

Some of our PARTNERS

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

PERFEKT for Sharing

SEAFOOD PLATTER

for 2 persons 118
oysters, lobster, crab, prawns, mussels

FINE DE CLAIRE OYSTER NO. 2

each 4.8 ½ dozen 27

OSTRA REGAL OYSTER NO. 2

each 7.8 ½ dozen 44

KING CRAB, 250g 42

wakame cucumber salad, chili mayonnaise

EGGPLANT TOAST 9

✓ multi grain bread, homemade ricotta, basil

VEGGIE CRUDITÉS 13

✓ cashew and herbs dipping sauces

ESCARCOTS 14

Café de Paris butter, potato toast

STARTERS & Salads

HAND CUT BEEF TARTARE

truffle, grilled leeks, mustard caviar

100 g 18 200 g 32

CRAB BISQUE 14

snow crab meat, saffron, garlic croutons

TOMATO & SWEET PEPPERS SOUP 9

chicken oysters, avocado, parmesan

BURRATINI 16

✓ gazpacho vinaigrette, basil ice cream

LOBSTER CEVICHE 24

aji amarillo marinade, yuzu, fennel, passionfruit

BUTTER HEAD LETTUCE 10

✓+ roots and beets, sprouts, kernels

ASPARAGUS SALAD 18

octopus, asparagus root, green peas hummus

CHEESE from Naschmarkt

3 SORTS 13

5 SORTS 19

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

Fig Mustard / Walnuts / Grapes

THE BANK

Brasserie & Bar

Freshly Mixed

LIQUIDITY 14

perfect refreshing aperitive made from calvados elder flower, blackberry, soda and mint

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

TUNA STEAK 29

ponzu braised onions, ginger, tahoon cress

KING PRAWNS 32

avocado mango salad, lime vinaigrette

MOULES FRITES 19

green tomato sauce, chili, cilantro, crispy fries

ORIGINAL WIENER SCHNITZEL 26

parsley potatoes, mountain cranberries

JOHN PATRICK ROGADO
General Manager

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.

f The Bank Brasserie & Bar

ig @thebankbrasseriebar

Straight from the FIELDS

SUPERSCHMELZ TURNIPS 17

✓ goat curd gnocchi, sour dough jus, cress

GRILLED GREEN ASPARAGUS 18

✓+ piquillo pepper pesto, pimientos de padron smoked potatoes

EMMER PORRIDGE 22

✓ Paolo Parisi egg, truffle, stone oven cauliflower

From sustainable FISHERIES

HALF ATLANTIC LOBSTER 39

pearl barley, vanilla, semi dried tomatoes

CODFISH 24

sesame chili sauce, roasted broccoli, sweet potatoes

LAKE CHAR 28

olive broth, char caviar, spring vegetables

From responsible BREEDS

BISON STROGANOFF 38

mushrooms, capsicum cucumber relish pommery mustard, scallions puree

GUINEA FOWL BREAST 19

panzanella bread salad, chorizo broth

BRAISED WAGYU BEEF SHOULDER 32

chili pepper braised cabbage, chick peas, sour cream

From the LAVA STONE GRILL

VEAL CUTLET, 320g 34

pimientos de padron, piquillo pepper pesto

LAMB CHOPS, 250g 34

yoghurt marinade, olive hazelnut gremolata

BEEF TENDERLOIN, 200g 38

Waldviertel, lower Austria

SIDES 5

& Sauces 1

- mashed potatoes, chives, brown butter
- crispy fries, chipotle, parmesan
- glazed vegetables, herbs, camelina oil
- Marchfeld asparagus
- roasted broccoli, raisins, smoked almonds
- sauteed spinach, pine nuts
- pimientos de padron

- Madeira jus
- Hollandaise sauce
- piquillo pepper, pesto
- herb mayonnaise

✓ 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!