

Snacks

Nocellara olives 55
Plain or with sumac

Marcona almonds 65
*Plain or warm with
urfa pepper & lime*

Boquerones 75
*Grilled bread, aioli, gremolata
& pimientos de padron*

Potato chips & lumpfish roe 105
Smetana & dill

Pata Negra shoulder 30 g / 105

Oysters

Marennes Oleron
Fine de Claire (FR)

1 st 45 / 6 st 245

Served with shallot vinegar,
Banks hot sauce & lemon

Calvar

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*

Portabello mushroom choux 175
*Portabello mushrooms, Västerbottens che-
ese, 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 a salad, hand cut french fries
& mayonnaise*

Main Courses

Pasta Arrabiata* 215
Spicy tomato sauce, basil & 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.