

THE BANK

Brasserie & Bar

PERFECT TO *Share*

GOLD SELECTION CAVIAR 50G	125
crème fraîche, chives, blinis	
SICILIAN ANCHOVIES	23
tomato jam, thyme, citrus breadcrumbs	
PUMPKIN CROSTINI	16
✓ homemade ricotta, mint, piment de espelette	
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
½ dozen	52

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

TO START WITH

FRENCH ONION SOUP	12
Gruyère cheese, thyme	
LOBSTER BISQUE	19
lobster ravioli, fennel relish	
MIXED GREENS	12
✓+ cucumber, tomato, radish, carrot ginger dressing	
BRAISED BEETS	14
✓ honeycomb, stracciatella cheese	
CURED SALMON TROUT	22
apple Verjus, tapioca, bergamot marmalade	
TALECCIO	18
sweet and sour cucumber, amarettini, cucumber ice cream	
PATE DE CAMPAGNE	17
bread, mustard, pickled vegetables	
SMOKED VEAL TONGUE CARPACCIO	19
caper raisin vinaigrette, horseradish, arugula, smoked almonds	

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.

SIGNATURE

Aperitif

YUZU	16
Glendalough Rose Gin, Campari, Akashi Tai Yuzu Sake, lemon	
TOM & SHERRY	15
Lustau Fino Sherry, banana liqueur, Thomas Henry dry tonic	
*UNDONE	13
Earl Grey Undone vermouth, red currant, orgeat, blackberry	
*SPARKLING TEA	12
jasmin, white tea, Darjeeling	

The Bank CLASSICS

HAND CUT BEEF TARTARE truffle, confit egg yolk, mustard caviar, potato bread	
100g	23
200g	38
VIENNESE ESCARGOTS	19
homemade focaccia, oxtail ragout, Pecorino cheese	
ROSSINI BURGER	34
beef, truffle, goose liver, spinach, onion relish Belgian fries	
without seared goose liver	23
ORIGINAL WIENER SCHNITZEL	32
parsley potatoes, cucumber salad, mountain cranberries	
MOULES FRITES	27
lime garlic butter, Belgian fries	

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!

Chefs FAVORITES

PENNETTE	36
✓ truffle butter, chervil	
SALT BAKED CELERIAC	21
✓+ barbecue, fried onions cream, buckwheat	
HALIBUT	43
hokkaido pumpkin, pumpkin granola, Beluga lentils, watercress velouté	
PIKE PERCH	29
shrimp, crab broth, braised leek, Taggiasca olives, black fregola	
BRAISED VENISON SALTIMBOCCA	32
roasted cauliflower cream, pancetta, cranberries	

LAVA STONE *grilled*

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

OMAHA ANGUS FILET, 180G	58
BEEF RIBEYE "ATTEROX", 300G	39
"WALDVIERTEL" BEEF TENDERLOIN, 200G	44
VEAL CHOP	29
POUSSIN FROM THE ROTISSERIE	34

SIDES

- Belgian fries, garlic oil
- whipped potatoes, truffle
- braised root vegetables
- sauteed spinach, pine nuts
- mixed greens, carrot ginger dressing
- pimientos de padrón

Sauces

- port wine jus
- béarnaise sauce
- truffle mayonnaise

Some of our PARTNERS

- veggie & fruits Wiesenland / Hye / Unfried
- potatoes..... Loidolt
- bread..... Öfferl / Schwarz
- seafood Eishken Estate / Rungis
- fish.....Eishken Estate/ Rungis
- Atterox beef..... Kate & Kon
- truffle, pasta, olives Cibus
- vension Pannatura
- beef, veal, poultry..... Wiesbauer/ Rungis
Eder/Zotter