

THE BANK

Brasserie & Bar

Some of our PARTNERS

- veggies & fruits.....Krautwerk / Wiesenland
- breadDampfbäckerei Öfferl
- olive oil.....Noan
- fishEishken Estate
- beef / veal.....Eder / Wiesbauer
- pasta / truffleCibus

Freshly mixed

- APÉRITIF DU MIDI11**
Bacardi Ocho, crème de cassis, cocchi americano, pineapple juice, sparkling wine

TO START WITH

- FINE DE CLAIRE NR. 2**
each 4,8 ½ dozen.....27
- OSTRA REGAL OYSTER NR. 2**
each 7,8 ½ dozen..... 44

#Created by Sigi Machatschek

- CONFIT LAKE CHAR16**
tomatoes, pork greaves, chili ginger marinade
- CELERIAC TATAKI.....12**
✔+ beetroot, smoked almonds, cilantro
- BLUE SNOW ESPUMA12**
✔ pear basil ice cream, cashew nuts
- LOBSTER CRUDO 25**
aji amarillo marinade, fennel, avocado
- PÂTÉ EN CROÛTE.....14**
tangerine

JOHN PATRICK ROGADO
General Manager The Bank

ISTVAN TÖRZSÖK
Head Chef

✔ 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!

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 one check per table.

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

SALADS & Soups

- LOBSTER BISQUE..... 12**
ravioli, bourbon tomatoes
- POTATO SOUP9**
✔+ cashmere curry, cider vinegar, scone
- MARKET GREENS9**
✔+ carrot ginger dressing
- GRILLED ROMAINE LETTUCE HEARTS ... 13**
smoked duck breast, blood orange

Our CLASSICS

- HAND CUT BEEF TARTARE**
truffle, grilled leeks, potato bread
100g 18 200g.....32
- MOULES FRITES 19**
green tomato sauce, cilantro, Belgian fries
- ORIGINAL WIENER SCHNITZEL 26**
potato salad, mountain cranberries
- ROSSINI BURGER..... 29**
goose liver, spinach, Belgian fries
- without pan seared goose liver..... 21**

Sweet Final

- SOUR CREAM SCHMARRN.....10**
hay milk ice cream, seasonal fruit compote
- TARTE DU JOUR8**
served with homemade ice cream
- BITTERSWEET CHOCOLATE PUDDING 9**
stewed berries, milk ice cream
- SORBET & ICE CREAM VARIATION8**
assorted crispy dough
- VIENNESE APPLE STRUDEL..... 9**
vanilla ice cream, whipped cream

Straight from the FIELDS

- ARTICHOKE BARIGOULE26**
✔+ saffron, sweet potatoes, quinoa
- ROASTED ROMANESCO 19**
✔+ calamansi aioli, blueberry vinaigrette

From sustainable FISHERIES

- SALMON TROUT24**
mushroom broth, turnips, buckwheat
- ATLANTIC COD38**
Oscietra caviar, mustard, buttermilk, watercress

From responsible BREEDS

- PORK CHEEKS22**
port wine onions, Moroccan lemon, mashed potatoes
- RACK OF LAMB29**
olive broth, eggplant, tomato

From the LAVA STONE GRILL

- 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

SIDES 5

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

Sauces..... 1

- pepper sauce
- port wine jus
- Béarnaise sauce