

# THE BANK

Brasserie & Bar

## DESSERT

### SOUR CREAM SCHMARRN ..... 12

hay milk ice cream, seasonal compote

### GRAND CRU CHOCOLATE SOUFFLÉ..... 12

salted caramel ice cream, cookie crumbles

### VIENNESE APPLE STRUDEL..... 8

vanilla sauce, Chantilly cream

### FRESH SEASONAL FRUITS..... 14

seasonal fruit sorbet

### VARIATION OF HOME MADE ICE CREAM AND SORBETS ..... 11

crispy fins

### GRAND CRU CHOCOLATES..... 13

pralines, truffle, chocolate

## CLASSICS

## Seasonal FAVORITES

### NOUGAT MERINGUE TREATS

Marinated blackberries, ice cream, caramelized nuts..... 11

### BAKED ALASKA

Cassis elderberry compote, meringue, yoghurt..... 11

### CREAM STRUDEL

Marinated pears, sauce anglaise..... 11

## CHEESE *from Lumi & Maître Antony*

### CHOICE OF 3 OR 5 ..... 15 / 19

fig mustard, Öfferl bread

**DOLLY** goat, soft

**TRÜFFEL LA BOUSE** cow, soft

**FÄSSLI JUNG** goat, hard

**MÜRGCU** cow, blue mold

**BRILLAT SAVARIN** cow, soft

**BRIE DE MEAUX** cow, soft

**COMTÉ RESERVE** cow, semi-hard

**ÉPOISSES** cow, red mold



**OLIVER IVANSCHITS**

Pastry Chef

*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.*