

BUBBLES & COCKTAILS

La Marca Prosecco 130
Veneto, Italy

Naveran Brutissime Cava 135
Penedés, Spain

Perrier Jouët Grand Brut 205
Épernay, Champagne

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

French 75 195
Beefeater Gin, lemon, sugar, Champagne

Hoot-Hoot 195
*Bacardi 8, Nikka Straight From The Barrel,
ginger, apple, honey & lemon*

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

Liver pâté 175
*Grilled bread, cornichons and
cumberland sauce*

**Tartar of cod with
sturgeon caviar 205**
Grape fruit, pickled onion and celery

**Egg cocotte with
Kalix bleak roe 195**
*Smoked creme fraiche from Normandie,
pickled onion, crispy onion and
baked onion*

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

*Lentils, 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

*Vanilla ice cream,
cloudberries, almonds*

395

Profiteroles 155

*Vanilla ice cream, candied
pecan nuts and
chocolate sauce*

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*