

Drinks

BESSERAT CHAMPAGNE	14
Besserat de Bellefon, France	
FRANC	17
Signature drink based on sparkling wine	
CULDEN	14
Signature drink based on Genever	
CRÜNER VELTLINER	8
Fred Loimer, Langenlois	

THE BANK

Brasserie & Bar

STARTERS

HAND CUT BEEF TARTARE truffle, free range egg, grilled spring onions	
100 g	18
200 g	32

BURRATA	16
✓ asparagus, watermelon, smoked olive oil	

LOBSTER CEVICHE	24
chili marinade, avocado, finger lime	

FOIE GRAS TERRINE	25
sweet corn salsa, truffle, corn toast	

ESCARGOTS FRICASSÉE	16
chanterelles, Sot-l'y-laisse, einkorn wheat	

GRÖDIG STURGEON CAVIAR, 30 g	128
blini, crème fraîche	

SALADS and Soups

CRAB BISQUE	14
snow crab meat, saffron, garlic croutons	

SPICY GREEN GAZPACHO	7
✓ watercress, pomegranate, olive oil	

MARKET GREENS	9
✓ carrot dressing, shaved heirloom vegetables	

PICKLED TOMATOES	12
✓ feta, red onions, cilantro	

GRILLED LETTUCE HEARTS	15
fig, pancetta, Pecorano balsamico	

SALAD NIÇOISE	21
MSC tuna, summer vegetables, bell pepper coulis	

COUNTRYSIDE

SPRING CHICKEN FROM THE ROTISSERIE	24
jalapeño salsa verde, roasted broccoli	

CRISPY FRIED PORCINI	25
✓ arborio risotto, saffron, artichokes	

HOMEMADE BRATWURST	16
chanterelles goulash, crispy onions buckwheat spätzle	

BRAISED LAMB SHOULDER	25
lettuce hearts, pine nuts, carrot puree	

ORIGINAL WIENER SCHNITZEL	26
Viennese potato salad, mountain cranberries	

From the LAVA STONE GRILL

MIXED GRILL	for 2 persons 74
sauces at your choice	

KING PRAWNS	29
grilled in the shell, avocado mango salad	

LAMB CHOPS, 250g	34
garlic, parsley	

BEEF TENDERLOIN, 200g	38
sauce at your choice	

BEEF ENTRECÔTE, 250g	33
6 weeks dry aged, sauce at your choice	

Side Dishes

- Mashed potatoes
- Belgian fries, chili, garlic
- Basmati pea rice
- Roasted broccoli
- Chanterelles, tomato, arugula
- Sautéed spinach
- Rotisserie roasted heirloom vegetables
- Mixed greens, carrot dressing

SAUCES

- Garlic aioli
- Jalapeño salsa verde
- Béarnaise sauce
- Creamy chanterelles pepper sauce

✓ VEGETARIAN

You love vegetarian dishes and have not yet found what you are looking for? Please ask our associates for more meatless options!

RAW BAR *on ice*

SEAFOOD PLATTER for 2 persons	118
oysters, lobster, king crab, prawns, octopus, mussels	

FINE DE CLAIRE OYSTER NO. 2 each	4.8
½ dozen	27

TSARSKAYA OYSTER NO. 3 each	6.2
½ dozen	34

OSTRA REGAL OYSTER NO. 2 each	9.0
½ dozen	52

ALPINE RIVERS *and Deep Sea*

MOULES FRITES	19
green tomato sauce, chili, cilantro, Belgian fries	

PAN SEARED OCTOPUS	23
Tuscan bread salad, basil, garlic aioli	

ATLANTIC COD	26
sherry vinaigrette, almonds, roasted cauliflower puree	

BRANZINO	37
barigoule artichokes, lemonthyme, green peas	

SANDWICHES

ROSSINI BURGER	29
foie gras, truffle, spinach, Belgian fries	

EGGPLANT TOAST	9
✓ eggplant, homemade ricotta, basil	

LOBSTER SANDWICH	21
lobster, avocado, romaine lettuce, brioche	

JOHN PATRICK ROGADO
General Manager

RICHARD LEITNER
Chef de Cuisine

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 checks per table. For any assistance concerning allergens please refer to your waiter.