

Drinks

HOMEMADE ICE TEA	6
Mountain berry	
PONTICA TONIC	10
Wormwood bitter, chinin, orange	
GRÜNER VELTLINER	8
Fred Loimer, Langenlois, Kamptal	
BESSERAT CHAMPAGNE	14
Besserat de Bellefon, France	

SALADS

ROASTED BROCCOLI SALAD	12
✓+ pistachios, Boskoop apple, mint	
MARKET GREENS	9
✓ French dressing, tomatoes, basil	
ENDIVE SALAD	14
duck confit, beetroots, walnut vinaigrette	
LOBSTER CEVICHE	24
chili marinade, avocado, finger lime	

RAW BAR on ice

FINE DE CLAIRE OYSTER NO. 2	
each	4,8
1/2 dozen	27
OSTRA REGAL OYSTER NO. 2	
each	9.0
1/2 dozen	52
KING CRAB, 250g	42
seaweed salad, lemon mayonnaise	

JOHN PATRICK ROGADO
General Manager

RICHARD LEITNER
Chef de Cuisine

✓ 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!

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

CRAB BISQUE **14**
snow crab meat, saffron, garlic croutons

BURRATA **16**
✓ eggplant, parmesan, bell pepper coulis

CURED ORGANIC SALMON **15**
celeriac, pear, dill

ESCARGOTS FRICASSÉE **16**
black salsify, lemon, emmer porridge

ALPINE RIVERS

and Deep Sea

PIKE PERCH **33**
crustacean broth, chard, chorizo brandade

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

ATLANTIC COD **26**
raisin 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

LEMON TART **9**
meringues, verbena ice cream

BITTERSWEET CHOCOLATE PUDDING **9**
berry compote, chocolate sauce

VIENNESE APPLE STRUDEL **9**
vanilla ice cream, whipped cream

COUNTRYSIDE

BISON STROGANOFF **38**
porcini, gherkin relish, scallion puree

SQUASH RISOTTO **19**
✓ Paolo Parisi egg, vadouvan, Brussel sprouts

BRAISED VEAL SHOULDER..... **23**
roots, scotch, chipotle chili polenta

ORIGINAL WIENER SCHNITZEL **26**
Viennese potato salad, mountain cranberries

From the LAVA STONE GRILL

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

Sandwiches

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

SQUASH TOAST **9**
✓ homemade ricotta, mint

LOBSTER SANDWICH **21**
avocado, romaine lettuce, brioche

SIDE DISHES **5** & Sauces **1**

- Truffle mashed potatoes
- Belgian fries, chili, garlic, parsley
- Butter rice
- Oven roasted broccoli
- Sautéed spinach
- Brussel sprouts, chestnuts, bacon
- Rotisserie roasted heirloom vegetables
- Mixed greens, French dressing
- Café de Paris Jus
- Béarnaise sauce
- Piquillo pepper salsa
- Truffle mayonnaise