

THE BANK

Brasserie & Bar

PERFECT FOR *sharing*

Öfferl sour dough bread
with butter and seasonal pesto..... 5

FINE OYSTER NO. 3
each 5,2 ½ dozen 29

ROYAL OYSTER NO. 2
each 8,9 ½ dozen 51

TO START WITH

THE HAND CUT THE BANK BEEF TARTARE

truffle, confit egg yolk, mustard caviar, potato bread
100g 23 200g 38

FRENCH ONION SOUP 12
Gruyère cheese, thyme

BURRATA 17
V tomatoes, arugola, black garlic
honey mustard dressing

MIXED GREENS 12
V+ cucumber, tomato, radish

Some of our PARTNERS

- veggie & fruits Wiesenland / Hye / Unfried
- potatoes..... Loidolt
- bread Öfferl / Schwarz
- olive oil Noan
- seafood Eishken Estate / Transgourmet
- fish Eishken Estate
- beef / veal Eder / Wiesbauer
- bison Oberhuemer
- truffle Cibus
- cheese Maître Antony / Jumi

We would like to inform you that we will add €2.50 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.

SIGNATURE

Aperitif

TEA PUNCH 16
Brugal rum, mint tea, Sencha tea, lime

***SPARKLING TEA BLA** 12
jasmin, white tea, Darjeeling

All Time FAVORITES

SALT BAKED CELERY 23
V + beetroot houmus, vegan caper raisin jus

TRUFFLE BUCCATINI 25
V truffle butter, chives

SEABASS 31
black salsify, miso, king trumpet mushrooms

SEAFOOD CATAPLANA 32
prawns, mussels, cipollini onions
sea asparagus

ROSSINI BURGER 34
beef, truffle, goose liver, spinach, onion relish
Belgian fries

without seared goose liver 23

FLANK STEAK'N FRITES 180G 29
Madeira jus, Belgian fries

ORIGINAL WIENER SCHNITZEL 32
parsley potatoes, cucumber salad, mountain
cranberries

BOEUF BOURGUIGNON 24
Attersee bacon, mushrooms, root vegetables
whipped potatoes

BISON STROGANOFF 36
Pommery mustard sauce, forrest mushrooms
gherkin, tarhonya

Sweet FINISH

OLI'S LEGENDARY SOUR CREAM SCHMARRN

seasonal compote, hay milk ice cream 12

VIENNESE APPLE STRUDEL 8
vanilla sauce, crème chantilly

MILLE FEUILLE 10
Madagascar vanilla, seasonal fruit

**VARIATION OF HOME MADE
ICE CREAM AND SORBETS** 11
crispy fins

ARTISAN CHEESE 3 / 5 SORTS 16 / 21
figs mustard, sour dough bread

Sharing is CARING

You love The Bank and would
like to share the enjoyment of
our fine brasserie cuisine with
your beloved ones?

Then give away pleasurable
moments with one of our
vouchers that you will find on
parkhyattvienna-shop.com



SCAN ME

V VEGETARIAN V+ 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!

* NON ALCOHOLIC

N. Ibrahim

I. Törzsök

NADJA IBRAHIM
General Manager The Bank

ISTVAN TÖRZSÖK
Head Chef The Bank

f The Bank Brasserie & Bar

@thebankbrasseriebar