CASINO CULINARY

APERITIFS

PRE-DINNER DRINKS & COCKTAILS

LAURENT PERRIER LA CUVÉE ° *Tours-sur-Marne | Champagne*	0.1 L	16
CASINO KIR ROYAL ° *Laurent Perrier La Cuvée | Crème de Cassis*	0.1 L	17
NEGRONI ° *Campari | 5020 gin | red vermouth | soda water*	0.15 L	13
ROSATO & TONIC ° *Ramazzotti Rosato | Schweppes Indian Tonic | lime*	0.2 L	12
CAMPARI & SODA WATER °	0.15 L	8.2
CAMPARI & ORANGE °	0.2 L	9
5020 GIN & TONIC ° *5020 gin | Schweppes Indian Tonic*	0.2 L	13
TRUMER PILSNER GO *light bodied, refreshingly sparkling, bitter*	0.33 L	5.4

NON-ALCOHOLIC ENJOYMENT

CRODINO SPRITZ NON-ALCOHOLIC ° *a true Italian classic | Crodino & soda water*	0.2 L	6.2
THEE BUBBLÉ ° *Vineyard Regele | Ehrenhausen | Southern Styria*	0.1 L 0.75 L	6.4 45
DRIVERS GIN & TONIC ° *Tanqueray 0,0 | Schweppes Indian Tonic*	0.24 L	13
WILDSHUTER FLÜX *lemon | aronia*	0.25 L	5.1

SPRIZZ

APEROL SPRITZ *white wine | soda water | Aperol*	0.25 L	6.9
APEROL VENEZIANO *Prosecco | soda water | Aperol*	0.25 L	8.6
HUGO *sparkling wine | soda water | elderflower sirup | mint | lime*	0.25 L	7.8
SPRITZER *white | red wine*	0.25 L	4.8

BEER SPECIALTIES

STIEGL GUT WILDSHUT

WILDSHUT BIO PERLAGE A *neither beer nor sparkling wine - JUST PERLAGE !*	0.75L	69
HOPFENHERZ *organic unfiltered lager | 12.2°P | 5.2% alc. A* *pale yellow | distinctly fresh hop character* *mellow malty notes & hoppy bouquet*	0.25 L	6.2
SORTENSPIEL *Austrian pale ale from ancient grains | 12°P | 5% alc. A* *honey colored | fruity & bready character from top fermenting yeast*	0.25 L	6.2

All prices in € and inclusive of VAT.

DINNER & CASINO

MENU NOIR

BRESAOLA
parsnip cream | pickled pumpkin | truffle jus | hazelnut LGOH

CONSOMME FROM GRASS-FED BEEF
vension ravioli | vegetable julienne | chives ACGOL

PINK ROAST DUCK BREAST
potato dumplings | crispy pork crackling | citrus jus | red cabbage AGLO

CARAMEL TARTLET
mandarin | cinnamon ice cream | caramel sauce ACGHO

MENU ROUGE

TUNA TATAR
mandarin | avocado cream | asian marinade | sesame crunch
coriander DOGAFNCM

TRUFFLED CELERY FOAM SOUP (V)
croutons | herb oil | cress LGO

PAN FRIED FILLET OF SEA BASS
parsnip served in two ways | beurre blanc | wild broccoli DGOL

HAZELNUT TARTLET
walnut ice cream | blackcurrant | oats ACGFH

MENU VERT

BEETROOT (V)
goat´s cheese | roasted sunflower seeds | arugula | balsamic
apple | horseradish AGHO

CREAMY POTATO SOUP (V)
croutons | herb oil | sour cream AGLF

PORCINI TORTELLINI (V)
porcini cream | chives | grana padano | chestnuts
mushrooms | pumpkin ACGO

CHOCOLATE FUDGE SLICE
raspberry sorbet | lemon and vanilla sauce ACGFO

COVER *per person*	4.9

allergens may vary - please ask our service staff for further details.

4 COUSES *à la carte*	69
3 COUSES *à la carte*	56
GENUSS & CASINO	WITH VOUCHER
DINNER & CASINO	WITH VOUCHER
DELUXE X CASINO	WITH VOUCHER

(V) vegetarian (VV) vegan

All prices in € and inclusive of VAT.

A LA

KAVIAR OF WALTER GRÜLL

BLACK STURGEON CAVIAR — 10 G CAN — 29
crème fraîche | dill oil | blinis ACGDO

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

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.)

STARTERS

BRESAOLA — 19
parsnip cream | pickled pumpkin | truffle jus | hazelnut LGOH

TUNA TATAR — 18
mandarin | avocado cream | asian marinade | sesame crunch coriander DOGAFNCM

BEETROOT — 16
goat´s cheese | roasted sunflower seeds | arugula | balsamic apple | horseradish AGHO

SOUPS

CONSOMME FROM GRASS-FED BEEF — 11
vension ravioli | vegetable julienne | chives GOL

TRUFFLED CELERY FOAM SOUP — 11
croutons | herb oil | cress LGO

CREAMY POTATO SOUP — 9
croutons | herb oil | sour cream AGLF

PASTA

PORCINI TORTELLINI — 26,9
porcini cream | chives | grana padano | chestnuts mushrooms | pumpkin ACGO

TRUFFLE FETTUCCINE — 28,7
parmesan cheese | truffle | rocket | roasted pine nut ACGH

CHORIZO FETTUCCINE — 18,9
parmesan cheese | parsley | lovage oil ACFG

vegetarian vegan

All prices in € and inclusive of VAT.

CARTE

MAINS

PINK ROAST DUCK BREAST 29
potato dumplings | crispy pork crackling | citrus jus | red cabbage AGLO

PAN FRIED FILLET OF SEA BASS 31
parsnip served in two ways | beurre blanc | wild broccoli DGOL

SADDLE OF LAMB 39
beans | bacon | creamy polenta ACGLOH

PUMPKIN RISOTTO (V) 18
pumpkin seeds | wild herbs | grana padana | blossom honey OLFH

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF 200 GRAMS 48
Demi Glace | herb butter | French fries GLO
with tiger prawns BG PER PC. +2.5
with grilled market vegetables LG +6

WIENER SCHNITZEL OF VEAL 26.5
parsley potatoes | lingonberry jam ACG

BEEF „DRY AGED“ 41
chimichurri | sweet potato cream | roasted vegetables AGLO

DESSERTS

CARAMEL TARTLET 17
mandarin | cinnamon ice cream | caramel sauce ACGHO

HAZELNUT TARTLET 19
walnut ice cream | blackcurrant | oats ACGFH

CHOCOLATE FUDGE SLICE 16
raspberry sorbet | lemon and vanilla sauce ACGFO

CITRUS FRUIT SALAD (VV) 10
mango sorbet O

SIDE DISHES

SMALL MIXED LETTUCE SALAD ACGLMO 5.5

ROASTED POTATOES WITH ROSEMARY G 6

GRILLED MARKET VEGETABLES GOL 6

MASHED POTATOES G 6

PEPPER SAUCE G 3.5

DEMI GLACE 3.5

FRENCH FRIES 6.5

TRUFFLE FRIES G 9

HOT BEVERAGES

ESPRESSO G 3.5

DOUBLE ESPRESSO G 4.9

CAFÉ AMERICANO G 4.4

CAPPUCCINO G 4.6

LATTE MACCHIATO G 5.4

HOT CHOCOLATE G 5.5

TEA POT 4.5
assorted teas, fruit & herb infusions

(V) vegetarian (VV) vegan

All prices in € and inclusive of VAT.

WINES BY THE GLASS

WHITE

	1/8 L
GRUNER VELTLINER GEDERSDORF DAC *12.5% alc. | Bründlmayer | Kremstal | Lower Austria* ○	6.7
CHARDONNAY CARNUNTUM *13% alc. | Gerhard Markowitsch | Göttlesbrunn | Carnuntum DAC* ○	6.7
SAUVIGNON BLANC *13% alc. | Tobias Zinniel | Mönchhof | Burgenland* ○	6.5

ROSÉ

	1/8 L
ORGANIC ROSÉ OF ZWEIGELT *12% alc. | Weinberghof Fritsch | Kirchberg am Wagram | Lower Austria* ○	6.5

RED

	1/8 L
BLAUFRÄNKISCH CLASSIC *Erich & Mario Migsich | Antau | Burgenland* ○	6.9
MERLOT GABARINZA *Markus Iro | Gols | Lake Neusiedl* ○	7
HEIDEBODEN RESERVE *Paul Achs | Gols | Burgenland* ○	7.1
50.50 CUVEE *Silvia Heinrich | Deutschkreuz | Burgenland* ○	7.1

SWEET

	1/16 L
CUVEE BEERENAUSLESE *11.5% alc. | Feiler-Artinger | Rust | Burgenland* ○	9

FROM OUR WINE LIST

	0,75 L
PINO BLANC „UNFILTERED“ 2020 *winery Regele | Ehrenhausen | southern styria* ○	89
SAUVIGNON BLANC SANCERRE 2023 *winery Hubert Brochard | les tres coteaux | terres de caillottes | France* ○	105
TRAMINER SULZTALER „ZOPPELBERG“ 2019 *winery Regele | Ehrenhausen | southern styria* ○	41
BIO ZWEIGELT „MITTERJOCH“ 2016/2017 *winery Birgit Braunstein | Purbach | Burgenland* ○	37
CUVEÉ OPUS EXIMIUM 2021 *winery Gesellmann | Deutschkreuz | central Burgenland* ○	99

WINE PAIRING

3 WINES ○ 20

white/red/rosé at 1/8 L
sweet wines at 1/16 L

We would be delighted to pair the corresponding wines to your menu selection.

Please ask our waitress or waiter for their recommandations or pick your own favourites from our wines by the glass on this page.

IN VINO VERITAS

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

All prices in € and inclusive of VAT.

DRINKS

MINERAL WATER & FRUIT JUICES

RÖMERQUELLE *sparkling | still*	0.33 L 0.75 L	4.1 7.5
RAUCH FRUIT JUICES *apple | orange | apricot | black currant | strawberry | mango | multi vitamin*	0.2 L	4.8
RAUCH FRUIT JUICES *mixed with soda water* *mixed with water*	0.4 L 0.4 L	5.1 4.8
SODA WATER WITH EDERFLOWER	0.4 L	4.5
SODA WATER WITH LEMONJUICE	0.4 L	4.5

LEMONADES & ENERGY DRINK

SPRITE	0.33 L	4.8
MEZZO MIX	0.33 L	4.8
ALMDUDLER	0.35 L	4.8
COCA-COLA *regular | zero | light*	0.33 L	4.8
SCHWEPPES *Bitter Lemon | Indian Tonic | Ginger Ale*	0.2 L	4.7
ORGANICS BLACK ORANGE	0.25 L	5.4
RED BULL ENERGY DRINK *classic | sugarfree*	0.25 L	5.5

BEERS

STIEGL GOLDBRÄU [A] *the classic* 0.33 L	4.7
STIEGL RADLER [A] *lemon* 0.33 L	4.7
WEIHENSTEPHANER HEFEWEIZEN [A] 0.33 L *fruity with hints of clove*	5.8

NON-ALCOHOLIC BEERS

STIEGL 0.0% [A] 0.33 L	4,7
TRUMER FREISPIEL [A] 0.33 L	5.4
WEIHENSTEPHANER HEFEWEIZEN [A] 0.33 L *non-alcoholic*	5.8

AFTER DINNER

GRAPPA

	2 CL
ALEXANDER PLATINUM AMARONE	5.5
POLI SARPA	6

COGNAC & CALVADOS

	2 CL
REMY MARTIN VSOP	6.5
HENNESSY XO	25
PÈRE MAGLOIRE XO CALVADOS	6

SPIRITS

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

All prices in € and inclusive of VAT.

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.*