

# CASINO CULINARY



# APERITIVES

## PRE-DINNER DRINKS & COCKTAILS

|  |        |     |
|--|--------|-----|
| LAURENT PERRIER LA CUVÉE °<br><i>Tours-sur-Marne / Champagne</i>             | 0.1 L  | 16  |
| CASINO KIR ROYAL °<br><i>Laurent Perrier La Cuvée / Crème de Cassis</i>      | 0.1 L  | 17  |
| NEGRONI °<br><i>Campari / 5020 gin / red vermouth / soda water</i>           | 0.15 L | 13  |
| ROSATO & TONIC °<br><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 °<br><i>5020 gin / Schweppes Indian Tonic</i>               | 0.2 L  | 13  |
| TRUMER PILSNER °°<br><i>light bodied, refreshingly sparkling, bitter</i>     | 0.33 L | 5.4 |

## NON-ALCOHOLIC ENJOYMENT

|  |                 |           |
|--|-----------------|-----------|
| CRODINO SPRITZ NON-ALCOHOLIC °<br><i>a true Italian classic / Crodino &amp; soda water</i> | 0.2 L           | 5.1       |
| THEE BUBBLÉ °<br><i>Vineyard Regele / Ehrenhausen / Southern Styria</i>                    | 0.1 L<br>0.75 L | 6.4<br>45 |
| DRIVERS GIN & TONIC °<br><i>Tanqueray 0,0 / Schweppes Indian Tonic</i>                     | 0.24 L          | 13        |
| WILDSHUTER FLÜX<br><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

|   |        |     |
|---|--------|-----|
| HOPFENHERZ<br><i>organic unfiltered lager / 12.2°P / 5.2% alc. <sup>A</sup><br/>pale yellow / distinctly fresh hop character<br/>mellow malty notes &amp; hoppy bouquet</i> | 0.25 L | 5.9 |
| SORTENSPIEL<br><i>Austrian pale ale from ancient grains / 12°P / 5% alc. <sup>A</sup><br/>honey colored / fruity &amp; bready character from top fermenting yeast</i>       | 0.25 L | 5.9 |

All prices in € and inclusive of VAT.

# DINNER & CASINO

## MENÜ NOIR

SMOKED ROAST BEEF  
*crispy lasagna / antipasti duxelles / ciabatta crisps*  
*balsamic vinegar* <sup>ACGLO</sup>

POTATO FOAM  
*marjoram / herb oil / smoked meat crostini* <sup>ACLO</sup>

CORN FED CHICKEN „STYRIAN STYLE“  
*potato cream / red pepper / horseradish*  
*root vegetables* <sup>GLO</sup>

CHOCOLATE BROWNIE  
*tonka bean ice cream / passion fruit* <sup>ACGO</sup>

## MENÜ ROUGE

SMOKED SALMON  
*wasabi mousse / kataifi pastry / wild herbs pickled pumpkin* <sup>ACDGFBOR</sup>

CARROT-GINGER SOUP  
*bresaola grissini / mascarpone* <sup>ACGLO</sup>

PAN FRIED PIKE PERCH  
*beetroot / horseradish with bread / red wine glaze* <sup>ACDGLO</sup>

SEMOLINA FLUMMERY  
*blood orange / almond / vanilla* <sup>ACGHO</sup>

4 COURSES 69  
*à la carte*

3 COURSES 52  
*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.  
All prices in € and inclusive of VAT.

PRECIOUS PEARLS

|   |          |    |
|---|----------|----|
| BLACK STURGEON CAVIAR                                     | 10 G CAN | 35 |
| <i>crème fraîche   dill oil   blinis <sup>ACGDO</sup></i> |          |    |
| <i>or</i>   |          |    |
| <i>mashed potatoes   brown butter</i>                     |          |    |

STARTERS

|  |    |
|--|----|
| SMOKED ROAST BEEF  | 22 |
| <i>crispy lasagna   antipasti duxelles   ciabatta crisps</i> |    |
| <i>balsamic vinegar <sup>ACGLO</sup></i>                     |    |

|   |    |
|---|----|
| TOMATO-OLIVE-CROQUETTES <sup>Ⓥ</sup>            | 19 |
| <i>beluga lentils   herbs <sup>ACGLMO</sup></i> |    |

|  |    |
|--|----|
| SMOKED SALMON  | 21 |
| <i>wasabi mousse   kataifi pastry   wild herbs pickled pumpkin <sup>ACDGFBOR</sup></i> |    |

MAINS

|  |    |
|--|----|
| PAN FRIED PIKE PERCH   | 33 |
| <i>beetroot   horseradish with bread   red wine glaze <sup>ACDGL</sup></i> |    |

|  |    |
|--|----|
| CORN FED CHICKEN „STYRIAN STYLE“               | 29 |
| <i>potato cream   red pepper   horseradish</i> |    |
| <i>root vegetables <sup>GLO</sup></i>          |    |

|  |    |
|--|----|
| FETTUCCHINE <sup>Ⓥ</sup>   | 29 |
| <i>parmesan cheese   truffle   rocket   roasted pine nut <sup>ACGH</sup></i> |    |

|  |    |
|--|----|
| BEETROOT RISOTTO <sup>Ⓥ</sup>                            | 25 |
| <i>goat cheese   herbs   horseradish <sup>GHLO</sup></i> |    |

|  |    |
|--|----|
| SADDLE OF LAMB   | 39 |
| <i>fried gnocchi   leek   pepper sauce <sup>ACGLOH</sup></i> |    |

|  |    |
|--|----|
| FILLET OF CHAR   | 35 |
| <i>lobster bisque   potato cream   root vegetables   prawn   herb oil <sup>LGRFOBD</sup></i> |    |

|   |    |
|---|----|
| BRAISED VEAL CHEEKS   | 32 |
| <i>celeriac   root vegetables   herb oil <sup>GLO</sup></i> |    |

CUISINO CLASSICS

|   |           |      |
|---|-----------|------|
| FILET STEAK OF FREE RANGE BEEF                                | 200 GRAMS | 46   |
| <i>Demi Glace   herb butter   French fries <sup>GLO</sup></i> |           |      |
| <i>with tiger prawns <sup>BG</sup></i>                        |           |      |
| <i>with grilled market vegetables <sup>LG</sup></i>           |           |      |
|   | PER PC.   | +3.9 |
|   |           | +6   |

|  |      |
|--|------|
| WIENER SCHNITZEL OF VEAL                                 | 26.5 |
| <i>parsley potatoes   lingonberry jam <sup>ACG</sup></i> |      |

|  |    |
|--|----|
| BEEF „DRY AGED“  | 41 |
| <i>braised vegetables   french fries   truffle   barolo sauce <sup>ACGLO</sup></i> |    |

vegetarian dish <sup>Ⓥ</sup>

All prices in € and inclusive of VAT.

SOUPS

|   |    |
|---|----|
| BEEF CONSOMMÉ                                     | 11 |
| <i>semolina dumplings</i>                         |    |
| <i>cheese dumplings   chives <sup>ACGLO</sup></i> |    |

|                                      |    |
|--------------------------------------|----|
| POTATO FOAM                          | 11 |
| <i>marjoram   herb oil   smoked</i>  |    |
| <i>meat crostini <sup>ACLO</sup></i> |    |

|                                    |    |
|------------------------------------|----|
| CARROT-GINGER SOUP                 | 11 |
| <i>bresaola grissini</i>           |    |
| <i>mascarpone <sup>ACGLO</sup></i> |    |

SIDE DISHES

|   |     |
|---|-----|
| SMALL MIXED LETTUCE SALAD <sup>ACGLMO</sup> | 5.5 |
|---|-----|

|   |   |
|---|---|
| ROASTED POTATOES WITH ROSEMARY <sup>G</sup> | 6 |
|---|---|

|  |   |
|--|---|
| GRILLED MARKET VEGETABLES <sup>GOL</sup> | 6 |
|--|---|

|                              |   |
|------------------------------|---|
| MASHED POTATOES <sup>G</sup> | 6 |
|------------------------------|---|

|                           |     |
|---------------------------|-----|
| PEPPER SAUCE <sup>G</sup> | 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

# AFTER DINNER

## DESSERTS

|  |    |
|--|----|
| CHOCOLATE BROWNIE<br><i>tonka bean ice cream / passion fruit</i> <sup>ACGO</sup>             | 16 |
| SEMOLINA FLUMMERY<br><i>blood orange / almond / vanilla</i> <sup>ACGHO</sup>                 | 15 |
| DARK CHOCOLATE CAKE<br><i>tahiti vanilla-rum-ice cream / cherry compote</i> <sup>ACGHO</sup> | 15 |
| CITRUS FRUIT SALAD<br><i>mango sorbet</i> <sup>0</sup>                                       | 15 |

## SPIRITS

| GÖLLES                                | 2 CL |
|---------------------------------------|------|
| QUINCE                                | 12.4 |
| ROWAN BERRY                           | 6.5  |
| OLD APPLE                             | 7.5  |
| YELLOW PEAR<br>"HIRSCHBIRNE"          | 5.7  |
| GESSLBERGER APPLE<br>& 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<br>CALVADOS | 6    |

## HOT BEVERAGES

|   |     |
|---|-----|
| ESPRESSO <sup>G</sup>                                       | 3.5 |
| DOUBLE ESPRESSO <sup>G</sup>                                | 4.9 |
| CAFÉ AMERICANO <sup>G</sup>                                 | 4.4 |
| CAPPUCCINO <sup>G</sup>                                     | 4.6 |
| LATTE MACCHIATO <sup>G</sup>                                | 5.4 |
| HOT CHOCOLATE <sup>G</sup>                                  | 5.5 |
| TEA POT<br><i>assorted teas, fruit &amp; herb infusions</i> | 4.5 |

## GRAPPA

|                               | 2 CL |
|-------------------------------|------|
| ALEXANDER<br>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<br><i>the classic</i>  | 0.33 L | 4.7 |
| STIEGL 0.0%<br><i>non-alcoholic</i>  | 0.33 L | 4.7 |
| STIEGL RADLER<br><i>lemon</i>  | 0.33 L | 4.7 |
| KALTENHAUSENER 1475 PALE ALE<br><i>fruity, hoppy, bitter</i>                       | 0.33 L | 5.8 |
| WEIHENSTEPHANER<br>HEFEWEIZEN<br><i>fruity with hints of clove</i>                 | 0.33 L | 5.5 |
| WEIHENSTEPHANER<br>HEFEWEIZEN - NON ALCOHOLIC<br><i>fruity with hints of clove</i> | 0.33 L | 5.5 |

MINERAL WATER &  
FRUIT JUICES

|  |                  |            |
|--|------------------|------------|
| RÖMERQUELLE<br><i>sparkling / still</i>  | 0.33 L<br>0.75 L | 3.9<br>7.4 |
| RAUCH FRUIT JUICES<br><i>apple / orange / apricot / black currant /<br/>strawberry / mango / multi vitamin</i> | 0.2 L            | 4.7        |
| RAUCH FRUIT JUICES<br><i>mixed with soda water<br/>mixed with water</i>  | 0.4 L<br>0.4 L   | 5.1<br>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<br><i>regular / zero / light</i>                  | 0.33 L | 4.7 |
| SCHWEPPE<br><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<br><i>classic / sugarfree</i>         | 0.25 L | 5.5 |

All prices in € and inclusive of VAT.

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# S E R V E R E

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

## WINES BY THE GLASS

|   |               |
|---|---------------|
| <b>WHITE</b>  | <b>1/8 L</b>  |
| GRÜNER VELTLINER GEDERSDORF DAC<br><i>12.5% alc.   Bründlmayer   Kremstal   Lower Austria °</i>                     | 6.4           |
| CHARDONNAY CARNUNTUM<br><i>13% alc.   Gerhard Markowitsch   Göttlesbrunn   Carnuntum DAC °</i>                      | 6.4           |
| SAUVIGNON BLANC<br><i>13% alc.   Tobias Zinnel   Mönchhof   Burgenland °</i>  | 6.3           |
| <b>ROSÉ</b>   | <b>1/8 L</b>  |
| BIO ROSÉ OF ZWEIGELT<br><i>12% alc.   Weinberghof Fritsch   Kirchberg am Wagram   Lower Austria °</i>               | 6.2           |
| <b>RED</b>  | <b>1/8 L</b>  |
| BLAUFRÄNKISCH CLASSIC<br><i>Erich &amp; Mario Migsich   Antau   Burgenland °</i>                                    | 6.9           |
| MERLOT GABARINZA<br><i>Markus Iro   Gols   Lake Neusiedl °</i>  | 6.9           |
| HEIDEBODEN RESERVE<br><i>Paul Achs   Gols   Burgenland °</i>  | 6,9           |
| CHÂTEAU GRAND VILLAGE<br><i>Bordeaux Superieur   France   Château Lafleur °</i>                                     | 14.9          |
| <b>SWEET</b>  | <b>1/16 L</b> |
| CUVEE BEERENAUSLESE<br><i>11.5% alc.   Feiler-Artinger   Rust   Burgenland °</i>                                    | 9             |
| <b>FROM OUR WINE LIST</b>   | <b>0,75 L</b> |
| PINO BLANC „UNFILTERED“ 2020<br><i>winery Regele   Ehrenhausen   southern styria °</i>                              | 89            |
| SAUVIGNON BLANC SANCERRE 2023<br><i>winery Hubert Brochard   les tres coteaux   terres de caillottes   France °</i> | 105           |
| TRAMINER SULZTALER „ZOPPELBERG“ 2019<br><i>winery Regele   Ehrenhausen   southern styria °</i>                      | 41            |
| BIO ZWEIGELT „MITTERJOCH“ 2016/2017<br><i>winery Birgit Braunstein   Purbach   Burgenland °</i>                     | 37            |
| CUVEÉ OPUS EXIMIUM 2021<br><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.*