

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

BURRATA 18

V asparagus, watermelon, cashew
fig mustard vinaigrette

PAN CON TOMATO 16

V+ tomatoes, basil, balsamic caviar

Some of our PARTNERS

- Veggie & Fruits..... Wiesenland / Hye / Unfried
- Bread.....Öfferl / Schwarz
- Olive Oil..... Noan
- Seafood..... Eishken Estate / Transgourmet
- Fish..... Eishken Estate / Transgourmet
- Beef / Veal..... Eder / Kate & Kon
- Pork..... Boa Farm
- Pasta / Truffle..... Cibus
- Cheese..... Maitre Antony / Jum

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.

SIGNATURE *Aperitif*

HEY PEACH 13

Lillet Blanc, Martini Rubino, lemon, Schweppes
White Peach

*SPARKLING TEA BLA 10

jasmin, white tea, darjeeling

Öfferl Sourdough Bread

with butter and seasonal pesto 5

ROSSINI BURGER 34

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

without seared goose liver 23

Sweet Finish

OLI'S LEGENDARY

SOUR CREAM SCHMARRN.....12

hay milk ice cream, seasonal compote

FRESH SEASONAL FRUITS14

seasonal fruit sorbet

VARIATION OF HOME MADE

ICE CREAM AND SORBETS 11

crispy fins

VIENNESE APPLE STRUDEL..... 8

vanilla sauce, crème chantilly

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!

* ALCOHOL FREE





Straight from the FIELDS

CELERY BAKED IN SALT DOUGH23

V+ beetroot hummus, vegan caper raisin jus

GNOCCHI24

V turnip apricot sauce, red radish, Belper cheese

From sustainable FISHERIES

SALMON TROUT29

crispy brandade, green pea broth, vadouvan
tahoon cress

SEAFOOD CATAPLANA32

Prawns, mussels, cipollini onions
sea asparagus, Thai basil

From responsible SOURCES

ORIGINAL WIENER SCHNITZEL..... 32

parsley potatoes, cucumber salad, mountain
cranberries

LAMB CHOPS 31

eggplant, sweet potatoes, chanterelles mushrooms
jalapeno almond coulis

From the LAVA STONE GRILL

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