

Drinks

FRANC	17
Signature drink based on sparkling wine	
CULDEN	14
Signature drink based on Genever	
CRÜNER VELTLINER	8
Fred Loimer, Langenlois	
CUVÉE KATHARINA ROSÉ SEKT	10
Fritz Wieninger, Wien, Stammersdorf	

THE BANK

Brasserie & Bar

STARTERS

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

BURRATINI	16
✓ asparagus, watermelon, smoked olive oil	

SEAFOOD CRUDO	21
yuzu marinade, fennel, char caviar	

LUKEWARM VEAL HEAD	15
tomato marinade, basil, croutons	

SEARED FOIE GRAS	26
truffle French toast, apple, verjus	

GRÖDIG STURGEON CAVIAR, 30 g	128
blini, crème fraîche	

SALADS and Soups

LOBSTER BISQUE	17
¼ lobster, saffron, fennel compote	

ICED PEA SOUP	7
✓ goat cheese, mint, peach	

BUTTERHEAD LETTUCE	9
✓ carrot dressing, sprouts, radish	

PICKLED TOMATOES	12
✓ feta, red onions, cilantro	

GRILLED LETTUCE HEARTS	15
fig, pancetta, Pecorano balsamico	

SALAD NIÇOISE	22
MSC tuna, watercress, free range egg	

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

BEEF SHORTRIB FROM THE ROTISSERIE	32
BBQ sauce, bone marrow, heirloom roots	

RISONI RATATOUILLE	16
✓ onsen egg, olives, shaved cheese	

GRILLED GREEN ASPARAGUS	21
✓ piquillo pepper pesto, eggplant, smoked potatoes	

ROTISSERIE ROASTED SPRING CHICKEN	25
apricot jus, tarragon, beans cassoulet	

BRAISED LAMB SHOULDER	25
caraway, seasonal vegetables, broccoli 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	

VEAL CHOP, 300g	33
tomato manchego crust	

LAMB CUTLETS, 250g	34
eggplant salsa	

BEEF TENDERLOIN, 200g	38
sauce at your choice	

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

Side Dishes

- Viennese potato salad
- Mashed potatoes
- Belgian fries, chili, garlic
- Basmati pea rice
- Pan seared asparagus
- Sautéed spinach
- Rotisserie roasted heirloom vegetables
- Mixed greens, carrot dressing

SAUCES

- Piquillo pepper pesto
- Eggplant salsa
- Mushroom cream
- Sauce Béarnaise

✓ **VEGETARIAN**

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

RAW BAR *on ice*

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

FINE DE CLAIRE OYSTER NO. 2 each	4.80	½ dozen	27
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TSARSKAYA OYSTER NO. 3 each	6.20	½ dozen	34
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GILLARDEAU OYSTER NO. 2 each	9.80	½ dozen	56
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ALPINE RIVERS *and Deep Sea*

HOT SMOKED RIVER TROUT	24
buttermilk radish, horseradish puree	

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

BRANZINO	37
barigoule artichokes, spinach, curd cheese gnocchi	

HALIBUT MATELOTE	43
octopus, peppers, rouille, potato toast	

SANDWICHES

ROSSINI BURGER	29
organic beef, foie gras, truffle, Belgian fries	

EGGPLANT TOAST	9
✓ eggplant, homemade ricotta, basil	

LOBSTER SANDWICH	21
lobster, avocado, romaine lettuce, brioche	