

Some of our PARTNERS

- Veggies & fruitsKrautwerk / Hye / Unfried
- BreadDampfbäckerei Öfferl
- Olive oil Noan
- Fish.....Eishken Estate / Gut Dornau
- Beef / Veal Eder / Zotter
- Game Kriegler
- Lamb Wagyuhof
- Bison Oberhuemer
- All sorts of things..... Cook 2.0

TO START WITH

HAND CUT BEEF TARTARE

truffle, grilled leeks, mustard caviar

100 g 18 200 g 32

FINE DE CLAIRE OYSTER NO. 2

each 4.8 ½ dozen 27

OSTRA REGAL OYSTER NO. 2

each 7.8 ½ dozen..... 44

PUMPKIN QUICHE13

✓ lamb's lettuce, sheep yoghurt, parsnip, green apple

LAKE CHAR CARPACCIO19

truffle vinaigrette, turnips, arugula

DUCK RILLETTES.....14

pickled vegetables, marjoram, horseradish

EGGPLANT CROSTINI..... 9

homemade ricotta, salsiccia, rosemary

JOHN PATRICK ROGADO
General Manager The Bank

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!

We would like to inform you, that we will add €2 cover charge per person to your bill. 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

SALADS & Soups

CRAB BISQUE 14

crab meat, saffron, garlic croutons

FRENCH ONION SOUP9

thyme, greyerzer cheese

LETTUCE HEARTS9

✓+ blood orange, cashews, sprouts

LOBSTER SALAD24

aji amarillo marinade, fennel, avocado, flying fish roe

Our CLASSICS

ROSSINI BURGER 29

foie gras, truffle, spinach, crispy fries

MOULES FRITES 19

green tomato sauce, chili, cilantro, crispy fries

KING PRAWNS 32

avocado mango salad, lime vinaigrette

ORIGINAL WIENER SCHNITZEL 26

parsley potatoes, mountain cranberries

ORGANIC VEAL LIVER 18

Madeira jus, shallots, mashed potatoes

SWEET FINAL

SOUR CREAM SCHMARRN.....10

hay milk ice cream, apple and plum compote

OLIVER'S SWEET RECOMMENDATION.....8

served with homemade ice cream

BITTERSWEET CHOCOLATE PUDDING9

berry compote, chocolate sauce

VIENNESE APPLE STRUDEL.....9

vanilla ice cream, whipped cream

ICE CREAMS AND SORBETS8

assorted crispy doughs

Straight from the FIELDS

EMMER PORRIDGE..... 19

✓ Paolo Parisi egg, almonds, cauliflower, kale

ARTICHOKES BARICOULE.....23

✓+ quinoa, Japanese artichokes, lemon olive oil

From sustainable FISHERIES

WHOLE SMOKED TROUT23

barley, beets, horseradish, cucumber salad

SEABREAM28

wild broccoli, black quinoa, sea urchin nage

ATLANTIC COD42

sauce Normande, caviar, spinach, potato foam

From responsible BREEDS

BLACK-FEATHERED CHICKEN24

mountain lentil, tarragon, carrot anis puree

DEER LOIN32

sour cherries, Brussel sprouts, poppy seed polenta, bacon

BRAISED LAMB SHOULDER.....27

caraway jus, market greens, potato pumpkin gratin

From the LAVA STONE GRILL

BISON LOIN 190G 42

maple mustard marinade, pimientos de padrón

VEAL CHOP 320G 34

piquillo pesto, pimientos de padrón

BEEF ENTRECÔTE 280G..... 32

pearl onions, Madeira jus

BEEF TENDERLOIN 200G..... 38

pearl onions, Madeira jus

SIDES 5

& Sauces 1

- truffle mashed potatoes
- Belgian fries, chipotle chili, parmesan
- butter rice
- rotisserie roasted heirloom vegetables
- spinach, pine nuts
- mountain lentil, root vegetables, balsamico
- Brussel sprouts, chestnuts, bacon

- pepper sauce
- porcini ketchup
- béarnaise sauce