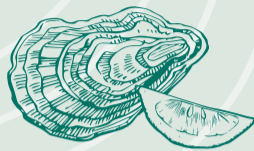


# THE BANK

Brasserie & Bar

## TO START WITH



<b>FINE AUSTER NR. 3</b>	
each .....	6,4
½ dozen .....	35
<b>ROYAL AUSTER NR. 2</b>	
each .....	9,6
½ dozen .....	55
<b>GILLARDEAU NR. 3</b>	
each .....	9,2
½ dozen .....	53
<i>Our crunchy Öfferl sour dough bread</i> with butter and seasonal pesto .....	6

*You definitely have to try this*

<b>HAND CUT BEEF TARTARE</b>	
truffle, confit egg yolk, mustard caviar, potato bread	
100g .....	29
200g .....	44

<b>FRENCH ONION SOUP</b> .....	16
Gruyère cheese, thyme	
<b>VELOUTÉ OF CORN-FED CHICKEN</b> .....	16
root vegetables, chorizo	
<b>HAMACHI CEVICHE</b> .....	19
jalapeño espuma, pickled radish, plum, corn chips	
<b>CROSTINI</b> ✓ .....	18
pumpkin, crumbled curd cheese, pomegranate syrup, mint	
<b>PÂTÉ EN CROÛTE</b> .....	19
chicken, foie gras, lardo, organic pork, pistachios cumberland sauce, apple celery salad	
<b>LIGHTLY SMOKED GOLDEN TROUT</b> .....	19
hokkaido pumpkin, mustard caviar, pumpkin seed oil emulsion, tapioca	
<b>BEETS, BAKED ON SALT</b> ✓ .....	16
Chavroux goat cheese, caraway, rye crumble	
<b>MIXED GREENS</b> ✓ .....	12
cucumber, tomato, radish, carrot ginger dressing	
<b>SMOKED EEL &amp; CRISPY BLOOD SAUSAGE</b> ...	22
Viennese miso, pear, brioche	

*A. Piesche*

**ANDY PIESCHE**  
Chef de Cuisine The Bank



*All dishes at a glance*



*Current specials*

## SIGNATURE APERITIF

<b>THE BANK NEGRONI</b> .....	17
Monkey 47 Barrel Cut, Select Aperitivo, Sakura vermouth, tonka bean tincture	
<b>BANANACELLO</b> .....	16
“Ottocello” Limoncello, Balis sparkling banana	
<b>BOLLINGER ROSÉ</b> .....	29
bollinger, Ay 0,11	
<b>*SPARKLING TEA</b> .....	12
jasmine, white tea, Darjeeling	

## CHEFS FAVORITES

<b>ORIGINAL WIENER SCHNITZEL</b> .....	37
parsley potatoes, cucumber salad, mountain cranberries	
<b>CASARECCE</b> ✓ .....	25
pickled lemon, pecorino butter, parsley espuma	
optional with grilled tiger prawns .....	5,5
<b>STUFFED POINTED PEPPER</b> ✓ .....	24
bulgur herb potatoes, ratatouille, bell pepper tomato sauce	
<b>CARP BALLOTINE</b> .....	28
elderberry sauce, pickled tomatoes, potatoes	
<b>ROASTED LAMB RACK</b> .....	42
potato gratin, quince, beans with bacon, thyme jus	
<b>MOULES FRITES</b> .....	28
white wine, shallots, garlic, herbs, rouille, Belgian fries	

<b>ROSSINI BURGER</b> .....	35
beef, truffle, goose liver, spinach, onion relish Belgian fries	
without seared goose liver .....	25

<b>BOUILLABAISSE OF FRESHWATER FISH</b> .....	39
pike perch, salmon trout, crayfish, rouille, baguette	

### *Across The Bank:*

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

*smoked eel and Omaha Angus fillet with additional charges*

We would like to kindly point out that we charge € 3 cover per person. 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.

## SWEET FINISH



*Vienna's finest*

<b>OLI'S LEGENDARY SOUR CREAM SCHMARRN</b> .....	16
hay milk ice cream, seasonal compote approx. 25 minutes preparation time	
<b>VIENNESE APPLE STRUDEL</b> .....	10
vanilla sauce, crème chantilly	
<b>MILLE FEUILLE</b> .....	13
Madagascar vanilla, seasonal fruit	
<b>VARIATION OF HOME MADE ICE CREAM AND SORBET</b> .....	12
crispy fins	
<b>ARTISAN CHEESE 3 / 5 SORTS</b> .....	16 / 21
figs mustard, sour dough bread	

## LAVA STONE GRILLED

served with pimientos de padrón and onion relish

<b>OMAHA ANGUS FILET</b> 180g .....	60
<b>BEEF RIBEYE „ATTEROX“</b> 300g .....	42
<b>„WALDVIERTEL“ BEEF TENDERLOIN</b> 200g ...	46
<b>VEAL CHOP</b> .....	38
optional with grilled tiger prawns .....	5,5
or seared goose liver .....	10

<b>SIDES</b> .....	7
• Belgian fries, garlic oil	
• whipped potatoes, truffle	
• potatoe gratin	
• braised root vegetables	
• sauteed spinach, pine nuts	
• mixed greens, carrot ginger dressing	
<b>SAUCES</b> .....	4
• veal jus	
• béarnaise sauce	
• truffle mayonnaise	
• green peppercorn sauce	

### *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