

THE BANK

Brasserie & Bar

SCAN ME!



TO START WITH

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
HAND CUT BEEF TARTARE	
truffle, confit egg yolk, mustard caviar, potato bread	
100g	23
200g	38
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	
PUMPKIN CROSTINI	16
✓ homemade ricotta, mint, piment d' espelette	
PATE DE CAMPAGNE	17
bread, mustard, pickled vegetables	

Some of our PARTNERS

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

We would like to inform you that we will add €3 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

TOM & SHERRY	15
Lustau Fino Sherry, banana liqueur, Thomas Henry dry tonic	
BOLLINGER ROSÉ	28
Bollinger, Ay 0,11	
*SPARKLING TEA	12
jasmin, white tea, Darjeeling	

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

Chefs FAVORITES

ORIGINAL WIENER SCHNITZEL	32
parsley potatoes, cucumber salad, mountain cranberries	
PENNETTE	36
✓ truffle butter, chervil	
PIKE PERCH	29
shrimp, crab broth, braised leek, Taggiasca olives, black fregola	
BRAISED VENISON SALTIMBOCCA	32
roasted cauliflower cream, pancetta, cranberries	
ROSSINI BURGER	34
beef, truffle, goose liver, spinach, onion relish, Belgian fries	
without seared goose liver	23
SALT BAKED CELERIAC	21
✓+ barbecue, fried onions creme, buckwheat	
MOULES FRITES	27
lime garlic butter, Belgian fries	

N. Ibrahim

I. Törzsök

NADJA IBRAHIM
General Manager The Bank

ISTVAN TÖRZSÖK
Head Chef The Bank

The Bank Brasserie & Bar

@thebankbrasseriebar

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
"WALDVIERTTEL" 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

Sauces

- port wine jus
- béarnaise sauce
- truffle mayonnaise

Sweet FINISH

OLI'S LEGENDARY SOUR CREAM SCHMARRN

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

VIENNESE APPLE STRUDEL

vanilla sauce, crème chantilly 8

MILLE FEUILLE

Madagascar vanilla, seasonal fruit 10

VARIATION OF HOME MADE ICE CREAM AND SORBET

crispy fins 11

ARTISAN CHEESE 3 / 5 SORTS

figs mustard, sour dough bread 16 / 21

* 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!