

Some of our PARTNERS

- Veggies & fruits ... Krautwerk / Hye / Unfried
- Bread Dampfbäckerei Öfferl
- Olive oil Noan
- Fish..... Eishken Estate / Gut Dornau
- Beef / Veal Eder / Zotter
- Game Windsor Wild / Kriegler
- Lamb Wagyuhof
- Bison Oberhuemer
- All sorts of things..... Cook 2.0

PERFECT for Sharing

SEAFOOD PLATTER ON ICE

for 2 persons 118
oysters, crustaceans, crabs, mussels

FINE DE CLAIRE OYSTER NO. 2

each 4.8 ½ dozen 27

OSTRA REGAL OYSTER NO. 2

each 7.8 ½ dozen.... 44

EGGPLANT CROSTINI..... 9

homemade ricotta, salsiccia, rosemary

WHOLE COOKED ARTICHOKE12

✓ cheese dip, herb vinaigrette

DUCK RILLETTES.....14

pickled vegetables, marjoram, horseradish

N25 STURGEON CAVIAR 30G112

blini, creme fraiche, chives, egg

STARTERS & Salads

HAND CUT BEEF TARTARE

truffle, grilled leeks, mustard caviar

100 g 18 200 g 32

CRAB BISQUE 14

crab meat, saffron, garlic croutons

FRENCH ONION SOUP 9

thyme, greyerzer cheese

LOBSTER SALAD24

aji amarillo marinade, fennel, avocado, flying fish roe

LETTUCE HEARTS 9

✓+ blood orange, cashews, sprouts

PUMPKIN QUICHE 13

✓ lamb's lettuce, sheep yoghurt, parsnip, green apple

LAKE CHAR CARPACCIO 19

truffle vinaigrette, turnips, arugula

CHEESE from Naschmarkt

3 SORTS 13

5 SORTS 19

ST. MAURE / COMTE / VALENCAY
BRIE DE MEAUX / LIVAROT/ STILTON
ARZBERGER URSTEIRER / EPOISSE

Fig Mustard / Walnuts / Grapes

THE BANK

Brasserie & Bar

Freshly Mixed

APÉRITIF AU CIGEMBRE 14

perfect refreshing aperitif made from sparkling wine, ginger and raspberries.

Across THE BANK

You don't want to decide on just one dish?

Please lean back and let us make the choice. Our chefs will create with pleasure a tailor made 3 or 4 course menu for you.

3 COURSE MENU.....65

4 COURSE MENU.....75

Our CLASSICS

ROSSINI BURGER 29

foie gras, truffle, spinach, crispy fries

MOULES FRITES19

green tomato sauce, chili, cilantro, crispy fries

KING PRAWNS 32

avocado mango salad, lime vinaigrette

ORIGINAL WIENER SCHNITZEL 26

parsley potatoes, mountain cranberries

ORGANIC VEAL LIVER18

Madeira jus, shallots, mashed potatoes

JOHN PATRICK ROGADO
General Manager The Bank

RICHARD LEITNER
Head Chef

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.

The Bank Brasserie & Bar

@thebankbrasseriebar

Straight from the FIELDS

EMMER PORRIDGE.....19

✓ Paolo Parisi egg, almonds, cauliflower, kale

ARTICHOKES BARIGOULE 23

✓+ quinoa, Japanese artichokes, lemon olive oil

From sustainable FISHERIES

SEAFOOD "POT AU FEU"

for 2 persons 64

chorizo broth, bell pepper, cannellini beans

WHOLE SMOKED TROUT23

barley, beets, horseradish, cucumber salad

SEABREAM28

wild broccoli, black quinoa, sea urchin nage

ATLANTIC COD42

sauce Normande, caviar, spinach, potato foam

From responsible BREEDS

BLACK-FEATHERED CHICKEN 24

mountain lentil, tarragon, carrot anis puree

DEER LOIN 32

sour cherries, Brussel sprouts, poppy seed polenta, bacon

BRAISED LAMB SHOULDER.....27

caraway jus, market greens, potato pumpkin gratin

From the LAVA STONE GRILL

BISON LOIN 190G 42

maple mustard marinade, pimientos de padrón

VEAL CHOP 320G 34

piquillo pesto, pimientos de padrón

BEEF ENTRECÔTE 280G.....32

braised pearl onions, Madeira jus

BEEF TENDERLOIN 200G..... 38

braised pearl onions, Madeira jus

SIDES 5

& Sauces 1

- truffle mashed potatoes
- Belgian fries, chipotle chili, parmesan
- butter rice
- rotisserie roasted heirloom vegetables
- spinach, pine nuts
- mountain lentil, root vegetables, balsamico
- Brussel sprouts, chestnuts, bacon
- pepper sauce
- porcini ketchup
- béarnaise sauce

✓ VEGETARIAN ✓+ VEGAN

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