

Drinks

BESSERAT CHAMPAGNE	14
Besserat de Bellefon, France	
THE BROKER	14
Signature drink based on single malt whisky	
THE COUNSELOR	14
Signature drink based on brandy	
GRÜNER VELTLINER	8
Fred Loimer, Langenlois, Kamptal	

THE BANK

Brasserie & Bar

STARTERS

HAND CUT BEEF TARTARE

truffle, free range egg, grilled scallions

100 g **18** **200 g** **32**

BURRATA **16**

✓ eggplant, parmesan, bell pepper coulis

CURED ORGANIC SALMON **15**

celeriac, pear, dill

LOBSTER CEVICHE **24**

chili marinade, avocado, finger lime

ESCARGOTS FRICASSÉE **16**

black salsify, lemon, emmer porridge

SPAGHETTINI **23**

char caviar, salicorn, Riesling sauce

SAUTEED FOIE GRAS **26**

sour cherries, sunchokes, brioche

SALADS and Soups

CRAB BISQUE **14**

snow crab meat, saffron, garlic croutons

MUSHROOM CONSOMMÉ **9**

sherry, veal liver dumplings

MARKET GREENS **9**

✓ French dressing, tomatoes, basil

ROASTED BROCCOLI SALAD **12**

✓+ pistachios, Boskoop apple, mint

ENDIVE SALAD **14**

duck confit, beetroots, walnut vinaigrette

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.

COUNTRYSIDE

CAULIFLOWER & TRUFFLE **18/24**

✓ #createdby Reinhard Pohorec

SQUASH RISOTTO **19**

✓ Paolo Parisi egg, vadouvan, Brussel sprouts

ROTISSERIE ROASTED SPRING CHICKEN **24**

sweet potato, almonds, raisins

DEER LOIN **33**

parsnip, orange chicorée, cumberland

BRAISED VEAL SHOULDER **23**

roots, scotch, chipotle chili polenta

BISON STROGANOFF **38**

porcini, gherkin relish, scallion puree

ORIGINAL WIENER SCHNITZEL **26**

Viennese potato salad, mountain cranberries

From the LAVA STONE GRILL

MIXED GRILL **for 2 persons 74**

sauce at your choice

TUNA STEAK **29**

onion compote, ginger, peppers

HALF/WHOLE LOBSTER **37/72**

MSC certified, Café de Paris butter

VEAL CHOP, 320g **33**

pimentos de Padron, piquillo pepper salsa

BEEF TENDERLOIN, 200g **38**

Waldviertel, Lower Austria

BEEF T-BONE STEAK, 700G **72**

Waldviertel, Lower Austria

SIDE DISHES & Sauces

- Truffle mashed potatoes
- Belgian fries, chili, garlic
- Butter rice
- Oven roasted broccoli
- Sautéed spinach
- Brussel sprouts, chestnuts, bacon
- Sautéed mushrooms, hazelnuts
- Rotisserie roasted heirloom vegetables
- Mixed greens, French dressing

- Café de Paris jus
- Béarnaise sauce
- Piquillo pepper salsa
- Truffle 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!

RAW BAR *on ice*

SEAFOOD PLATTER

for 2 persons **118**

oysters, lobster, king crab, prawns, mussels

FINE DE CLAIRE OYSTER NO. 2

each **4.8** **½ dozen** **27**

OSTRA REGAL OYSTER NO. 2

each **9.0** **½ dozen** **52**

KING CRAB, 250g **42**

seaweed salad, lemon mayonnaise

ALPINE RIVERS

and Deep Sea

MOULES FRITES **19**

green tomato sauce, chili, cilantro, Belgian fries

ATLANTIC COD **26**

raisin sherry vinaigrette, almonds
roasted cauliflower puree

PIKE PERCH **33**

crustacean broth, chard, chorizo brandade

SOLE A LA GRENOBLOISE **48**

artichokes, purslane, potatoes

SANDWICHES

ROSSINI BURGER **29**

foie gras, truffle, spinach, Belgian fries

SQUASH TOAST **9**

✓ homemade ricotta, mint

LOBSTER SANDWICH **21**

avocado, romaine lettuce, brioche