

# THE BANK

Brasserie & Bar

## SIGNATURE

### Aperitif

<b>JASMIN</b> .....	15
Fernet Hunter amaro, yasmin tea soda, lemon cordial	
<b>BLOSSOM MARTINEZ</b> .....	16
Hendriks Flora Adora gin, cherry blossom vermouth, dry vermouth	
<b>*NOGRONI SBAGLIATO</b> .....	12
Martini Vibrante, Sanbitter, sparkling Tea Bla	
<b>*SPARKLING TEA</b> .....	12
jasmin, white tea, Darjeeling	

Öfferl Sour Dough Bread  
with butter and seasonal pesto.....5

## TO START WITH

<b>FRENCH ONION SOUP</b> .....	12
Gruyère cheese, thyme	
<b>LOBSTER BISQUE</b> .....	19
chives aioli, Charentais melon	
<b>MIXED GREENS</b> .....	12
✔+ cucumber, tomato, radish, carrot ginger dressing	
<b>TUNA TARTARE</b> .....	24
ponzu braised onions, avocado, cilantro	
<b>BURRATA</b> .....	22
✔ grilled watermelon, fig mustard dressing, beefsteak tomato	
<b>BAKED ZUCCHINI FLOWERS</b> .....	19
✔+ heart of lettuce, rhubarb espuma, radish	

## The Bank CLASSICS

<b>HAND CUT BEEF TARTARE</b> truffle, confit egg yolk, mustard caviar, potato bread <b>100g</b> ..... 23 <b>200g</b> ..... 38
<b>VIENNESE ESCARGOTS</b> .....19 homemade focaccia, parsley, kohlrabi, Pecorino cheese
<b>ROSSINI BURGER</b> .....34 beef, truffle, goose liver, spinach, onion relish Belgian fries
<b>without seared goose liver</b> .....23
<b>SOLE MEUNIÈRE</b> .....52 caper lemon butter, parsley, glazed potatoes

*N. Ibrahim*

**NADJA IBRAHIM**  
General Manager The Bank

*I. Törzsök*

**ISTVAN TÖRZSÖK**  
Head Chef The Bank

\*NON ALCOHOLIC

✔ 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!

## LAVA STONE *grilled*

Our lava stone grilled dishes are served with pimientos de padrón and onion relish

<b>OMAHA ANGUS FILET, 180G</b> .....	56
<b>CHICKEN SUPREME</b> .....	26
<b>BEEF RIBEYE "ATTEROX" 300G</b> .....	39
<b>"WALDVIERTEL" BEEF TENDERLOIN 200G</b> .....	44
<b>POUSSIN FROM THE ROTISSERIE</b> .....	29

## SIDES..... 7

- Belgian fries, garlic oil
- whipped potatoes, truffle
- grilled vegetables, piquillo pesto
- sauteed spinach, pine nuts
- mixed greens, carrot ginger dressing

## Sauces..... 4

- port wine jus
- béarnaise sauce
- truffle mayonnaise

## Chefs FAVORITES

<b>ORIGINAL WIENER SCHNITZEL</b> .....	32
parsley potatoes, cucumber salad, mountain cranberries	
<b>PENNETTE</b> .....	26
✔ mushrooms, creme fraiche, chives	
<b>SEA BASS</b> .....	39
vadouvan broth, chanterelle mushrooms, broccoli, oyster tartare	
<b>PIKE PERCH</b> .....	29
chorizo brandade, miso, asparagus, leek	
<b>BRAISED LAMB SHANK</b> .....	31
black fregola, cherry tomatoes	
<b>BRAISED KOHLRABI</b> .....	21
✔+ mushrooms, kombu dashi, rolled barley, mint	

We would like to inform you that we will add €4 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.

## Some of our PARTNERS

- veggie & fruits ..... Wiesenland / Hye / Unfried
- potatoes..... Loidolt
- bread ..... Öfferl / Schwarz
- olive oil ..... Noan
- seafood ..... Eishken Estate / Transgourmet
- fish ..... Eishken Estate
- beef, veal, lamb, poultry .Wiesbauer, Rungis, Eder
- truffle, pasta, olives ..... Cibus