

Some of our PARTNERS

- Veggies and fruitsKrautwerk / Hye
- BreadÖfferl / Schwarz
- Olive oil..... Noan
- Seafood ... Eishken Estate / Transgourmet
- Fresh water fish... Gut Dornau / Radlberg
- Beef / Veal Boa Farm / Eder
- Pasta / Truffle Cibus
- Cheese Jumi

TO START WITH

HAND CUT BEEF TARTARE

summer truffle, mustard caviar, potato bread
100g 18 200g 32

CHICKEN LIVER PÂTÉ 14

black pudding, red currants, horseradish

LOBSTER CRUDO24

aji amarillo marinade, yuzu, fennel, avocado

BUFFALO MOZZARELLA..... 15

✓ ox heart tomato, grilled watermelon, thai basil

OYSTERS *from David Hervé*

FINE OYSTER NO. 2

Stück. 4.9 1/2 Dutzend. 27

ROYAL A NR. 3

Stück. 6.9 1/2 Dutzend. 39

SOUPS & Salads

FRENCH ONION SOUP..... 10

thyme, Gruyere cheese

PUMPKIN SOUP..... 8

✓ pumpkin granola, crème fraîche

MIXED GREENS 9

✓+ tomatoes, cucumber, carrot ginger dressing

SALAD NIÇOISE..... 18

seared tuna, beans, olives, tandoori egg

GRILLED LETTUCE HEARTS 14

smoked duck breast, raspberries, parmesan dressing

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 one check per table.

If you have questions or concerns regarding allergies please don't hesitate to contact our service team

THE BANK

Brasserie & Bar

SIGNATURE *Aperitive*

ROSÉ SPRITZ..... 9.5

Motif Wermut Rose
Mediterranean Fever Tree Tonic Water

THE BANK NEGRONI..... 16

Botanist Gin, Martini Rubino, Martini Bitter

Brasserie CLASSICS

MOULES FRITES 19

MSC mussels, green tomato sauce, chili pepper
cilantro, Belgian fries

ORIGINAL WIENER SCHNITZEL26

potato lamb's lettuce salad, pumpkin seeds
mountain cranberries

PAN ROASTED DUCK BREAST24

salsiccia, lecsó, tarhonya

BETWEEN *Bread*

ROSSINI BURGER.....29

beef, truffle, goose liver, spinach
onion relish, Belgian fries

without seared goose liver 21

LOBSTER ROLL.....24

spicy cocktail sauce, celery, avocado
frisée lettuce

✓ VEGETARIAN ✓+ VEGAN

You love vegetarian or vegan dishes and have found what you are looking for? **not**

Please ask our service team for more meatless options!



THOMAS PETER
General Manager The Bank



ISTVAN TÖRZSÖK
Head Chef

 The Bank Brasserie & Bar

 @thebankbrasseriebar

Straight from the FIELDS

ROASTED EGGPLANT 19

✓+ tamarind sauce, chickpeas, beetroot

CAULIFLOWER STEAK.....23

✓ saffron aioli, oyster mushrooms, mint, olives

From sustainable FISHERIES

ATLANTIC COD 27

sauce vierge, new potatoes

SALMON TROUT.....24

pearl barley, dill, cucumber, turnips

From responsible BREEDS

BRAISED BOA FARM BEEF RIB.....29

sweet corn, grilled spring onions

VEAL SALTIMBOCCA.....28

olive cauliflower creme, prosciutto, sage butter

From the LAVA STONE GRILL

CHATEAUBRIAND 500G95

give it an hour to be perfect

bouquet garni, red wine shallots
herbal mustard butter, Béarnaise sauce

VEAL CHOP 320G32

red wine shallots, pimientos de padrón

BEEF ENTRECÔTE 300G32

red wine shallots, pimientos de padrón

BEEF TENDERLOIN 200G38

red wine shallots, pimientos de padrón

TUNA STEAK 200G 31

tomato chipotle salsa

SIDES..... 5

- whipped potatoes, truffle
- Belgian fries, garlic, parmesan
- grilled vegetables, tamarind sauce
- sautéed spinach, pine nuts
- pimientos de padrón, smoked almonds
- grilled lettuce hearts, aioli, chickpeas
- mixed greens, carrot ginger dressing

Sauces..... 1

- Madeira jus
- herbal mustard butter
- Béarnaise sauce