



## BANK HOTEL

### COCKTAILS

Dry Martini 195

Aperol Spritz 195

Gin & Tonic 195

### SPARKLING WINE

NV Pour Toi  
Blanc de Blancs  
France  
145 / 725

NV Perrier-Jouët  
Grand Brut, Épernay, Champagne  
205 / 1195

2016 Allouchery-Perseval  
Millésime  
Ecueil, Champagne  
240 / 1400

### ROSÉ WINE

2023 Rosé Pour Toi  
By Saint Roch  
Provence, France  
160 / 730

### WHITE WINE

2022 Dopff Cuvée  
Europe Riesling  
165 / 750

2023 Domaine Champault  
Sancerre Blanc  
180 / 825

2022 Domaine de Bieville  
Chablis  
175 / 800

2022 Grivot-Goisot  
Bourgogne Blanc  
195 / 895

### RED WINE

2022 Arnoux Père et Fils  
Bourgogne Rouge  
185 / 850

2016 Château Patache d'Aux  
Bordeaux  
185 / 850

### STARTERS

Cucumber soup  
with buttermilk 175  
*Grilled scallop,  
smetana & trout roe*

Toast Skagen 1/2 215  
*Shrimp, mayonnaise, dill,  
horseradish & whitefish roe  
on buttered sourdough bread*

Beef tartare 1/2 205  
*Pickled onion, ramson  
& guldklimp (cheese)  
Served with salad*

### MAIN COURSES

Grilled tuna 285  
*Wild garlic mayonnaise  
Vinaigrette with confit tomato,  
grilled gem lettuce & green asparagus*

Fried veal entrecôte 365  
*French potato salad,  
Dijon mayonnaise & red wine sauce*

Parisian gnocchi 225  
*Green asparagus, chopped almonds,  
sage & brown butter*

Shrimp salad 325  
*Dill mayonnaise, poached egg & lemon*

Toast Skagen 1/1 310  
*Shrimp, mayonnaise, dill,  
horseradish & whitefish roe  
on buttered sourdough bread*

Beef tartare 1/1 295  
*Pickled onion, ramson  
& guldklimp (cheese)  
Served with salad,  
pommes frites & mayonnaise*

### DESSERTS

Crème brûlée 120

Chocolate truffle 45/each

Ice cream 45  
*Today's selection*