

Some of our PARTNERS

- Veggies & fruits .. Krautwerk / Hye / Unfried
- Bread Dampfbäckerei Öfferl
- Olive oil.....Noan
- Fish.....Eishken Estate / Gut Dornau
- Beef / VealEder
- Pasta / Truffle.....Cibus
- LambSchaflí Bio Land
- OtherCook 2.0

PERFECT *for sharing*

SEAFOOD PLATTER ON ICE

for 2 persons 118
cocktail sauce, brown butter

FINE DE CLAIRE OYSTER NO. 2

each 4,8 ½ dozen 27

OSTRA REGAL OYSTER NO. 2

each 7.8 ½ dozen 44

N25 STURGEON CAVIAR 30G 112

blini, crème fraîche, chives, egg

BOUILLABAISSE

for 2 persons 49
seafood, saffron, baguette

STARTERS

HAND CUT BEEF TARTARE

truffle, grilled leeks, potato bread

100g 18 200g..... 32

CAZPACHO 9

✓+ balsamic vinegar, chives

ROASTED POTATO SOUP 11

marjoram, char caviar

WATERMELON SALAD 9

✓+ radicchio tardivo, cilantro, pumpkin seeds

BURRATA15

✓ marinated tomatoes, tapioca

TALEGGIO.....12

✓ cucumber ice cream, amaretti, piment d'Espelette

LAKE CHAR CARPACCIO16

almonds, basil, nectarine

LOBSTER CEVICHE24

aji amarillo marinade, fennel, avocado

PÂTÉ DE CAMPAGNE.....14

pickled vegetables, Dijon mustard

FOIE GRAS PÂTÉ..... 23

currants, buck wheat, brioche

✓ 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!

THE BANK

Brasserie & Bar

Freshly Mixed

APÉRITIF DU SOIR 14

perfectly refreshing aperitif from sparkling wine
Bombay Sapphire Estate, lime juice and honey

Our CLASSICS

ROSSINI BURGER29

foie gras, truffle, spinach, Belgian fries

MOULES FRITES19

green tomato sauce, chili, cilantro, Belgian fries

ORIGINAL WIENER SCHNITZEL 26

potato salad, mountain cranberries

IBERICO PLUMA BRASSÓI STYLE 26

bell pepper, peas, garlic

CHEESE SELECTION

from the Naschmarkt

3 SORTS 13

5 SORTS 19

ST. MAURE / COMTE
VALENCAY / BRIE DE MEAUX
LIVAROT/ STILTON
ARZBERGER URSTEIRER / EPOISSE

fig mustard, walnuts, grapes

JOHN PATRICK ROGADO
General Manager The Bank

ISTVAN TÖRZSÖK
Head chef

We would like to inform you, that we will
add €4 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.

The Bank Brasserie & Bar

@thebankbrasseriebar

Straight from the FIELDS

POACHED EGG 23

✓ grilled corn, coconut milk, truffle popcorn

ACQUERELLO RISOTTO 18

✓ black quinoa, greek yoghurt, parmesan

From sustainable FISHERIES

ATLANTIC COD 26

summer pumpkin, mussels, dill

PRAWNS 29

tagliatelle, calamansi, sage butter

CRISPY BAKED SOLE 39

chard, young beetroots

From responsible BREEDS

GRILLED VEAL LIVER 24

gooseberries, creamy figs, pommes dauphine

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