

Drinks

HOMEMADE ICE TEA	6.9
Mountain Berry	
PONTICA TONIC	11.6
Wormwood Bitter, Chinin, orange	
GRÜNER VELTLINER	8.0
Fred Loimer, Langenlois, Kamptal	
BESSERAT CHAMPAGNE	14.0
Besserat de Bellefon, France	

SALADS

SALAD NIÇOISE	21
MSC tuna, summer vegetables, bell pepper coulis	
MARKET GREENS	9
✓ carrot dressing, shaved heirloom vegetables	
PICKLED TOMATOES	12
✓ feta, red onions, cilantro	
GRILLED LETTUCE HEARTS	15
fig, pancetta, Pecorano balsamico	

RAW BAR *on ice*

FINE DE CLAIRE OYSTER NO. 2	
each	4.8
1/2 dozen	27
TSARSKAYA OYSTER NO. 3	
each	6.2
1/2 dozen	34
OSTRA REGAL OYSTER NO. 2	
each	9.0
1/2 dozen	52

JOHN PATRICK ROGADO
General Manager

RICHARD LEITNER
Chef de Cuisine

✓ VEGETARIAN

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

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

STARTERS

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

SPICY GREEN GAZPACHO	7
✓ watercress, pomegranate, olive oil	

CRAB BISQUE	14
snow crab meat, saffron, garlic croutons	

BURRATA	16
✓ asparagus, watermelon, smoked olive oil	

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

GRÖDIG STURGEON CAVIAR, 30g	128
blini, crème fraîche	

ALPINE RIVERS

and Deep Sea

BRANZINO	37
barigoule artichokes, lemonthyme, green peas	

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

ATLANTIC COD	26
sherry vinaigrette, almonds roasted cauliflower puree	

SWEET FINISH

SOUR CREAM SCHMARRN ...	10
hay milk ice cream, apple and plum compote	

OLIVER'S SWEET RECOMMENDATION	8
served with homemade ice cream	

CRÈME BRÛLÉE	9
marinated strawberries, strawberry sorbet	

BITTERSWEET CHOCOLATE PUDDING	9
berry compote, chocolate sauce	

VIENNESE APPLE STRUDEL	9
vanilla ice cream, whipped cream	

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	

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 CUTLETS, 250g	34
garlic, parsley	

BEEF TENDERLOIN, 200g	38
sauce at your choice	

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

SANDWICHES

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

EGGPLANT TOAST	9
✓ homemade ricotta, basil	

LOBSTER SANDWICH	21
lobster, avocado, romain lettuce, brioche	

<i>Side Dishes</i>	5
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- Mashed potatoes
- Belgian fries, chili, garlic
- Basmati pea rice
- Roasted broccoli
- Sautéed spinach
- Rotisserie roasted heirloom vegetables
- Mixed greens, carrot dressing

SAUCES

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