

CASINO CULINARY



APERITIFS

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
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 °° <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	6.2
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	5.1

SPRIZZ

APEROL SPRITZ 0.25 L	6.9
<i>white wine / soda water / Aperol</i>	
APEROL VENEZIANO 0.25 L	8.6
<i>Prosecco / soda water / Aperol</i>	
HUGO 0.25 L	7.8
<i>sparkling wine / soda water / elderflower sirup / mint / lime</i>	
SPRITZER 0.25 L	4.8
<i>white / red wine</i>	

BEER SPECIALTIES STIEGL GUT WILDSHUT

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

All prices in € and inclusive of VAT.

DINNER & CASINO

MENÜ NOIR

BEEF CARPACCIO
Grana Padano | arugula pesto| pine nuts | beetroot ^{ACGLMO}

BEEF CONSOMMÉ
root vegetables | cheese dumpling | chives ^{ACGHL}

VEAL TOP ROUND SOUS VIDE
chanterelles | parsley dumpling | demi glace ^{ACGLMO}

PEACH VARIATION
vineyard peach | raspberry | chocolate | vanilla ^{ACGHO}

MENÜ ROUGE

BURRATA „A DELICACY“
colorful tomatoes | basil | balsamic | crispy tramezzini ^{ACGHO}

CREAM OF PORCINI MUSHROOM SOUP
parsley | croutons ^{ACGHLO}

EUROPEAN SEABASS
artichoke | arborio risotto | oven roasted tomatoe | tyme | lobster foam ^{DGLOB}

CHEESECAKE
local blueberries | lemon | meringue ^{ACGOHL}

4 COURSES 69
à la carte

3 COURSES 56
à la carte

GENUSS & CASINO WITH VOUCHER

DINNER & CASINO WITH VOUCHER

DELUXE & CASINO WITH VOUCHER

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.

PRECIOUS PEARLS

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

STARTERS

GRILLED HEARTS OF LETTUCE [Ⓥ]	17
<i>granny smith apple / celery / sesamy / herbs ^{ACGHNLFMO}</i>	
BEEF CARPACCIO	24
<i>Grana Padano arugula pesto pine nuts beetroot ^{ACGLMO}</i>	
BURRATA „A DELICACY“ [Ⓥ]	25
<i>colorful tomatoes / basil / balsamic / crispy tramezzini ^{ACGHO}</i>	

MAINS

EUROPEAN SEABASS	35
<i>artichoke / arborio risotto / oven roasted tomatoe tyme / lobster foam ^{DGLOB}</i>	
VEAL TOP ROUND SOUS VIDE	34
<i>chanterelles / parsley dumpling / demi glace ^{ACGLMO}</i>	
FETTUCCHINE [Ⓥ]	29
<i>parmesan cheese / truffle / rocket / roasted pine nut ^{ACGH}</i>	
ROASTED CAULIFLOWER [Ⓥ]	24
<i>aromatic curry / tahini sauce / pumpkin seeds / pomegranat pickled onions ^{GNHLNFAOM}</i>	
SADDLE OF LAMB	39
<i>peas / mint / asparagus / potatoes ^{ACGLOH}</i>	
PAN FRIED FILLET OF PIKE PERCH	35
<i>tomato beurre blanc / basil gnocchi / roasted hazelnuts ^{DGOLHFC}</i>	
ROASTED AND BREADED CHICKEN SUPREME	30
<i>fregola sarda / sage / truffle / wild broccoli / grana cheese ^{ACGHOL}</i>	

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF	200 GRAMS	48
<i>Demi Glace / herb butter / French fries ^{GLO}</i>		
<i>with tiger prawns ^{BG}</i>		PER PC. +2.5
<i>with grilled market vegetables ^{LG}</i>		+6
WIENER SCHNITZEL OF VEAL		26.5
<i>parsley potatoes / lingonberry jam ^{ACG}</i>		
BEEF „DRY AGED“		41
<i>braised vegetables / french fries / truffle / barolo sauce ^{ACGLO}</i>		

SOUPS

BEEF CONSOMMÉ	11
<i>root vegetables / cheese dump- ling / chives ^{ACGHL}</i>	
LEMONGRASS COCONUT SOUP	12
<i>king prawn / sesame / yuzu miso / coriander ^{ACGLO}</i>	
CREAM OF PORCINI MUSHROOM SOUP	11
<i>parsley / croutons ^{ACGHLO}</i>	

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

REGIONAL
GENIUS

*Only with the highest quality pro-
ducts 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

All prices in € and inclusive of VAT.
vegetarian dish [Ⓥ]

AFTER DINNER

DESSERTS

CHEESECAKE	15
<i>local blueberries / lemon / meringue ^{ACGOHL}</i>	
PEACH VARIATION	16
<i>vineyard peach / raspberry / chocolate / vanilla ^{ACGHO}</i>	
DARK CHOCOLATE CAKE	16
<i>strawberry / lime / yogurt ^{ACGHO}</i>	
CITRUS FRUIT SALAD	10
<i>mango sorbet ⁰</i>	

SPIRITS

GÖLLES	2 CL
QUINCE	12.4
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	4.4
CAPPUCCINO ^G	4.6
LATTE MACCHIATO ^G	5.4
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 ^A <i>the classic</i>	0.33 L	4.9
STIEGL RADLER ^A <i>lemon</i>	0.33 L	4.9
WEIHENSTEPHANER HEFEWEIZEN ^A <i>fruity with hints of clove</i>	0.33 L	5.8

NON-ALCOHOLIC BEERS

STIEGL 0.0% ^A	0.33 L	4.9
TRUMER FREISPIEL ^A	0.33 L	5.4
WEIHENSTEPHANER HEFEWEIZEN ^A <i>non-alcoholic</i>	0.33 L	5.8

MINERAL WATER &
FRUIT JUICES

RÖMERQUELLE <i>sparkling / still</i>	0.33 L 0.75 L	4.1 7.5
RAUCH FRUIT JUICES <i>apple / orange / apricot / black currant / strawberry / mango / multi vitamin</i>	0.2 L	4.7
RAUCH FRUIT JUICES <i>mixed with soda water mixed with water</i>	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	4.7
MEZZO MIX	0.33 L	4.7
ALMDUDLER	0.35 L	4.7
COCA-COLA <i>regular / zero / light</i>	0.33 L	4.7
SCHWEPPE <i>Bitter Lemon / Indian Tonic / Ginger Ale</i>	0.2 L	4.7
ORGANICS BLACK ORANGE	0.25 L	5.5
RED BULL ENERGY DRINK <i>classic / sugarfrees</i>	0.25 L	5.5

All prices in € and inclusive of VAT.

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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
GRUNER VELTLINER GEDERSDORF DAC <i>12.5% alc. Bründlmayer Kremstal Lower Austria °</i>	6.7
CHARDONNAY CARNUNTUM <i>13% alc. Gerhard Markowitsch Göttlesbrunn Carnuntum DAC °</i>	6.7
SAUVIGNON BLANC <i>13% alc. Tobias Zinnel Mönchhof Burgenland °</i>	6.5
ROSÉ	1/8 L
ORGANIC ROSÉ OF ZWEIGELT <i>12% alc. Weinberghof Fritsch Kirchberg am Wagram Lower Austria °</i>	6.5
RED	1/8 L
BLAUFRÄNKISCH CLASSIC <i>Erich & Mario Migsich Antau Burgenland °</i>	6.9
MERLOT GABARINZA <i>Markus Iro Gols Lake Neusiedl °</i>	7
HEIDEBODEN RESERVE <i>Paul Achs Gols Burgenland °</i>	7.1
50.50 CUVÉE <i>Silvia Heinrich Deutschkreuz Burgenland °</i>	7.1
SWEET	1/16 L
CUVÉE 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
CUVÉE 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.*