

CASINO CULINARY



APERITIVES

PRE-DINNER DRINKS & COCKTAILS

LAURENT PERRIER LA CUVÉE ° <i>Tours-sur-Marne / Champagne</i>	0.1 L	16
CASINO KIR ROYAL ° <i>Laurent Perrier La Cuvée / Crème de Cassis</i>	0.1 L	17
WILDSHUT BIO-PERLAGE A° <i>Brut de Bière</i>	0.75 L	69
NEGRONI ° <i>Campari / 5020 gin / red vermouth / soda water</i>	0.15 L	13
ROSATO & TONIC ° <i>Ramazzotti Rosato / Schweppes Indian Tonic / lime</i>	0.2 L	12
CAMPARI & SODA WATER °	0.15 L	8.2
CAMPARI & ORANGE °	0.2 L	9
5020 GIN & TONIC ° <i>5020 gin / Schweppes Indian Tonic</i>	0.2 L	13
STIEGL PILSNER G° <i>light bodied, refreshingly sparkling, bitter</i>	0.33 L	5.4

NON-ALCOHOLIC ENJOYMENT

CRODINO SPRITZ NON-ALCOHOLIC ° <i>a true Italian classic / Crodino & soda water</i>	0.2 L	4.9
THEE BUBBLÉ ° <i>Vineyard Regele / Ehrenhausen / Southern Styria</i>	0.1 L 0.75 L	6.4 45
DRIVERS GIN & TONIC ° <i>Tanqueray 0,0 / Schweppes Indian Tonic</i>	0.24 L	13
WILDSHUTER FLÜX <i>lemon / aronia</i>	0.25 L	4.9

BEER SPECIALTIES

STIEGL GUT WILDSHUT

HOPFENHERZ <i>organic unfiltered lager / 12.2°P / 5.2% alc. ^A pale yellow / distinctly fresh hop character mellow malty notes & hoppy bouquet</i>	0.25 L	5.9
SORTENSPIEL <i>Austrian pale ale from ancient grains / 12°P / 5% alc. ^A honey colored / fruity & bready character from top fermenting yeast</i>	0.25 L	5.9

SPRIZZ

APEROL SPRITZ 0.25 L <i>white wine / soda water / Aperol</i>	6.7
APEROL VENEZIANO 0.25 L <i>Prosecco / soda water / Aperol</i>	8.6
HUGO 0.25 L <i>sparkling wine / soda water / elderflower sirup / mint / lime</i>	7.5
SPRITZER 0.25 L <i>white / red wine</i>	4.7

All prices in € and inclusive of VAT.

DINNER & CASINO

MENÜ NOIR

- „MEADOW&ROOTS“
boiled veal in aspic / horseradish / pumpkin seed vinaigrette
asparagus ^{EGHLMO}
spicy-fine-creamy
- „GOLDEN DEEPNESS“
consommé of beef / sliced herb pancake / chives ^{ACGL}
clear-aromatic-velvety
- „DELICATE DUET“
veal „saddle&cheeks“ / white asparagus / orange hollandaise sauce
potatoes ^{ACFGLOM}
tender-sweet-juicy
- „SWEET SEDUCTION“
lime-chocolate mousse / yoghurt / strawberries ^{ACGHO}
sweet-fruity-light

MENÜ ROUGE

- „WATER&FIELD“
scallop / cucumber / crème fraîche / peas ^{ACGHLO}
tender-light-creamy
- „GENTLE BREATH OF SPRING“
foam of white asparagus / prosciutto / breadstick / cress ^{ACGLO}
light-nippy-crisp
- „NORTHERN LIGHTS“
filet of char / asparagus / white wine sauce / caviar ^{ACDGOL}
fine-buttery-smooth
- „RED FORTUNE“
portwine cherries / sour cream ice cream / pistachio ^{ACEFGHO}
fruity-creamy-sour

4 COURSES	69
3 COURSES	52

WINE PAIRING

3 WINES [°]	20
<i>white/red/rosé wines at 1/8 L, sweet wines at 1/16 L</i> We would be delighted to pair the corresponding wines to your menu selection.	

Please ask your waitress or waiter for their recommendations
or pick your own favorites from our wines by the glass on page 7.

COVER* <i>per person</i>	4.9
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*allergens may vary - please ask our service staff for further details.
All prices in € and inclusive of VAT.

PRECIOUS PEARLS

BLACK STURGEON CAVIAR 10 G CAN 35
crème fraîche / dill oil / blinis ^{ACGDO}
or
mashed potatoes / brown butter

STARTERS

BOILED VEAL IN ASPIC 22
horseradish / pumpkin seed vinaigrette / asparagus ^{EGHLMO}

CURIOSITIES OF TOMATOES [Ⓥ] 21
basil / mozzarella cheese ^{ACGOHL}

SCALLOPS 23
cucumber / crème fraîche / peas ^{ACGHLO}

MAINS

FILET OF CHAR 29
asparagus / white whine sauce / caviar ^{ACDGOL}

VEAL „SADDLE&CHEEKS“ 33
white asparagus / orange hollandaise sauce potatoes ^{ACFGLOM}

FETTUCCINE [Ⓥ] 29
parmesan cheese / truffle / rocket / roasted pine nut ^{ACGH}

GNOCCHI „WILD GARLIC“ [Ⓥ] 27
parmesan cheese / pine nut / herbs ^{ACGOHL}

CHICKENBREAST 30
mashed potatoes / wild garlic / root vegetables ^{AGLO}

ASPARAGUS „WHITE&GREEN“ 27
potatoes / ham / orange hollandaise sauce ^{CFGLMNO}

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF 200 GRAMS 46
Demi Glace / herb butter / French fries ^{GLO}
with tiger prawns ^{BG} PER PC. +3.9
with grilled market vegetables ^{LG} +6

WIENER SCHNITZEL OF VEAL 26.5
parsley potatoes / lingonberry jam ^{ACG}

BEEF „DRY AGED“ 39
braised vegetables / french fries / truffle / barolo sauce ^{ACGLO}

SOUPS

CONSOMMÉ OF BEEF 11
sliced herb pancake / chives ^{ACGL}

FOAM OF WHITE ASPARAGUS 11
prosciutto / breadstick
cress ^{ACGLO}

FOAM OF WILD GARLIC 11
stuffed pasta / cured meat
sourdough bread ^{ACGLO}

SIDE DISHES

SMALL MIXED LETTUCE SALAD ^{ACGLMO} 5.5

ROASTED POTATOES WITH ROSEMARY ^G 6

GRILLED MARKET VEGETABLES ^{GOL} 6

MASHED POTATOES ^G 6

GRILLED ASPARAGUS ^G 6

REGIONAL GENIUS

Only with the highest quality products from our regional suppliers we are able to create moments of culinary delight. Please allow us to present to you.

VEGETABLE SUPPLIERS
Rupert Berger, partner of the “Genuss Region“, Wals

Markus Schreilechner’s Obst & Gemüse, Wals-Siezenheim

BUTCHER
Spezialitäten Baischer, Lochen

CAVIAR
Walter Grüll, Grödig

vegetarian dish [Ⓥ]

All prices in € and inclusive of VAT.

AFTER DINNER

DESSERTS

„RED FORTUNE“ <i>portwine cherries / sour cream ice cream / pistachio</i> ^{ACEFGHO}	14
LIME-CHOCOLATE-MOUSSE <i>yoghurt / strawberries</i> ^{ACGHO}	14
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream marinated strawberries&rhubarb</i>	15
CITRUS FRUIT SALAD <i>sorbet of the season</i>	9

SPIRITS

GÖLLES	2 CL
QUINCE	12.4
WILD PEAR “SAUBIRNE“	4.5
ROWAN BERRY	6.5
OLD APPLE	7.5
YELLOW PEAR “HIRSCHBIRNE“	5.7
GESSLBERGER APPLE & PLUM “OBSTLER“	5.5
DAMSON PLUM	4.5
APRICOT	9.8

COGNAC & CALVADOS

	2 CL
REMY MARTIN	6,5
HENNESSY XO	25
PÈRE MAGLOIRE XO CALVADOS	6

HOT BEVERAGES

ESPRESSO ^G	3.5
DOUBLE ESPRESSO ^G	4.9
CAFÉ AMERICANO ^G	4.2
CAPPUCCINO ^G	4.5
LATTE MACCHIATO ^G	5.2
HOT CHOCOLATE ^G	5.5
TEA POT <i>assorted teas, fruit & herb infusions</i>	4.5

GRAPPA

	2 CL
ALEXANDER PLATINUM AMARONE	5,5
POLI SARPA	6

Dear guests, information about the ingredients in our food & beverages, which may cause allergic reactions can be obtained from our service staffmembers.
(According to § 3 Abs. 2 AllergeninformationsVO, BGBl. II Nr. 175/2014.)

BEERS

STIEGL GOLDBRÄU	0.33 L	4.7
<i>the classic</i>		
STIEGL FREIBIER	0.33 L	4.7
<i>non-alcoholic</i>		
STIEGL RADLER	0.33 L	4.7
<i>lemon</i>		
KALTENHAUSENER 1475 PALE ALE	0.33 L	5.5
<i>fruity, hoppy, bitter</i>		
WEIHENSTEPHANER		
HEFEWEIZEN	0.33 L	5.3
<i>fruity with hints of clove</i>		

MINERAL WATER &
FRUIT JUICES

RÖMERQUELLE	0.33 L	3.9
<i>sparkling / still</i>	0.75 L	7.4
RAUCH FRUIT JUICES	0.2 L	4.5
<i>apple / orange / apricot / black currant / strawberry / mango / multi vitamin</i>		
RAUCH FRUIT JUICES		
<i>mixed with soda water</i>	0.4 L	4.9
<i>mixed with water</i>	0.4 L	4.6
SODA WATER WITH EDERFLOWER	0.4 L	4.2
SODA WATER WITH LEMONJUICE	0.4 L	4.2

LEMONADES & ENERGY DRINK

SPRITE	0.33 L	4.5
MEZZO MIX	0.33 L	4.5
ALMDUDLER	0.35 L	4.5
COCA-COLA	0.33 L	4.5
<i>regular / zero / light</i>		
SCHWEPPE	0.2 L	4.5
<i>Bitter Lemon / Indian Tonic / Ginger Ale</i>		
ORGANICS BLACK ORANGE	0.25 L	5.5
RED BULL ENERGY DRINK	0.25 L	5.5

All prices in € and inclusive of VAT.

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SEITE

Some more?
Please ask our service staff to see our
comprehensive wine list
or about individual recommendations.

WINES BY THE GLASS

WHITE	1/8 L
GRÜNER VELTLINER GEDERSDORF DAC <i>12.5% alc. Bründlmayer Kremstal Lower Austria °</i>	6.4
CHARDONNAY CARNUNTUM <i>13% alc. Gerhard Markowitsch Göttlesbrunn Carnuntum DAC °</i>	6.4
SAUVIGNON BLANC <i>13% alc. Tobias Zinnel Mönchhof Burgenland °</i>	6.3
ROSÉ	1/8 L
BIO ROSÉ OF ZWEIGELT <i>12% alc. Weinberghof Fritsch Kirchberg am Wagram Lower Austria °</i>	6.2
RED	1/8 L
BLAUFRÄNKISCH CLASSIC <i>13.5% alc. Erich & Mario Migsich Antau Burgenland °</i>	6.9
MERLOT GABARINZA <i>14% alc. Markus Iro Gols Lake Neusiedl °</i>	6.9
CHÂTEAU GRAND VILLAGE <i>Bordeaux Superieur France Château Lafleur °</i>	14.9
SWEET	1/16 L
CUVEE BEERENAUSLESE <i>11.5% alc. Feiler-Artinger Rust Burgenland °</i>	9
FROM OUR WINE LIST	0,75 L
CHARDONNAY „FELSENSTEIN“ 2018/2019 <i>Birgit Braunstein Purbach Burgenland °</i>	39
SAUVIGNON BLANC SANCERRE 2023 <i>Hubert Brochard les tres coteaux terres de caillottes France °</i>	105
ZWEIGELT „MITTERJOCH“ 2016/2017 <i>Birgit Braunstein Purbach Burgenland °</i>	37
CHÂTEAU GRAND VILLAGE 2020 <i>Bordeaux Superieur France Château Lafleur °</i>	82
CUVEÉ OPUS EXIMIUM 2021 <i>Gesellmann Deutschkreuz central Burgenland °</i>	99

ALLERGEN INFORMATION

On the previous pages all offered dishes are listed together with single letter abbreviations referring to the contained allergens in according with the “allergen information enactment 175” from July 10, 2014.

The following list includes all 14 allergens and their abbreviations:

- A** Cereals containing gluten and products made from it
- B** Shellfish and products made from it
- C** Eggs from poultry and products made from it
- D** Fish and products made from it (excluding fish gelatine)
- E** Peanuts and products made from it
- F** Soy beans and products made from it
- G** Milk from mammals and milk products (including lactose)
- H** Nuts of all kinds and products made from it
- L** Celery/celeriac and products made from it
- M** Mustard and products made from it
- N** Sesame seeds and products made from it
- O** Sulfur and sulfites
- P** Lupines and products made from it
- R** Mollusks like e.g. snails, mussels, squids, octopus, etc. and products made from it

In spite of all care exercised during the production of all dishes and with regard to labelling the individual dishes with their respective allergens, our guests are kindly requested to inform the service staff at the beginning of their meal about any allergies they might have.

Upon request, some dishes can possibly be produced omitting some allergenic ingredients.

** Due to the changing offer regarding our cover (e.g. spreads, condiments, oils, etc.) our guests are kindly asked to talk to the service staff about any possible changes of the contained allergens.*