

THE BANK

Brasserie & Bar

OYSTERS *on Ice*

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

CHILLED CARROT & MANGO SOUP 13

prawn crostini, Greek yoghurt

MIXED GREENS 12

V+ cucumber, tomato, radish, carrots ginger dressing

PAN CON TOMATO 16

V+ tomatoes, basil, balsamic caviar

Öfferl Sourdough Bread

with butter and seasonal pesto 5

BURRATA 18

V asparagus, watermelon, cashew
fig mustard vinaigrette

TALLEGIO 19

V cucumber, fennel, amarettini, cucumber ice cream

TUNA TARTARE 23

ponzu braised onions, sesame, avocado

COLD SELECTION KAVIAR 50G 132

crème fraîche, chives, blini

Some of our PARTNERS

- Veggie & Fruits Wiesenland / Hye / Unfried
- Bread Öfferl / Schwarz
- Olive Oil Noan
- Seafood Eishken Estate / Transgourmet
- Fish Eishken Estate / Transgourmet
- Meat Eder / Kate & Kon
- Poultry Wech
- Truffle Cibus
- Cheese Maître Antony / Jumi

SIGNATURE

Aperitif

HEY PEACH 13

Lillet Blanc, Martini Rubino, lemon, Schweppes White Peach

GIN&IT 15

Bombay Cru, Martini Rubino, Angostura Bitters

*BEAM ME UP 10

Balis Cosmo, elderflower, lemon

*SPARKLING TEA BLA 10

jasmin, white tea, darjeeling

Our CLASSICS

ROSSINI BURGER 34

beef, truffle, goose liver, spinach, onion relish
Belgian fries

without seared goose liver 23

SOLE MONIEUR 58

caper lemon butter, parsley, glazed potatoes

ORIGINAL WIENER SCHNITZEL 32

parsley potatoes, cucumber salad, mountain cranberries

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!

We would like to inform you that we will add €2.50 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.

* ALCOHOL FREE



NADJA IBRAHIM
General Manager The Bank



ISTVAN TÖRZSÖK
Head Chef

 TheBank Brasserie & Bar

 @thebankbrasseriebar

Straight from the FIELDS

CELERY BAKED IN SALT DOUGH 23

V+ beetroot hummus, vegan caper raisin jus

GNOCCHI 24

V turnip apricot sauce, red radish, Belper cheese

From sustainable FISHERIES

SALMON TROUT 29

crispy brandade, green pea broth, vadouvan
tahoon cress

SEAFOOD CATAPLANA 32

Prawns, mussels, cipollini onions
sea asparagus, Thai basil

From responsible SOURCES

SOFT BRAISED BEEF RIB 28

grilled sweet corn, pak choi, cherries

LAMB CHOPS 31

eggplant, sweet potatoe, chanterelles mushrooms
jalapeno almond coulis

From the LAVA STONE GRILL

TOMAHAWK STEAK FROM THE ATTEROX BEEF 135

for 2 persons

pimientos de padrón, onion relish

CHICKEN BREAST SUPREME 23

pimientos de padrón, onion relish

BEEF RIBEYE STEAK 300G 39

pimientos de padrón, onion relish

BEEF TENDERLOIN 200G 43

pimientos de padrón, onion relish

SIDES 7

- whipped potatoes, truffle
- Belgian fries, garlic
- roasted chanterelles
- grilled vegetables, beetroot hummus
- sauteed spinach, pine nuts
- mixed greens, carrot ginger dressing

Sauces 2

- Madeira Jus
- Béarnaise sauce
- Café de Paris butter