

## Snacks

Nocellara olives 55  
*Plain or with sumac & urfa pepper*

Marcona almonds 65  
*Plain or with herb salt & lemon*

Boquerones 55  
*Marinated anchovies, parsley,  
lemon & garlic*

Pata Negra shoulder 30 g / 105

## Oysters

Marennes Oleron  
Fine de Claire (FR) 45

Served with shallot vinegar,  
Banks hot sauce & lemon

## Caviar

Kalix bleak roe (SE) 30 g / 285  
Carelian Classic (FI) 30 g / 1095

Served with toast,  
onion & smetana

## Starters

Burrata 165  
*Tomatoes, preserved lemon  
& green chili*

Chantarelle choux 185  
*Funnel chantarelles, Västerbottens cheese,  
baked egg yolk & balsamic vinegar*

## Tartar

Veal 235  
*Capers, onions, dijon mustard, egg yolk & cognac*

Salt baked beet\* 205  
*Capers, onions, dijon mustard & cognac*

Served with salad, shoestring fries  
& mayonnaise\*

## Main Courses

Spaghetti Arrabiata\* 215  
*Spicy tomato sauce, basil, balsamic vinegar  
& parmesan cheese*

Grilled sea bass 265  
*Chili butter, deep fried potatoes  
& sautéed spinach*

Caesar salad 225  
*Grilled chicken, romaine lettuce, croutons,  
smoked pork belly & parmesan cheese*

Veal schnitzel 275  
*Green beans, chorizo & lemon butter*

The Bank Burger 225  
*Grilled chuck of beef, cheddar cheese, fried onions  
& mayonnaise. Served with french fries*

## Desserts

Crème brûlée 85  
Chocolate truffle 45  
Ice cream / Sorbet 45

Piggy bank 345  
(for 2-4 people)

*\*Vegan option available*

*Do you have any allergies? Talk to your server who will guide you through your visit.*