

## **BANKER'S LUNCH**

Soupe de châtaignes  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
*Served with Havgus-gratinated bread*

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Entrecôte de veau rôtie entière  
*Whole fried veal entrecôte,  
tomato salad, sauce bearnaise, red wine sauce & french fries*

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Crème brûlée  
550:-

## **WINES BY THE GLASS**

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

**2016 Allouchery-Perseval  
Millésime**  
*Écueil, Champagne*  
230/1300

**NV Pour Toi Blanc de Blancs**  
*France*  
145/725

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**2024 Weingut Loimer  
Grüner Veltliner**  
*Kremstal, Austria*  
145/665

**2023 Domaine de Bieville**  
*Chablis, France*  
175/800

**2023 Domaine La Croix**  
*Sancerre, France*  
185/825

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**2022 Rocche Costamagna  
Barbera d'Alba**  
*Piemonte, Italien*  
155/710

**2023 Domaine Arnoux  
Bourgogne Pinot Noir**  
*Burgundy, France*  
185/850

**2020 Col d'Orcia Brunello di  
Montalcino Sangiovese**  
*Tuscany, Italy*  
195/895

## **BEER ON TAP**

**Meteor Lager**  
*France - 88*

**Meteor Blanche**  
*France - 88*

**Wisby Stout**  
*Sweden - 90*

## **BEER ON BOTTLE**

**Heineken**  
*Netherlands - 88*

**Daura Damm**  
*Spain - 85*

## **NON-ALCOHOLIC BEER**

**Heineken**  
*Netherlands - 60*

**Easy Rider IPA**  
*Sweden - 70*

## **NON-ALCOHOLIC WINE**

**Odd Bird Sparkling**  
*France - 100*

## HUÎTRES

Fine de Claire Oysters (FR)  
1 pc 50 / 6 pcs 270

*Served with mignonette,  
lemon & Tabasco*

## CAVIAR

Kalix Vendace Roe  
30 g 375  
Polanco Caviar  
30 g 1150

*Served with toast, onion & smetana*

## LES ENTRÉES

Soupe de châtaignes 185  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
*Served with Havgus-gratinated bread*

Steak tartare 175  
*Cornichons, silver onion,  
parsley & tomato mayonnaise*  
*Served with homemade chips*

Paté en croute 155  
*Cornichons, Dijon mustard  
& lovage salad*

## OMELETTES

Comté Cheese & Prosciutto 195

Mushroom stew 175

*Served with green salad*

## SALADES

Salade César  
Caesar salad  
*Romaine lettuce, Caesar dressing, parmesan*  
Chicken & bacon 285  
Shrimps 315

## LES PLATS

Soupe de châtaignes 245  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
*Served with Havgus-gratinated bread*

Entrecôte de veau rôtie entière  
375  
*Whole fried veal entrecôte,  
tomato salad, red wine sauce,  
béarnaise sauce & French fries*

Steak tartare 265  
*Cornichons, silver onion,  
parsley & tomato mayonnaise*  
*Served with homemade chips*

## PLATS DE LA SEMAINE

*Weekly specials*

The Bank Burger  
*Grilled chuck of beef, cheddar cheese,  
dijon cooked onion, silver onions & tomat.*  
*Served with french fries*

Moules Frites  
*'Nduja, cream & celery*  
*Served with French fries*

Quiche  
*Spiced cheese, mushrooms and kale*  
*Served with green salad*

195

## DESSERTS

Crème brûlée 120

Fondant au chocolat 155  
*Chocolate fondant, blackberry ice cream  
& caramelized pecans*

Confiture de vieux de garçon 155  
*Baked puff pastry,  
vanilla cream & summer's  
rum-soaked berries*

### SMASH THE PIGGY BANK

*Blackberry compote,  
pistachio ice cream  
& chocolate crumble*

*Recommended for  
2-4 people*

395

Bonbon au chocolat 45/pc  
*Today's selection of  
chocolate pralines*

Crème glacée du jour 45  
*Today's selection of ice cream  
& sorbet*

Fromage  
1 pcs 65 / 3 pcs 150  
*Today's selection of  
cheese  
Served with  
crispbread &  
marmelade*

### VINS DOUX

*2018 Carmes De  
Rieussec  
8cl/136  
Sauternes, France*

*2021 Templen Tokaji  
Late Harvest 8cl/136  
Tokaji, Hungary*

*Quinta Do Vallado 10y  
Tawny Port 8cl/136  
Douro, Portugal*

*2017 Lenz Moser  
Trockenbeerenauslese  
8cl/136  
Burgenland, Austria*