

Some of our PARTNERS

- veggies & fruits.....Krautwerk / Wiesenland
- bread Dampfbäckerei Öfferl
- olive oil.....Noan
- fish Eishken Estate
- beef / veal / lamb Eder / Wiesbauer
- Cheese Jumi
- pasta / truffle.....Cibus

PERFECT for sharing

SEAFOOD PLATTER ON ICE

for 2 people.....118
cocktail sauce, brown butter

FINE DE CLAIRE OYSTER NO. 2

each 4,8 ½ dozen..... 27

OSTRA REGAL OYSTER NO. 2

each 7,8 ½ dozen..... 44

CALVISIUS OSCIETRA CAVIAR 30G.....112

blini, crème fraîche, chives, egg

STARTERS

#Created by Sigi Machatschek

CONFIT LAKE CHAR 16

tomatoes, pork greaves, chili ginger marinade

LOBSTER BISQUE12

ravioli, bourbon tomatoes

POTATO SOUP 9

✓+ cashmere curry, cider vinegar, scone

CELERIAC TATAKI.....12

✓+ beetroot, smoked almonds, cilantro

GRILLED ROMAINE LETTUCE HEARTS ...13

smoked duck breast, blood orange

BLUE CHEESE ESPUMA12

✓ pear basil ice cream, cashew nuts

LOBSTER CRUDO25

aji amarillo marinade, fennel, avocado

PÂTÉ EN CROÛTE.....14

tangerine

✓ VEGETARIAN ✓+ VEGAN

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

Please ask our service team for more meatless options!



JOHN PATRICK ROGADO
General Manager The Bank



ISTVAN TÖRZSÖK
Headchef

THE BANK

Brasserie & Bar

Freshly mixed

PRINTEMPS À VIENNE.....14

Bacardi Ocho, Borghetti espresso liqueur, Cocchi Americano

Our CLASSICS

HAND CUT BEEF TARTARE

truffle, grilled leeks, potato bread

100g 18 200g..... 32

MOULES FRITES19

green tomato sauce, cilantro, Belgian fries

ORIGINAL WIENER SCHNITZEL 26

potato salad, mountain cranberries

ROSSINI BURGER..... 29

goose liver, truffle, spinach

Belgian fries

without pan seared goose liver 21

RAW MILK CHEESE

from Jumi

3 SORTS 13

5 SORTS 19

figs mustard, walnuts, grapes

SCHNEEFLÖCKLI cow, soft, white mold

TRÜFFEL LA BOUSE cow, soft, white mold

SCHLOSSBERGER ALT cow, hard

APRÉS SOLEIL cow, hard

HANFMUTSCHLI cow, semi-hard

MÜRGU cow, semi-hard, white and blue mold

ABE ROT cow, semi-soft, red mold

DOLLY sheep, soft, white mold

FESSLI JUNG goat, hard

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

Straight from the FIELDS

ARTICHOKE BARIGOULE.....26

✓+ saffron, sweet potatoes, quinoa

ROASTED ROMANESCO 19

✓+ calamansi aioli, blueberry vinaigrette

From sustainable FISHERIES

WHOLE SEA BREAM.....26

sauce vierge, whipped potatoes

SALMON TROUT24

mushroom broth, turnips, buckwheat

ATLANTIC COD38

Oscieta caviar, mustard, buttermilk, watercress

From responsible BREEDS

PORK CHEEKS.....22

port wine onions, morrocan lemon

mashed potatoes

DUCK LEG.....24

salsiccia, beans cassoulet

RACK OF LAMB29

olive broth, eggplant, tomato

From the LAVA STONE GRILL

CHATEAUBRIAND 500G*.....93

braised pearl onions

*daily until 10 p.m.

SPRING CHICKEN..... 22

pimientos de padrón

ASC PRAWNS 5 pieces 28

sauce vierge

BEEF ENTRECÔTE 300G 32

pimientos de padrón

BEEF TENDERLOIN 200G..... 38

braised pearl onions

SIDES5

- mashed potatoes, port wine onions
- Belgian fries, garlic, chili
- Brussel sprouts, brown butter, almonds
- root vegetables, maple syrup
- baby spinach, pine nuts
- mixed greens
- pimientos de padrón

Sauces..... 1

- pepper sauce
- port wine jus
- Béarnaise sauce

 The Bank Brasserie & Bar

 @thebankbrasseriebar