

Drinks

HOMEMADE ICETEA 6 Mountain Berry
PONTICA TONIC 10 Wormwood Bitter, Chinin, orange
GRÜNER VELTLINER 8 Fred Loimer, Langenlois, Kamptal
WIENER TRIOLOGIE 7 Fritz Wieninger, Stammersdorf, Wien

SALADS

SALAD NIÇOISE 22 MSC tuna, watercress, free range egg
BUTTERHEAD LETTUCE 9 ✓ carrot dressing, sprouts, radish
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 ½ dozen 27
TSARSKAYA OYSTER NO. 3 each 6,2 ½ dozen 34
GILLARDEAU OYSTER NO. 2 each 9,8 ½ dozen 56

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
potato bread, free range egg, truffle, spring onions
100 g 18 **200 g** 32

ICED PEA SOUP 7
✓ goat cheese, mint, peach

LOBSTER BISQUE 17
¼ lobster, saffron, fennel compote

BURRATINI 16
✓ asparagus, watermelon, smoked olive oil

LUKEWARM VEAL HEAD 15
tomato marinade, basil, bread croutons

GRÖDIG STURGEON CAVIAR, 30g 128
blini, crème fraîche

ALPINE RIVERS

and Deep Sea

BRANZINO 37
barigoule artichokes, spinach, curd cheese gnocchi

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

HALIBUT MATELOTE 43
octopus, peppers, rouille, potato toast

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

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

RISONI RATATOUILLE 16
✓ onsen egg, olives, shaved cheese

ORIGINAL WIENER SCHNITZEL 26
Viennese potato salad, mountain cranberries

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

From the

LAVA STONE GRILL

BEEF ENTRECÔTE 250 g 34
6 weeks dry aged, sauce at your choice

KING PRAWNS 29
grilled in the shell, avocado mango salad

VEAL CHOP 300 g 33
tomato manchego crust

LAMB CUTLETS 250 g 34
eggplant salsa

BEEF TENDERLOIN 200 g 38
sauce at your choice

SANDWICHES

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

EGGPLANT TOAST 9
✓ homemade ricotta, basil

LOBSTER SANDWICH 21
lobster, avocado, romain lettuce, brioche

Side Dishes 5

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

SAUCES

- Piquillo pepper pesto
- Eggplant salsa
- Mushroom cream
- Bénaise sauce