

## Some of our PARTNERS

- Veggies & fruits .....Krautwerk / Hye / Unfried
- Bread .....Dampfbäckerei Öfferl
- Olive oil..... Noan
- Fish.....Eishken Estate / Gut Dornau
- Beef / Veal .....Eder
- Pasta / Truffle .....Cibus
- Lamb ..... Schafli Bio Land
- Other ..... Cook 2.0

## Freshly mixed

**MARLIES' VIRGIN MARY** ..... 8  
tomato juice, lemon juice, horseradish

## TO START WITH

### HAND CUT BEEF TARTARE

truffle, grilled leeks, potato bread

**100g** ..... 18      **200g**..... 32

### FINE DE CLAIRE NR. 2

**each** ..... 4,8      **½ dozen**..... 27

### OSTRA REGAL OYSTER NR. 2

**each** ..... 7.8      **½ dozen**..... 44

### BURRATA .....15

✓ marinated tomatoes, tapioca

### TALEGGIO .....12

✓ cucumber ice cream , amaretti, piment d'Espelette

### LAKE CHAR CARPACCIO .....16

almonds, basil, nectarine

### PÂTÉ DE CAMPAGNE.....14

pickled vegetables, Dijon mustard

# THE BANK

*Brasserie & Bar*

## SALADS & Soups

### WATERMELON SALAD.....9

✓+ radicchio tardivo, cilantro, pumpkin seeds

### MIXED GREEN SALAD .....9

✓+ carrot ginger dressing

### GAZPACHO .....9

✓+ balsamic vinegar, chives

### ROASTED POTATO SOUP .....11

marjoram, char caviar

## Our CLASSICS

### BOUILLABAISSE

**for 2 persons** ..... 49

seafood, saffron, baguette

### MOULES FRITES ..... 19

green tomato sauce, chili, cilantro, Belgian fries

### ROSSINI BURGER..... 29

foie gras, truffle, spinach, Belgian fries

### ORIGINAL WIENER SCHNITZEL ..... 26

potato salad, mountain cranberries

### IBERICO PLUMA BRASSÓI STYLE ..... 26

bell pepper, peas, garlic

## SWEET FINAL

### SOUR CREAM SCHMARRN.....10

hay milk ice cream, seasonal fruit compote

### ICED COFFEE FAÇON THE BANK ..... 8

berry compote, chocolate sauce

### TARTE DU JOUR ..... 8

served with homemade ice cream

### SORBET & ICE CREAM VARIATION ..... 8

assorted crispy dough

### VIENNESE APPLE STRUDEL..... 9

vanilla ice cream, whipped cream

## Straight from the FIELDS

### POACHED EGG.....23

✓ grilled corn, coconut milk, truffle popcorn

### ACQUERELLO RISOTTO..... 18

✓ black quinoa, greek yoghurt, parmesan

## From sustainable FISCHERIES

### ATLANTIC COD .....26

summer pumpkin, mussels, dill

### PRAWNS .....29

tagliatelle, calamansi, sage butter

### CRISPY BAKED SOLE .....39

chard, young beetroots

## From responsible BREEDS

### GUINEA FOWL..... 22

chanterelles, peas

### LAMB BOULETTES.....21

fava beans, apricot, chervil

## From the LAVA STONE GRILL

### CHATEAUBRIAND

pearl onions

**500g** .....92      **750g** .....115

### TUNA STEAK 180G ..... 29

pimientos de padrón

### VEAL CHOP 320G ..... 34

tomato olive crust

### BEEF ENTRECÔTE 300G..... 32

pearl onions

### BEEF TENDERLOIN 200G..... 38

pearl onions

## SIDES..... 5

- mashed potatoes
- Belgian fries
- basmati rice
- grilled vegetables
- tomato salad
- mixed green salad
- gherkins
- pimientos de padrón

## Sauces..... 1

- pepper sauce
- citrus hollandaise sauce
- béarnaise sauce

**JOHN PATRICK ROGADO**  
General Manager The Bank

**ISTVAN TÖRZSÖK**  
Head Chef

✓ VEGETARIAN ✓+ VEGAN

You love vegetarian or vegan dishes and have not found what you are looking for?

Please ask our service team for more meatless options!

We would like to inform you, that we will add €2 cover charge per person to your bill.

All prices are in Euro inclusive of all governmental taxes.

Please note that we can only provide one check per table.

If you have questions or concerns regarding allergies, please don't hesitate to contact our service team.