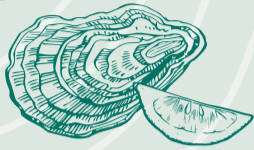


THE BANK

Brasserie & Bar

TO START WITH



OUR CRUNCHY ÖFFERL SOUR DOUGH BREAD

with butter and seasonal pesto 6

GOLD SELECTION CAVIAR 50G 135
crème fraîche, chives, blinis

FINE OYSTER NO. 3
each 6,4
½ dozen 35

ROYAL AUSTER NR. 2
each 9,6
½ dozen 55

GILLARDEAU NR. 3
each 9,2
½ dozen 53

FRENCH ONION SOUP 16
Gruyère cheese, thyme

VELOUTÉ OF CORN-FED CHICKEN 16
root vegetables, chorizo

HAMACHI CEVICHE 19
jalapeño espuma, pickled radish, plum, corn chips

CROSTINI ✓ 18
pumpkin, crumbled curd cheese, pomegranate syrup, mint

PÂTÉ EN CROÛTE 19
chicken, foie gras, lardo, organic pork, pistachios
cumberland sauce, apple celery salad

LIGHTLY SMOKED GOLDEN TROUT 19
hokkaido pumpkin, mustard caviar,
pumpkin seed oil emulsion, tapioca

BEETS, BAKED ON SALT ✓ 16
Chavroux goat cheese, caraway, rye crumble

MIXED GREENS ✓ 12
cucumber, tomato, radish, carrot ginger dressing

SMOKED EEL & CRISPY BLOOD SAUSAGE 22
Viennese miso, pear, brioche

SIGNATURE APERITIF

THE BANK NEGRONI 17
Monkey 47 Barrel Cut, Select Aperitivo,
Sakura vermouth, tonka bean tincture

BANANACELLO 16
"Ottocello" Limoncello, Balis sparkling banana

***FRAISE** 15
Rick Free, strawberry puree, lemon, grapefruit

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

THE BANK CLASSICS

You definitely have to try this

HAND CUT BEEF TARTARE
truffle, confit egg yolk, mustard caviar, potato bread
100g 29
200g 44

ORIGINAL WIENER SCHNITZEL 37
parsley potatoes, cucumber salad,
mountain cranberries

MOULES FRITES 28
white wine, shallots, garlic, herbs, rouille, Belgian fries

BOUILLABAISSE OF FRESHWATER FISH 39
pike perch, salmon trout, crayfish, rouille, baguette

ROSSINI BURGER 35
beef, truffle, goose liver, spinach, onion relish
Belgian fries

without seared goose liver 25

Across The Bank:

3 courses of your choice including wine accompaniment as well as water & coffee for € 140 per person.

caviar, smoked eel and Omaha Angus fillet with additional charges

We would like to kindly point out that we charge € 7 cover per person including bread, butter and homemade pesto. All prices are in euros and include all statutory taxes. Please note that invoices can only be created table by table! If you have any questions regarding allergens, please contact our service staff.

CHEFS FAVORITES

CASARECCE ✓ 25
pickled lemon, pecorino butter, parsley espuma

with grilled tiger prawns, per piece 5,5

STUFFED POINTED PEPPER ✓ 24
bulgur herb potatoes, ratatouille,
bell pepper tomato sauce

CARP BALLOTINE 28
elderberry sauce, pickled tomatoes, potatoes

ROASTED LAMB RACK 42
potato gratin, quince, beans with bacon, thyme jus

LAVA STONE GRILLED

served with pimientos de padrón and onion relish

OMAHA ANGUS FILET 180g 60

BEEF RIBEYE „ATTEROX" 300g 42

„WALDVIERTEL" BEEF TENDERLOIN 200g ... 46

VEAL CHOP 38

with grilled tiger prawns, per piece 5,5
or seared goose liver 10

the perfect add-on

SIDES 7

- Belgian fries, garlic oil
- whipped potatoes, truffle
- potato gratin
- braised root vegetables
- sauteed spinach, pine nuts
- mixed greens, carrot ginger dressing

SAUCES 4

- veal jus
- béarnaise sauce
- truffle mayonnaise
- green peppercorn sauce

A. Piesche

ANDY PIESCHE
Chef de Cuisine The Bank



All dishes at a glance



Current specials

Our valued partners

Vegetable & fruit Wiesenland / Hye
Potatoes Loidolt
Bread Öfferl / Schwarz
Seafood Eishken Estate / Transgourmet
Fish Oberwasser / Rungis / Eishken Estate
Atterox / caviar Kate & Kon
Truffle / pasta / olives Cibus
Cheese Maître Antony / Jumi
Beef / veal / poultry / lamb Wiesbauer, Rungis, Eder
Eggs Pannatura