



**CASINO
CULINARY**

APERTUR

SPRIZZ

APEROL SPRITZ 0.25 L 6.9
white wine / soda water /
Aperol

APEROL
VENEZIANO 0.25 L 8.6
Prosecco / soda water / Aperol

HUGO 0.25 L 7.8
sparkling wine / soda water /
elderflower sirup / mint / lime

SPRITZER 0.25 L 4.8
white / red wine

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	5.1

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

ON CASINO & DINNER EN

MENÜ NOIR

SMOKED ROAST BEEF

*crispy lasagna / antipasti duxelles / ciabatta crisps
balsamic vinegar ACGLO*

POTATO FOAM

marjoram / herb oil / smoked meat crostini ACLO

CORN FED CHICKEN „STYRIAN STYLE“

*potato cream / red pepper / horseradish
root vegetables GLO*

CHOCOLATE BROWNIE

tonka bean ice cream / passion fruit ACGO

MENÜ ROUGE

SMOKED SALMON

wasabi mousse / kataifi pastry / wild herbs pickled pumpkin ACDGFBOR

CARROT-GINGER SOUP

bresaola grissini / mascarpone ACGLO

PAN FRIED PIKE PERCH

beetroot / horseradish with bread / red wine glaze ACDGLO

SEMOLINA FLUMMERY

blood orange / almond / vanilla ACGHO

4 COURSES

à la carte

69

3 COURSES

à la carte

52

GENUSS & CASINO

WITH VOUCHER

DINNER & CASINO

WITH VOUCHER

DELUXE & CASINO

WITH VOUCHER

WINE PAIRING

3 WINES °

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

20

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
*crème fraîche / dill oil / blinis ^{ACGDO}
 or
 mashed potatoes / brown butter*

10 G CAN 35

STARTERS

SMOKED ROAST BEEF
*crispy lasagna / antipasti duxelles / ciabatta crisps
 balsamic vinegar ^{ACGLO}*

TOMATO-OLIVE-CROQUETTES ^{VG}
beluga lentils / herbs ^{ACGLMO}

SMOKED SALMON
wasabi mousse / kataifi pastry / wild herbs pickled pumpkin ^{ACDGFBOR}

MAINS

PAN FRIED PIKE PERCH
beetroot / horseradish with bread / red wine glaze ^{ACDGLO}

CORN FED CHICKEN „STYRIAN STYLE“
*potato cream / red pepper / horseradish
 root vegetables ^{GLO}*

FETTUCCINE ^{VG}
parmesan cheese / truffle / rocket / roasted pine nut ^{ACGH}

BEETROOT RISOTTO ^{VG}
goat cheese / herbs / horseradish ^{GHLO}

SADDLE OF LAMB
fried gnocchi / leek / pepper sauce ^{ACGLOH}

FILLET OF CHAR
lobster bisque / potato cream / root vegetables / prawn / herb oil ^{LGRFOBD}

BRAISED VEAL CHEEKS
celeriac / root vegetables / herb oil ^{GLO}

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF
*Demi Glace / herb butter / French fries ^{GLO}
 with tiger prawns ^{BG}
 with grilled market vegetables ^{LG}*

200 GRAMS 46
 PER PC. +3.9
 +6

WIENER SCHNITZEL OF VEAL
parsley potatoes / lingonberry jam ^{ACG}

26.5

BEEF „DRY AGED“
braised vegetables / french fries / truffle / barolo sauce ^{ACGLO}

41

vegetarian dish ^{VG}

All prices in € and inclusive of VAT.

SOUPS

BEEF CONSOMMÉ 11
*semolina dumplings
 cheese dumplings / chives ^{ACGLO}*

POTATO FOAM 11
*marjoram / herb oil / smoked
 meat crostini ^{ACLO}*

CARROT-GINGER SOUP 11
*bresaola grissini
 mascarpone ^{ACGLO}*

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

41

ER EN Z DIN ER ER T E A

DESSERTS

CHOCOLATE BROWNIE <i>tonka bean ice cream / passion fruit ACGO</i>	16
SEMOLINA FLUMMERY <i>blood orange / almond / vanilla ACGHO</i>	15
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream / cherry compote ACGHO</i>	15
CITRUS FRUIT SALAD <i>mango sorbet °</i>	15

SPIRITS

GÖLLES	2 CL	HOT BEVERAGES	
QUINCE	12.4	ESPRESSO G	3.5
ROWAN BERRY	6.5	DOUBLE ESPRESSO G	4.9
OLD APPLE	7.5	CAFÉ AMERICANO G	4.4
YELLOW PEAR “HIRSCHBIRNE”	5.7	CAPPUCCINO G	4.6
GESSLBERGER APPLE & PLUM “OBSTLER”	5.5	LATTE MACCHIATO G	5.4
DAMSON PLUM	4.5	HOT CHOCOLATE G	5.5
APRICOT	9.8	TEA POT <i>assorted teas, fruit & herb infusions</i>	4.5

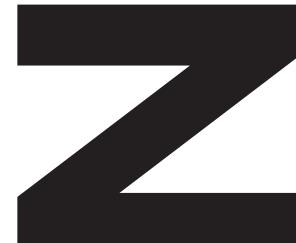
COGNAC & CALVADOS 2 CL

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 0.0% <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
WEIHENSTEPHANER HEFEWEIZEN - NON ALCOHOLIC <i>fruity with hints of clove</i>	0.33 L	5.5



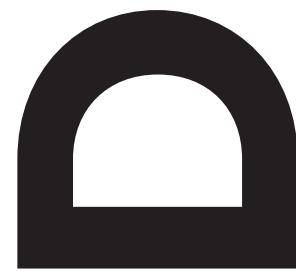
MINERAL WATER & FRUIT JUICES

RÖMERQUELLE <i>sparkling / still</i>	0.33 L	3.9
	0.75 L	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</i>	0.4 L	5.1
<i>mixed with water</i>	0.4 L	4.8
SODA WATER WITH EDERFLOWER	0.4 L	4.5
SODA WATER WITH LEMONJUICE	0.4 L	4.5



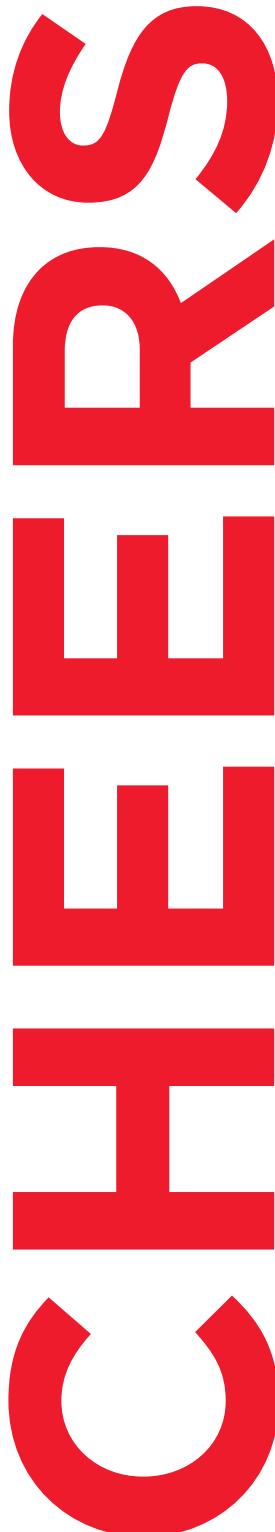
LEMONADES & ENERGY DRINK

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
SCHWEPPES <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 / sugarfree</i>	0.25 L	5.5



All prices in € and inclusive of VAT.

WINES BY THE GLASS



WHITE

1/8 L 6.4
GRÜNER VELTLINER GEDERSDORF DAC
12.5% alc. / Bründlmayer / Kremstal / Lower Austria ^o

6.4
CHARDONNAY CARNUNTUM
13% alc. / Gerhard Markowitsch / Göttlesbrunn / Carnuntum DAC ^o

6.3
SAUVIGNON BLANC
13% alc. / Tobias Zinniel / Mönchhof / Burgenland ^o

ROSÉ

1/8 L 6.2
BIO ROSÉ OF ZWEIGELT
12% alc. / Weinberghof Fritsch / Kirchberg am Wagram / Lower Austria ^o

RED

1/8 L 6.9
BLAUFRÄNKISCH CLASSIC
Erich & Mario Migsich / Antau / Burgenland ^o

6.9
MERLOT GABARINZA
Markus Iro / Gols / Lake Neusiedl ^o

6.9
HEIDEBODEN RESERVE
Paul Achs / Gols / Burgenland ^o

14.9
CHÂTEAU GRAND VILLAGE
Bordeaux Supérieur / France / Château Lafleur ^o

SWEET

1/16 L 9
CUVÉE BEERENAUSLESE
11.5% alc. / Feiler-Artinger / Rust / Burgenland ^o

FROM OUR WINE LIST

0,75 L 89
PINO BLANC „UNFILTERED“ 2020
winery Regele / Ehrenhausen / southern styria ^o

105
SAUVIGNON BLANC SANCERRE 2023
winery Hubert Brochard / les tres coteaux / terres de caillottes / France ^o

41
TRAMINER SULZTALER „ZOPPELBERG“ 2019
winery Regele / Ehrenhausen / southern styria ^o

37
BIO ZWEIGELT „MITTERJOCH“ 2016/2017
winery Birgit Braunstein / Purbach / Burgenland ^o

99
CUVÉE OPUS EXIMIUM 2021
winery Gesellmann / Deutschkreuz / central Burgenland ^o

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

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.*