

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

All prices in € and inclusive of VAT.

DINNER & CASINO

MENÜ NOIR

„WILLOW&ROOT“
beef carpaccio | grana padano | arugula | beets ^{ACGLMO}
delicate-spicy-tender

„GOLDEN DEPTH“
*consommé of pasture-raised beef | vegetable roots
chive crepe* ^{ACGHL}
rich-clear-hearty

„MEADOW&FOREST“
pink veal sirloin | veltliner chanterelles | parsley dumplings ^{ACGLMO}
tender-earthy-smooth

„SWEET HAPPINESS“
cheesecake | blueberries | lime ^{ACGHO}
creamy-zesty-sweet

MENÜ ROUGE

„SUMMER&SUN“
burrata | capri tomatoes | basil | balsamic vinegar ^{ACGHO}
soft-fresh-fruity

„FOREST WHISPER“
porcini mushroom foam | parsley | croutons ^{ACGOL}
velvety-spicy-delicate

„SEA VIEW“
sea bass | tomato | wild broccoli | lemon sauce | almonds ^{DGLOH}
salty-tender-fresh

„DELICATE HARMONY“
pickled peach | raspberry | chocolate | bourbon vanilla ^{ACGHO}
fruity-sweet-lovely

4 COURSES 69

3 COURSES 52

WINE PAIRING

3 WINES ° 20
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.

COVER* *per person* 4.9

*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

BEEF CARPACCIO 21
grana padano | arugula | beets ^{ACGLMO}

TOMATO-OLIVE-CROQUETTES (V) 21
beluga lentils | herbs ^{ACGLMO}

CREAMY BURRATA 20
capri tomatoes | basil | balsamic vinegar ^{ACGHO}

MAINS

FILET OF SEA BASS 33
tomato | wild broccoli | lemon sauce | almonds ^{DGLOH}

PINK VEAL SIRLOIN 33
veltliner chanterelles | parsley dumplings ^{ACGLMO}

FETTUCCINE (V) 29
parmesan cheese | truffle | rocket | roasted pine nut ^{ACGH}

CHANTERELLE IN CREAM SAUCE (V) 27
dumplings | fresh herbs ^{ACGOL}

VEAL „TWICE“ 34
broad beans | polenta | onions ^{AGLMO}

FILET OF CHAR 32
fregola sarda | chanterelles | garden radish | red pepper ^{ACDGLO}

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“ 41
braised vegetables | french fries | truffle | barolo sauce ^{ACGLO}

SOUPS

CONSOMMÉ OF PASTURE-RAISED BEEF 11
vegetable roots
chive crepe ^{ACGHL}

PORCINI MUSHROOM FOAM 11
parsley | croutons ^{ACGOL}

TURNIP FROTH 11
walnut | truffle ^{ACGLOH}

SIDE DISHES

SMALL MIXED LETTUCE SALAD ^{ACGLMO} 5.5

ROASTED POTATOES WITH ROSEMARY ^G 6

GRILLED MARKET VEGETABLES ^{GOL} 6

MASHED POTATOES ^G 6

ROASTED CHANTERELLES ^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 Grill, Grödig

AFTER DINNER

DESSERTS

PICKLED PEACH	14
<i>raspberry chocolate bourbon vanilla</i> <small>ACGHO</small>	
CHEESECAKE	14
<i>blueberries lime</i> <small>ACGHO</small>	
CHEESECAKE	14
<i>blueberries lime</i> <small>ACGHO</small>	
DARK CHOCOLATE CAKE	15
<i>tahiti vanilla-rum-ice cream</i> <i>marinated strawberries</i>	
CITRUS FRUIT SALAD	9
<i>sorbet of the season</i>	

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	4.5
<i>assorted teas, fruit & herb infusions</i>	

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

MINERAL WATER &
FRUIT JUICES

RÖMERQUELLE <i>sparkling / still</i>	0.33 L 0.75 L	3.9 7.4
RAUCH FRUIT JUICES <i>apple / orange / apricot / black currant / strawberry / mango / multi vitamin</i>	0.2 L	4.5
RAUCH FRUIT JUICES <i>mixed with soda water mixed with water</i>	0.4 L 0.4 L	4.9 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 <i>regular / zero / light</i>	0.33 L	4.5
SCHWEPPE <i>Bitter Lemon / Indian Tonic / Ginger Ale</i>	0.2 L	4.5
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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S E R V I C E

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
PINO BLANC „UNFILTERED“ 2020 <i>winery Regele Ehrenhausen southern styria °</i>	89
SAUVIGNON BLANC SANCERRE 2023 <i>winery Hubert Brochard les tres coteaux terres de caillottes France °</i>	105
TRAMINER SULZTALER „ZOPPELBERG“ 2019 <i>winery Regele Ehrenhausen southern styria °</i>	41
BIO ZWEIGELT „MITTERJOCH“ 2016/2017 <i>winery Birgit Braunstein Purbach Burgenland °</i>	37
CUVEÉ OPUS EXIMIUM 2021 <i>winery 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.*