

THE BANK

Brasserie & Bar

TO START WITH



FINE OYSTER NR. 3	
each	6,4
½ dozen	35
ROYAL OYSTER NR. 2	
each	9,6
½ dozen	55
GILLARDEAU OYSTER NR. 3	
each	9,2
½ dozen	53
<i>Our crunchy Öfferl sour dough bread</i> with butter and seasonal pesto	6

*You definitely
have to try this*

HAND CUT BEEF TARTARE	
truffle, confit egg yolk, mustard caviar, potato bread	
100g	29
200g	44

FRENCH ONION SOUP	16
Gruyère baguette, thyme	
CREAM SOUP OF YELLOW PEPPER	18
Madras curry, apple chutney, fried prawn	
HAMACHI CEVICHE	20
jalapeño espuma, grilled corn, fennel	
CROSTINI [✓]	18
eggplant, carrot hummus, pomegranate	
„TAFELSPITZ“ TERRINE	19
tartar sauce, herb salad, pumkin seed oil vinaigrette	
BURRATINA [✓]	20
pickled cherry tomatoes, sesame seeds, leek pesto, macadamia togarashi	
GREEN ASPARAGUS TEMPURA [✓]	21
vegan wild garlic mayonnaise, rhubarb, walnuts	
LIGHTLY SMOKED LAKE CHAR	19
beetroot sponge, black salsify cream, beetroot & gin espuma	
MIXED GREENS [✓]	13
cucumber, tomato, radish, carrot ginger dressing	
TÊTE DE VEAU	22
fried veal's head, Viennese snails, romesco sauce, sriracha mayonnaise	

A. Piesche

ANDY PIESCHE
Chef de Cuisine The Bank



*All
dishes at a
glance*



Gift Idea

The Bank Brasserie & Bar

@thebankbrasseriebar

VEGETARIAN

VEGAN

*** NON ALCOHOLIC**

SIGNATURE APERITIF

NEGRONI DI FRAGOLA	17
Blue Gin, strawberry rhubarb cordial, Gamondi vermouth, Select Bitter, lemon	
LYCHEE SPRITZ	17
Hendricks Oasium, lychee liqueur, lemon, rose lemonade, Sparkling Tea	
BOLLINGER ROSÉ	29
bollinger, Ay 0,11	
*SPARKLING TEA	12
jasmine, white tea, Darjeeling	

CHEFS FAVORITES

ORIGINAL WIENER SCHNITZEL	39
parsley potatoes, cucumber salad, mountain cranberries	
CONCHIGLIE PASTA [✓]	26
morel cream, wild garlic espuma	
GRILLED EGGPLANT ON LEVANTE BULGUR [✓]	26
cashew sesame cream, adjika salsa, rice crackers	
SEARED PIKE PERCH FILLET	39
pointed cabbage, tomato salsa, vin blanc sauce	
BRAISED LAMB RUMP WITH HERB BREADCRUMBS	42
green asparagus, polenta, oyster mushrooms, thyme jus	
MOULES FRITES	29
white wine, shallots, garlic, herbs, rouille	
US OMAHA STRIPLON 'CAFÉ DE PARIS' 220g	49
green beans, pommes allumettes	

ROSSINI BURGER	36
beef, truffle, goose liver, spinach, onion relish Belgian fries	
without seared goose liver	27

BOUILLABAISSE OF FRESHWATER FISH	39
pike perch, salmon trout, crayfish, rouille, baguette	

Across The Bank:

3 courses of your choice including wine accompaniment
as well as water & coffee for € 140 per person.

caviar, Omaha Angus fillet or Omaha striploin with additional charges

We would like to kindly point out that we charge € 3 cover per person. All prices are in euros and include all statutory taxes. Please note that invoices can only be created table by table! If you have any questions regarding allergens, please contact our service staff.

SWEET FINISH



Vienna's finest

OLI'S LEGENDARY SOUR CREAM SCHMARRN	16
hay milk ice cream, seasonal compote 🕒 approx. 25 minutes preparation time	
VIENNESE APPLE STRUDEL	10
vanilla sauce, crème chantilly	
MILLE FEUILLE	13
Madagascar vanilla, seasonal fruit	
VARIATION OF HOME MADE ICE CREAM AND SORBET	12
crispy fins	
ARTISAN CHEESE 3 / 5 SORTS	16 / 21
figs mustard, sour dough bread	

LAVA STONE GRILLED

served with pimientos de padrón and onion relish

US OMAHA ANGUS TENDERLOIN 180g	60
BEEF RIBEYE „ATTEROX“ 300g	44
„WALDVIERTEL“ BEEF TENDERLOIN 200g	46
optional with grilled tiger prawns	6,5
or seared goose liver	10
„SPATCHCOCK“ DEBONED SPRING CHICKEN	29
Moroccan lemon, chimichurri	

SIDES	8
• Belgian fries, garlic oil	
• whipped potatoes, truffle	
• grilled spring vegetables	
• sauteed spinach, pine nuts	
• mixed greens, carrot ginger dressing	
• pimientos de padrón	
SAUCES	4
• veal jus	
• béarnaise sauce	
• truffle mayonnaise	
• Café de Paris butter	
• chimichurri	

Our valued partners

Vegetable & fruit	Wiesenland / Hye
Potatoes	Loidolt
Bread	Öfferl / Schwarz
Seafood	Eishken Estate / Transgourmet
Fish	Oberwasser / Rungis / Eishken Estate
Atterox / caviar	Kate & Kon
Truffle / pasta / olives	Cibus
Cheese	Maître Antony / Jumi
Beef/veal/poultry/lamb	Eder, Zotter, Wiesbauer, Rungis
Eggs	Pannatura