

CASINO CULINARY



APERITIVES

SPRIZZ

APEROL SPRITZ 0.25 L 6.4
white wine / soda water /
Aperol

APEROL
VENEZIANO 0.25 L 8.5
Prosecco / soda water / Aperol

HUGO 0.25 L 6.7
sparkling wine / soda water /
elderflower sirup / mint / lime

SPRITZER 0.25 L 4.1
white / red wine

LUXURY DEAL

45

BLACK STURGEON CAVIAR 10 G CAN
from Walter Grill

Crème fraîche / dill oil / blinis ^{ACGDO}
& 1 glass of

LAURENT PERRIER LA CUVÉE ° 0.1 L
Tours-sur-Marne / Champagne

BLACK STURGEON CAVIAR 10 G CAN 35
from Walter Grill
Crème fraîche / dill oil / blinis ^{ACGDO}

PRE-DINNER DRINKS & COCKTAILS

LAURENT PERRIER LA CUVÉE ° 0.1 L 15
Tours-sur-Marne / Champagne

CASINO KIR ROYAL ° 0.1 L 17
Laurent Perrier La Cuvée / Crème de Cassis

WILDSHUT BIO-PERLAGE ^{AO} 0.75 L 69
Brut de Bière

NEGRONI ° 0.15 L 12
Campari / 5020 gin / red vermouth / soda water

ROSATO & TONIC ° 0.2 L 12
Ramazzotti Rosato / Schweppes Indian Tonic / lime

CAMPARI & SODA WATER ° 0.15 L 6.5

CAMPARI & ORANGE ° 0.2 L 8.5

5020 GIN & TONIC ° 0.2 L 13
5020 gin / Schweppes Indian Tonic

STIEGL PILSNER ^{GO} 0.33 L 4.9
light bodied, refreshingly sparkling, bitter

NON-ALCOHOLIC ENJOYMENT

CRODINO SPRITZ NON-ALCOHOLIC ° 0.2 L 4.1
a true Italian classic / Crodino & soda water

THEE BUBBLÉ ° 0.1 L 6.4
0.75 L 45
Vineyard Regele / Ehrenhausen / Southern Styria

DRIVERS GIN & TONIC ° 0.24 L 13
Tanqueray 0,0 / Schweppes Indian Tonic

DINNER & CASINO

MENÜ NOIR

DRY AGED BEEF "SMOKY"
parmesan cheese | green asparagus ^{ACGOLM}

FOAM OF WILD GARLIC SOUP
ravioli | smoked meat | sourdough bread ^{ACGOL}

CHAR FILLET (SLOWLY COOKED)
peas | asparagus | caviar ^{ACDGLOM}

AFTER EIGHT
dark chocolate | mint | strawberries ^{ACHGO}

MENÜ ROUGE

TUNA "TERIYAKI & TATAR"
avocado | mango | sesame | soy ^{ADFLNO}

PHO SOUP
ramen noodles | ponzu | egg ^{ACGHLF}

GLACED PORK BELLY "ASIAN STYLE"
tarragon | pineapple | pointed cabbage ^{ACGLOF}

RHUBARB CAKE
tahiti vanilla | roasted almonds ^{ACGOHL}

5 COURSES
à la carte menu with fish as an intermediate course

4 COURSES
à la carte menu

3 COURSES
à la carte menu at choice

GENUSS & CASINO

WITH VOUCHER

DINNER & CASINO

WITH VOUCHER

WINE PAIRING

3 WINES °
white/red/rosé wines 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 your waitress or waiter for their recommendations
or pick your own favorites from our wines by the glass on page 7.

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

79

69

52

20

SOUPS

PHO SOUP <i>ramen noodles / ponzu / egg</i> ^{ACGHLF}	7.3
FOAM OF WILD GARLIC SOUP <i>ravioli / smoked meat / sourdough bread</i> ^{ACGOL}	7.3
CARROT- COCONUT SOUP <i>ginger / praline of beef / Asian flavors</i> ^{ABCDEFGHLNR}	7.3

SIDE DISHES

MIXED GREENS SIDE SALAD ^{CGHLMO}	4.4
ROASTED POTATOES WITH ROSEMARY ^G	5.3
GRILLED MARKET VEGETABLES ^{GOL}	5.3
ASPARAGUS „WHITE & GREEN“ ^{GOL}	7.5
YOUNG SPINACH ^G	7.5

SAUCES

BROWN SAUCE OF VEAL ^{GOL}	3.5
CREAM SAUCE WITH PEPPER ^{GOL}	3.5
HOLLANDAISE SAUCE ^{CDGLMO}	3.5
BÉARNAISE SAUCE ^{CDGLMO}	3.5

vegetarian dish (V)

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

All prices in € and inclusive of VAT.

STARTERS

TUNA “TERIYAKI & TATAR“ <i>avocado / mango / sesame / soy</i> ^{ADFLNO}	21
DRY AGED BEEF “SMOKY“ <i>parmesan cheese / green asparagus</i> ^{ACGOLM}	22
MARINATED ASPARAGUS “WHITE & GREEN“ (V) <i>sesame / roasted onion crunch / wild garlic / truffle</i> ^{ACEHMNOL}	19

MAINS

GLACED PORK BELLY “ASIAN STYLE“ <i>tarragon / pineapple / pointed cabbage</i> ^{ACGLOF}	24
CHAR FILLET (SLOWLY COOKED) <i>peas / asparagus / caviar</i> ^{ACDGLOM}	29
PINK SADDLE OF VEAL <i>celeriac / spinach / brown butter</i> ^{ACGLO}	38
TAGLIOLINI PASTA (V) <i>trufflesauce / young spinach</i> ^{AGLO}	27
CAULIFLOWER-LEMONGRAS-CURRY (V) <i>sesame / coriander / rice</i> ^{AEFHINO}	24

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF	200 GRAMS	39
<i>sauce Béarnaise / potato wedges</i> ^{CGLO}		
<i>with tiger prawns</i> ^{BGO}	PER PC.	+3.2
<i>with grilled market vegetables</i> ^{GO}		+5.3
WIENER SCHNITZEL OF VEAL		23
<i>parsley potatoes / lingonberry jam</i> ^{ACG}		

COVER <i>per person</i>	4.9
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AFTER DINNER

DESSERTS

RHUBARB CAKE <i>tahiti vanilla roasted almonds</i> ^{ACGOHL}	14
AFTER EIGHT <i>dark chocolate mint strawberries</i> ^{ACHGO}	14
SCOOP OF HOMEMADE ICE CREAM OR SORBET ^{ACGO} <i>please ask our service staff about our seasonal varieties</i>	3.5

DIGESTIF

GÖLLES 2 CL

QUINCE <i>43% alc.</i>	5
WILD PEAR "SAUBIRNE" <i>43% alc.</i>	4.5
ROWAN BERRY <i>43% alc.</i>	6.5
OLD PRUNE <i>40% alc.</i>	4.5
OLD APPLE <i>40% alc.</i>	4.5
YELLOW PEAR "HIRSCHBIRNE" <i>43% alc.</i>	4.5
GESSLBERGER APPLE & PLUM "OBSTLER" <i>40% alc.</i>	4
DAMSON PLUM <i>43% alc.</i>	4.5
GRAPPA 2 CL	
ALEXANDER PLATINUM AMARONE <i>48% alc.</i>	5.5

HOT BEVERAGES

ESPRESSO ^G	3.1
DOUBLE ESPRESSO ^G	4.4
CAFÉ AMERICANO ^G	3.7
CAPPUCCINO ^G	4.2
LATTE MACCHIATO ^G	4.7
HOT CHOCOLATE ^G	4.9
TEA POT <i>assorted teas, fruit & herb infusions</i>	4.1

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 Grill, Grödig

BEER SPECIALTIES

STIEGL GUT WILDSHUT

HOPFENHERZ 0.25 L 5.9
*organic unfiltered lager | 12.2°P | 5.2% alc. ^A
pale yellow | distinctly fresh hop character
mellow malty notes & hoppy bouquet*

SORTENSPIEL 0.25 L 5.9
*Austrian pale ale from ancient grains | 12°P | 5% alc. ^A
honey colored | fruity & bready character from top fermenting yeast*

HOP LEMONADE

WILDSHUTER FLÜX 0.25 L 4.5
lemon | aronia

MINERAL WATER & FRUIT JUICES

RÖMERQUELLE 0.33 L 3.7
sparkling | still
0.75 L 6.2

RAUCH FRUIT JUICES 0.2 L 4.1
*apple | orange | apricot | black currant |
strawberry | mango | multi vitamin*

RAUCH FRUIT JUICES 0.4 L 4.6
mixed with soda water
0.4 L 4.2
mixed with water

LEMONADES & ENERGY DRINK

SPRITE 0.33 L 4.1

MEZZO MIX 0.33 L 4.1

ALMDUDLER 0.35 L 4.1

COCA-COLA 0.33 L 4.1
regular | zero | light

SCHWEPPE 0.2 L 4.3
Bitter Lemon | Indian Tonic | Ginger Ale

RED BULL 0.25 L 5

BEERS

KALTENHAUSENER 1475
PALE ALE 0.33 L 5.1
fruity, hoppy, bitter

STIEGL GOLDBRÄU
the classic 0.33 L 4.1

STIEGL FREIBIER
non-alcoholic 0.33 L 4.1

WEIHENSTEPHANER
HEFEWEIZEN 0.33 L 4.8
fruity with hints of clove

STIEGL RADLER
lemon 0.33 L 4.1

CHEERS

DRINKS

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 2022
12.5% alc. | Bründlmayer | Kremstal | Lower Austria °

6.1

CHARDONNAY CARNUNTUM 2022

13% alc. | Gerhard Markowitsch | Göttlesbrunn | Carnuntum DAC °

6.2

SAUVIGNON BLANC 2022

13% alc. | Tobias Zinnel | Mönchhof | Burgenland °

6.1

ROSÉ

1/8 L

BIO ROSÉ OF ZWEIGELT 2022

12% alc. | Weinberghof Fritsch | Kirchberg am Wagram | Lower Austria °

6.1

RED

1/8 L

BLAUFRÄNKISCH CLASSIC 2021

13.5% alc. | Erich & Mario Migsich | Antau | Burgenland °

6.6

MERLOT GABARINZA 2021

14% alc. | Markus Iro | Gols | Lake Neusiedl °

6.6

CHÂTEAU GRAND VILLAGE 2020

Bordeaux Superieur | France | Château Lafleur °

14.9

SWEET

1/16 L

CUVEE BEERENAUSLESE 2021

11.5% alc. | Feiler-Artinger | Rust | Burgenland °

7.8

FROM OUR WINE LIST

0,75 L

GRÜNER VELTLINER OBERE STEIGEN 2021

12.5% alc. | Markus Huber | Reichersdorf | Traisen valley DAC °

44

CREITZER RESERVE BLAUFRÄNKISCH 2015

13.5% alc. | Albert Gesellmann | Deutschkreutz | Central Burgenland °

64

MERLOT "RIED KURZBERG" 2021

14.5% alc. | Tobias Zinnel | Mönchhof | Burgenland °

56

CHÂTEAU GRAND VILLAGE 2020

Bordeaux Superieur | France | Château Lafleur °

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ALLERGEN INFORMATION

On the previous pages all offered dishes are listed together with single letter abbreviations referring to the contained allergens in accordance 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.*