

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

HAND CUT 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
carrots ginger dressing

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

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

N. Ibrahim

NADJA IBRAHIM
General Manager The Bank

I. Törzsök

ISTVAN TÖRZSÖK
Head Chef The Bank

Upcoming Events

Here you will find all information about our festive season programme. Among other things, you can look forward to a goose dinner, Christmas brunch and a big New Year's Eve party..



You want to make someone happy and are looking for the perfect gift? Give away enjoyable moments with our vouchers.

You can order all vouchers directly in our online shop at Parkhyattvienna-shop.com, personalize them and print them out on the paper of your choice at home.

Sweet FINISH

OLI'S LEGENDARY SOUR CREAM SCHMARRN..... 12

seasonal compote, hay milk ice cream

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

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

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@thebankbrasseriebar