA SALATA

Cvekla, koziji sir.

1290



DESSERTS

PISTACHIO RASPBERRY CAKE

White chocolate, biscuit crust, raspberry, pistachios.

PISTAĆ MALINA

Bela čokolada, biskvit, malina, pistači.

650



CARAMEL COFFEE

Caramel, coffee, white chocolate, sweet roof, cocoa.

KARAMEL KAFA

Karamel, kafa, bela čokolada, slatki koren, kakao.

750



CHOCOLATE SPHERE

Biscuit crust, dark chocolate, sweet cream, cherry, cognac.

ČOKOLADNA SFERA

Biskvit, crna čokolada, slatki krem, višnja, konjak.

850



LIME POPPY SEED CAKE

Poppy seeds, lime, white chocolate.

LIMETA MAK

Mak, limeta, bela čokolada.

650



ICE CREAM

Homemade ice cream.

SLADOLED

Domaći sladoled.

250



FRESH FRUIT

Seasonal fresh fruit.

SVEŽE VOĆE

Sezonsko sveže voće.

950

