

THE BANK

Brasserie & Bar

OYSTERS *on Ice*

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 cu-
cumber, labneh

CRISPY LAMB PRALINES 19

avocado, sesame, pomegranate molasses

Straight from the FIELDS

ROASTED CAULIFLOWER 25

✓ truffle, curry Masala, macadamia nuts
quince, tarragon

PUMPKIN EN PAPILOTE 21

✓+ persimmon, pumpkin seed oil, wood sorrel

From sustainable FISHERIES

ATLANTIC COD 32

mushroom cream, broccoli, citrus vinaigrette

SALMON TROUT 29

beetroots, turnip, smoked mussels, buttermilk

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 AN 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 LOIN 200G 38

maple mustard marinated, pimientos de padrón

BEEF TENDERLOIN 200G 39

Madeira jus, onion relish, pimientos de padrón

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

SIDES 5

- 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

Some of our PARTNERS

- Veggies and fruits Wiesenland / Hye
- Bread Öfferl / Schwarz
- Olive oil Noan
- Seafood Eishken Estate / Transgourmet
- Fresh water fish Gut Dornau / Radlberg
- Meat Eder / Kate & Con / Landbison
- Pasta / Truffle Cibus
- Cheese Jumi

We would like to inform you that we will add €2 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