

THE BANK

Brasserie & Bar

PERFECT TO *Share*

HOKKAIDO SQUASH CROSTINI 16
V homemade ricotta, mint

COLD SELECTION CAVIAR 50G 125
crème fraîche, chives, blinis

OYSTER DUET 16
beetroot vinaigrette, skyr, mint

FINE OYSTER NO. 3
each 5,2 ½ dozen 29

ROYAL OYSTER NO. 2
each 8,9 ½ dozen 51

GILLARDEAU NO. 3
each 9,0 ½ dozen 52

TO START WITH

HAND CUT BEEF TARTARE
truffle, confit egg yolk, mustard caviar
potato bread
100g 23 **200g** 38

FRENCH ONION SOUP 12
gruyère cheese, thyme

BOUILLABAISSÉ 17
mussels, octopus, citrus pearls, sea asparagus

MIXED GREENS 12
V+ cucumber, tomato, radish, carrot ginger dressing

CONFIT LEEK 14
V+ almond cream, Amalfi lemons, verbena broth

OCTOPUS CEVICHE 22
cucumber, coriander, aji amarillo, passion fruit

TUNA TARTARE 23
ponzu braised onions, avocado, cilantro

PICKLED SALMON TROUT 17
pears, capers, smoked almond, kohlrabi, goha cress

FOURME D'AMBERT CRÈME BRÛLÉE 19
V moroccan lemon salsa, Jerusalem artichoke, brioche

Some of our PARTNERS

- veggie & fruits Wiesenland / Hye / Unfried
- potatoes Loidolt
- bread Öfferl / Schwarz
- seafood Eishken Estate / Transgourmet
- fish Eishken Estate
- beef / veal / lamb Eder
- bison Oberhuemer
- Atterox beef Kate & Kon
- pouldry Wech
- truffle Cibus

Öfferl Sour Dough Bread
with butter and seasonal pesto 5

SIGNATURE

Aperitif

OTTO EXOTIC 16
Otto Raki, Aloha Fassionola,
Thomas Henry Grapefruit Soda

TEA PUNCH 16
Brugal rum, mint tea, Sencha tea, lime

***NOGRONI SBAGLIATO** 12
Martini Vibrante, Sanbitter, sparkling Tea Bla

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

The Bank CLASSICS

ROSSINI BURGER 34
beef, truffle, goose liver, spinach, onion relish
Belgian fries

without seared goose liver 23

ORIGINAL WIENER SCHNITZEL 32
parsley potatoes, cucumber salad,
mountain cranberries

NECK STEAK FROM THE BOA FARM 26
pork, letcho, piquillo salsa, truffle potato espuma

SOLE MEUNIÈRE 52
caper lemon butter, parsley, glazed potatoes

BRAISED & Roasted

SAVOY CABBAGE ROULADE 21
V+ organic cereals, rice milk, mashed beans,
goji berries

PAPPARDELLE 21
V sage, forest mushrooms, pecorino cheese

HALIBUT 34
pumpkin dashi broth, shiitake mushrooms,
mung beans, black aioli, smoked mussels

BAKED VEAL SWEETBREAD 29
blood orange beurre blanc, romanesco, parsley root

BRAISED BEEF CHEEKS 29
fregola sarda, broccolini, sweet potato, ricotta cheese

SEAFOOD CATAPLANA 32
prawns, mussels, cipollini onions
sea asparagus

LAVA STONE *grilled*

OMAHA ANGUS FILET, 180G 54
pimientos de padrón, onion relish

CHICKEN SUPREME 24
pimientos de padrón, onion relish

BEEF RIBEYE 300G 39
pimientos de padrón, onion relish

"WALDVIERTEL" BEEF TENDERLOIN 200G . 44
pimientos de padrón, onion relish

CHATEAUBRIAND 500G FOR TWO 98
🕒 ready to serve in 60 minutes

SIDES 7

- Belgian fries, garlic oil
- whipped potatoes, truffle
- roasted root vegetables, bourbon maple glaze
- sauteed spinach, pine seeds
- sauteed mushrooms, Piedmontese hazelnuts
- mixed greens, carrot ginger dressing

Sauces 4

- Madeira jus
- Béarnaise sauce

We would like to inform you that we will add €3.50 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 please don't hesitate to contact our service team.

V VEGETARIAN V+ 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!

* NON ALCOHOLIC

Nadja Ibrahim

NADJA IBRAHIM
Generaldirektorin The Bank

Istvan Törzsök

ISTVAN TÖRZSÖK
Küchenchef

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