

Some of our PARTNERS

- Veggies & fruitsKrautwerk / Hye / Unfried
- Bread Dampfbackerei 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

SALADS and Soups

CRAB BISQUE14
snow crab meat, saffron, garlic croutons

TOMATO & SWEET PEPPERS SOUP.....9
chicken oysters, avocado, parmesan

BUTTER HEAD LETTUCE10
✔️ roots and beets, sprouts, kernels

ASPARAGUS SALAD18
octopus, asparagus root, green peas hummus

SEAFOOD on Ice

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

JOHN PATRICK ROGADO
General Manager

RICHARD LEITNER
Head Chef

✔️ 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, grilled leeks, mustard caviar
100 g 18 200 g 32

LOBSTER CEVICHE 24
aji amarillo marinade, yuzu, fennel, passionfruit

BURRATINI16
✔️ gazpacho vinaigrette, basil ice cream

ESCARGOTS14
Café de Paris butter, potato toast

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 FRITES19
green tomato sauce, chili, cilantro, crispy fries

ORIGINAL WIENER SCHNITZEL 26
parsley potatoes, mountain cranberries

SWEET FINISH

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

OLIVER'S SWEET RECOMMENDATION8
served with homemade ice cream

BITTERSWEET CHOCOLATE PUDDING 9
berry compote, chocolate sauce

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

ICE CREAMS AND SORBETS8
assorted crispy doughs

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 LOBSTER39
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 STROGANOFF38
mushrooms, capsicum cucumber relish pommery mustard, scallions puree

GUINEA FOWL BREAST 19
panzanella bread salad, chorizo broth

BRAISED WAGYU BEEF SHOULDER32
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 padrón
- Madeira jus
- Hollandaise sauce
- piquillo pepper, pesto
- herb mayonnaise