

THE BANK

Brasserie & Bar

TO START WITH



OUR CRUNCHY ÖFFERL SOUR DOUGH BREAD

with butter and seasonal pesto 6

COLD SELECTION CAVIAR 50G 149
crème fraîche, chives, blinis

FINE OYSTER NO. 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

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, pumpkin 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

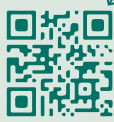
TÊTE DE VEAU 22
fried veal's head, Viennese snails, romesco sauce,
sriracha mayonnaise

A. Piesche

ANDY PIESCHE
Chef de Cuisine The Bank



*All
dishes at a
glance*



Gift Idea



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

***YUZU** 15

Rick free, Undone Orange Bitter, yuzu cordial,
lemon, Sparkling French Bloom

***SPARKLING TEA** 12

jasmin, white tea, Darjeeling

THE BANK CLASSICS

*You definitely
have to try this*

HAND CUT BEEF TARTARE

truffle, confit egg yolk, mustard caviar, potato bread
100g 29
200g 44

ORIGINAL WIENER SCHNITZEL 39

parsley potatoes, cucumber salad,
mountain cranberries

MOULES FRITES 29

white wine, shallots, garlic, herbs, rouille

BOUILLABAISSE OF FRESHWATER FISH 39

pike perch, salmon trout, crayfish, rouille, baguette

ROSSINI BURGER 36

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

without seared goose liver 27

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 € 7 cover per person
including bread, butter and homemade pesto. 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.

CHEFS FAVORITES

CONCHIGLIE PASTA ✓ 26

morel cream, wild garlic espuma

**GRILLED EGGPLANT
ON LEVANTE BULCUR** ✓+ 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

US OMAHA STRIPLOIN 'CAFÉ DE PARIS' 220g ... 49

green beans, pommes allumettes

LAVA STONE GRILLED

served with pimientos de padrón and onion relish

US OMAHA ANCUS TENDERLOIN 180g 60

BEEF RIBEYE „ATTEROX“ 300g 44

„WALDVIERTEL“ BEEF TENDERLOIN 200g ... 46

with grilled tiger prawns, per piece 6,5
or seared goose liver 10

the perfect add-on

„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 velued 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 Maitre Antony / Jumi
Beef/veal/poultry/lamb Eder, Zotter, Wiesbauer, Rungis
Eggs Pannatura