

THE BANK

Brasserie & Bar

PERFECT FOR *Sharing*

BOILED ARTICHOKE	16
V+ saffron broth, sunchoke, lemon dip	
HOKKAIDO SQUASH CROSTINI	16
V homemade ricotta, mint	
COLD SELECTION CAVIAR 50G	125
crème fraîche, chives, blini	

FINE OYSTER NO. 3	
each	5,2 ½ dozen
ROYAL OYSTER NO. 2	
each	8,9 ½ dozen
GILLARDEAU NO. 3	
each	9,0 ½ dozen

TO START WITH

HAND CUT BEEF TARTARE

truffle, confit egg yolk, mustard caviar
potato bread

100g	23	200g	38
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FRENCH ONION SOUP	12
Gruyère cheese, thyme	

MEDITERRANEAN FISH SOUP	15
seabass, mussels, grilled garlic bread	

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

BRAISED CARROTS	17
V+ grilled leek, barley, kumquat gremolata	

CRISPY PRAWN AGUACHILLE	21
turnips, cucumber, chili, cilantro	

TUNA TARTARE	23
ponzu braised onions, avocado, tahoon cress	

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
- cheeseMaitre Antony / Jumi

Öfferl Sour Dough Bread
with butter and seasonal pesto5

SIGNATURE

Aperitif

SCHILLING	18,50
Blue gin, red muscatel, elderberry liqueur	

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

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

*SPARKLING TEA BLA	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
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SOLE MONIEUR	52
caper lemon butter, parsley, glazed potatoes	

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

MOULES FRITES	24
MSC mussels, green tomato sauce, chili cilantro, Belgian fries	

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
General Manager The Bank

Istvan Törzsök

ISTVAN TÖRZSÖK
Head Chef The Bank

BRAISED & Roasted

SALT BAKED CELERY	23
V+ beetroot houmus, vegan caper raisin jus	

SEABASS	31
black salsify, miso, king trumpet mushrooms	

SEAFOOD CATAPLANA	32
prawns, mussels, cipollini onions sea asparagus	

LAMB SHOULDER	29
eggplant salsa, roasted cauliflower puree goat cheese brittle	

BISON STROGANOFF	36
Pommery mustard sauce, forrest mushrooms gherkin, tarhonya	

LAVA STONE *grilled*

OMAHA ANGUS FILET, 180G	52
pimientos de padrón, onion relish	

STUFFED CHICKEN BREAST	23
pimientos de padrón, onion relish	

BEEF RIBEYE 300G	39
pimientos de padrón, onion relish	

WALDVIERTEL BEEF TENDERLOIN 200G ...	43
pimientos de padrón, onion relish	

CHATEAUBRIAND 500G	98
for 2 persons	

SIDES..... 7

- jacket sweet potato, gruyere, figs mustard
- 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..... 2

- 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.

 The Bank Brasserie & Bar

 @thebankbrasseriebar