

SEA FOOD *on Ice*

SEAFOOD GALORE

oysters, various boiled seafood
seaweed salad, dips

for 2 people 120

GOLD SELECTION CAVIAR 50G 98

crème fraîche, chives, blinis

FINE OYSTER NO. 3

each 4,9 ½ dozen 27

ROYAL OYSTER NO. 2

each 8.5 ½ dozen 48

GILLARDEAU NO. 3

each 8.2 ½ dozen 46

TO START WITH

HAND CUT BEEF TARTARE

truffle, confit egg yolk, mustard caviar
potato bread

100g 19 200g 34

FRENCH ONION SOUP 12

✓ Gruyère cheese, thyme

LOBSTER BISQUE 14

lobster ravioli, lime jam

MIXED GREENS 10

✓+ carrots ginger dressing, cucumber, tomato, radish

ROMAINE LETTUCE HEARTS 16

Parmesan dressing, Attersee bacon, Tandoori egg

SQUASH TOAST 12

✓ homemade ricotta, mint, Öfferl bread

BRAISED ROOTS 18

✓+ tapioka, pineapple fennel vinaigrette

COAT CHEESE CRÈME BRÛLÉE 18

✓ Jerusalem artichoke, Moroccan lemon

TUNA TATAKI 21

ponzu braised onions, fermented garlic
cucumber, labneh

CRISPY LAMB PRALINES 19

avocado, sesame, pomegranate molasses

Some of our PARTNERS

- Veggie & Fruits..... Wiesenland / Hye
- Bread..... Öfferl / Schwarz
- Olive Oil..... Noan
- Seafood..... Eishken Estate / Transgourmet
- Fresh Water Fish..... Gut Dornau / Radlberg
- Meat..... Eder / Kate & Kon / Landbison
- Pasta / Trüffel..... Cibus
- Cheese..... Jumi

THE BANK

Brasserie & Bar

SIGNATURE

Aperitif

PAPER PLANE 15

Wild Turkey 101, Amaro Montenegro, Aperol
lemon juice

TEA TIME 15

Chamomile infused Bombay Sapphire, Lillet Blanc
Suze

ZITRONELLA 10

Gölles lemon spice, Fever Tree tonic water

SPARKLING TEA BLA 10

jasmin, white tea, darjeeling

Our CLASSICS

ROSSINI BURGER 31

beef, truffle, goose liver, onion relish
Belgian fries

without seared goose liver 22

MOULES FRITES 21

MSC mussels, green tomato sauce, chili pepper
cilantro, Belgian fries

POT AU FEU 36

suitable for 2

beef and poultry, noodles, root vegetables

ORIGINAL WIENER SCHNITZEL 29

parsley potatoes, cucumber salad, mountain
cranberries

✓ 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 €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 teamwende.*



THOMAS PETER
General Manager The Bank



ISTVAN TÖRZSÖK
Head Chef

 The Bank Brasserie & Bar

 @thebankbrasseriebar

Straight from the FIELDS

ROASTED CAULIFLOWER 25

✓ truffle, curry masala, macadamia nuts
quince, tarragon

GRILLED GOLDEN BEET 23

✓+ chervil vinaigrette, olive soil

From sustainable FISHERIES

PIKEPERCH MATELOTE 29

root vegetables, smoked mussels, little neck clams
cipollini onions

ATLANTIC COD 32

mushroom cream, broccoli, citrus vinaigrette

From responsible BREEDS

CHICKEN SUPRÊME 27

Savoy cabbage, truffle, coco beans, grilled potatoes

BRAISED OX CHEEK 29

whipped potatoes, chive, beech mushrooms
bacon jam

From the LAVA STONE GRILL

TOMAHAWK STEAK

FROM ATTERSEE OX 132

suitable for 2

Madeira jus, onion relish, pimientos de padrón

SPRING CHICKEN 25

onion relish, pimientos de padrón

BEEF ENTRECÔTE 300G 34

Madeira jus, onion relish, pimientos de padrón

BISON SIRLOIN 200G 38

maple mustard marinade, pimientos de padrón

BEEF TENDERLOIN 200G 39

Madeira jus, onion relish, pimientos de padrón

SIDES 6

- whipped potatoes, truffle
- belgian fries, garlic
- braised root vegetables, quince chutney
- sautéed spinach, pine nuts
- brussel sprouts, brown butter
- mixed greens, carrot ginger dressing
- pimientos de padrón

Sauces 2

- Madeira jus
- Béarnaise sauce
- Café de Paris butter