

SEA FOOD *on Ice*

COLD 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 / Trüffle Cibus
- Cheese 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

THE BANK

Brasserie & Bar

SIGNATURE *Aperitif*

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

Sweet Finish

OLI'S LEGENDARY SOUR CREAM SCHMARRN 12
hay milk ice cream, seasonal compote

FRESH SEASONAL FRUITS 14
seasonal fruit sorbet

VARIATION OF HOME MADE ICE CREAM AND SORBETS 11
crispy fins

VIENNESE APPLE STRUDEL 8
vanilla suce, crème chantilly

✓ **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!



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 BEETS 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, 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