

# THE BANK

Brasserie & Bar

## PERFECT TO Share

Öfferl sour dough bread  
with butter and seasonal pesto..... 5

<b>FINE OYSTER NO. 3</b>		
each .....	5,2	½ dozen ..... 29
<b>ROYAL OYSTER NO. 2</b>		
each .....	8,9	½ dozen ..... 51
<b>GILLARDEAU NO. 3</b>		
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

**BOUILLABAISSE** ..... 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

**HOKKAIDO SQUASH CROSTINI** ..... 16  
V homemade ricotta, mint

**TUNA TARTARE** ..... 23  
ponzu braised onions, avocado, cilantro

**PICKLED SALMON TROUT** ..... 17  
pears, capers, smoked almond, kohlrabi,  
ghoa cress

## 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 ..... Boa Farm, Wiesbauer, Rungis, Eder
- truffle .....Cibus
- cheese ..... Maitre Antony / Jumi

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

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

**BOLLINGER ROSÉ**..... 23  
Bollinger, Ay 0,11

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

## All Time FAVORITES

**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

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

**SEAFOOD CATAPLANA** ..... 32  
prawns, mussels, cipollini onions  
sea asparagus

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

**without seared goose liver** ..... 23

**FLANK STEAK'N FRITES 180G**..... 29  
Madeira jus, Belgian fries

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

## Sweet FINISH

### OLI'S LEGENDARY SOUR CREAM SCHMARRN

seasonal compote, hay milk ice cream ..... 14  
🕒 ready to serve in 25 minutes

**VIENNESE APPLE STRUDEL** ..... 8  
vanilla sauce, crème chantilly

**MILLE FEUILLE** ..... 10  
Madagascar vanilla, seasonal fruit

**VARIATION OF HOME MADE  
ICE CREAM AND SORBET** ..... 11  
crispy fins

**ARTISAN CHEESE 3 / 5 SORTS** ..... 16 / 21  
figs mustard, sour dough bread

## Sharing is CARING

You love The Bank and would  
like to share the enjoyment of  
our fine brasserie cuisine with  
your beloved ones?

Then give away pleasurable  
moments with one of our  
vouchers that you will find on  
parkhyattvienna-shop.com



SCAN ME

### 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

The Bank Brasserie & Bar @thebankbrasseriebar

*N. Ibrahim*

**NADJA IBRAHIM**  
General Manager The Bank

*I. Törzsök*

**ISTVAN TÖRZSÖK**  
Head Chef The Bank