

BUBBLES & COCKTAILS

La Marca Prosecco 130
Veneto, Italy

Naveran Brutissime Cava 135
Penedés, Spain

Veuve Clicqout 205
Reims, Champagne

2015 Michel Gonét Blanc de Blancs 240
Le Mesnil-Sur-Oger, Champagne

French 75 195
Beefeater Gin, citron, socker, Champagne

Hoot-Hoot 195
Bacardi 8, Nikka Straight From The Barrel, ingefära, äpple, honung & citron

Negroni 195
Gin, Campari, Vermouth

Old fashioned 195
Bourbon, sugar

SNACKS

Olives 70

Almonds 75

**One plate of
Rosette (Fr.) salami 85**

Cheese 80g 125
Today's selection

Cheese & Charcuterie 275

Fangst 195
The pickled delights of the sea
Served with grilled bread and aioli

For 2 persons
Choose between
Blue mussels
Anchovies
Salmon

OYSTERS

**Marenes Oleron
Fine de Claire (Fr.)**

1 st 55 / 6 st 295

Served with shallot vinegar.
Banks hot sauce and lemon

Deep fried oyster 70/st
Lemonnobis and dill

CAVIAR

Kalix bleak roe 30 g / 475

**Polanco caviar (Ury.)
30 g / 1150**

*Served with toast, chopped red
onions and smetana*

STARTERS

Duck liver terrine 195
*Grilled bread, quince marmelade
and cornichons*

Tuna 195
*Caper mayonnaise,
egg yolk,
olives and lemon*

Chanterelle toast 195
*Cream, eau de vie,
thyme and Haugus 24*

Moules Frites 165
Cream and garlic
Served with grilled bread

Beef tartar 195
*Capers, silver onion,
dijon mustard, egg yolk
and cognac*
Served with a salad

Beet root tartar 165
*Capers, silver onion,
dijon mustard and cognac*
Served with a salad

Our tartar is made tableside

SOUP

Crème Ninon 175/235
*Green peas, cream,
Champagne and bleak roe*
Served with grilled bread

MAIN COURSES

Moules Frites 285

Cream and garlic

Served with french fries and aioli

Quenelles of Pike 285

Lobster bisque and shrimps

Served with rice

Grilled turbot 445

Beurre blanc and trout roe

Served with french fries

Grilled striploin 425

*Tomato salad, red wine sauce
and bearnaise sauce*

Served with french fries

Duck 365

*Lenses, pumpkin,
orange and rosemary*

Cauliflower 275

*Jerusalem artichoke,
mushrooms and browned butter*

Weekly special at Bank

Indulge in new culinary delights every week.

*Ask your waiter for what's on offer
this week.*

Trolley service at Bank

*Distinctive trolley service is
available weekly,
with dishes being prepared and
served at your
table - meant for sharing by two*

TARTAR

Beef tartar 290

*Capers, silver onion,
dijon mustard, egg yolk
and cognac*

*Served with a salad, french fries
and mayonnaise*

Beet root tartar 255

*Capers, silver onion,
dijon mustard and cognac*

*Served with a salad, french fries
and mayonnaise*

Our tartar is made tableside

SIDES

French fries 65

Green salad 45

Tomato salad 65

Red wine sauce 65

Bearnaise sauce 65

Mayonnaise 35

DESSERT

Crème brûlée 120

Chocolate mousse 140

SMASH THE PIGGY BANK

*Cream cheese ice cream,
blueberries & Digestive crumble*

395

Madeleine cake 145

*Amaretto, coffee ice cream
and roasted pistachios*

Bank Royal 165

*Blood orange sorbet
&
Champagne*

Chokladpralin 45/st

Today's selection

Glass 45

Today's selection

Ost

*Today's selection
Served with
crispbread & marmelades
65 / pc
150 / 3 pc*