

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
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	5.1
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

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

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

All prices in € and inclusive of VAT.

DINNER & CASINO

MENÜ NOIR

„GOLDEN WARMTH“
confit quail breast | spiced pumpkin
onion | orange chicory | carrot ^{OLGHE}
sweet-sour-spicy

„CLARITY OF THE FOREST“
wild game consommé | vension polpetti | cranberry | walnut ^{ACGOHL}
savory-wintery-aromatic

„HARMONY OF WINTER“
stryrian corn-fed chicken „sous vide“ | truffle flan
king oyster mushroom | celeriac | amaranth ^{ACGHOL}
tender-creamy-earthy

„CITRUS POETRY“
mandarin crème brûllée | almond daquoise
cinnamon ice cream ^{ACGHEO}
fruity-nutty-creamy

MENÜ ROUGE

„AROMAS OF THE SEAS“
scallop ravioli | lobster bisque | lemon | celery | tomato ^{ABCDGLMOR}
velvety-flavourful-delicate

„WARMING AROMA PLAY“
horseradish foam soup | smoked fish praline
apple chutney | dill oil ^{DGLO}
smoky-wintery-spicy

„SPIRIT OF THE NORTH“
cod fillet | miso | fermented garlic | raisins
capers | cauliflower | swiss chard ^{DFGLO}
umami-salty-sweet

„WINTER DREAM“
semolina flummery | portwine morello cherries
punch sorbet ^{ACEGH}
creamy-full-bodied-fruit

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

CONFIT QUAIL BREAST 23
confit quail breast | spiced pumpkin
onion | orange chicory | carrot OLGHE

TOMATO-OLIVE-CROQUETTES V 19
beluga lentils | herbs ACGLMO

SCALLOP RAVIOLI 23
lobster bisque | lemon | celery | tomato ABCDGLMOR

MAINS

COD FILLET 32
miso | fermented garlic | raisins
capers | cauliflower | swiss chard DFGLO

STYRIAN CORN-FED CHICKEN 31
truffle flan | king oyster mushroom | celeriac | amaranth ACGHOL

FETTUCCINE V 29
parmesan cheese | truffle | rocket | roasted pine nut ACGH

PUMPKIN RISOTTO V 25
parmesan cheese | herbs | pumpkin seed oil GHLO

SADDLE OF LAMB 36
purée of celeriac | truffle | almonds ACGLOH

ROASTED EUROPEAN CATFISH 32
potato-bacon-stock | fried onions | marjoram ACDGLMO

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

WILD GAME CONSOMMÉ 11
vension polpetti | cranberry
walnut ACGOHL

HORSERADISH FOAM SOUP 9
smoked fish praline
apple chutney | dill oil DGLO

CARRORT-COCONUT SOUP V 11
ginger | smoked ricotta ACGO

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 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 V

All prices in € and inclusive of VAT.

AFTER DINNER

DESSERTS

SEMOLINA FLUMMERY <i>portwine morello cherries / punch sorbet</i> ^{ACEGH}	14
MANDARIN CRÈME BRÛLLÉE <i>almond daquoise / cinnamon ice cream</i> ^{ACGHEO}	14
CURED CHEESE DUMPLINGS <i>plum compote / pistaccio / rum-vanilla-ice cream</i> ^{ACGHO}	13
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream / cherry compote</i>	15
TROPICAL JACKPOT <i>almond / coconut / vodka / passionfruit</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	4.4
CAPPUCCINO ^G	4.6
LATTE MACCHIATO ^G	5.4
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 <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	5.8
WEIHENSTEPHANER HEFEWEIZEN <i>fruity with hints of clove</i>	0.33 L	5.5

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	4.7
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
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>Erich & Mario Migsich Antau Burgenland °</i>	6.9
MERLOT GABARINZA <i>Markus Iro Gols Lake Neusiedl °</i>	6.9
HEIDEBODEN RESERVE <i>Paul Achs Gols Burgenland °</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.*