



**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

ONION & CASINO & BENZINGER DINING

MENÜ NOIR

JELLIED BOILED BEEF

*endive salade / horse radish mousse / pumpkin seed crisps
bread chip ACGHOL
aromatic-classic-fine*

BEEF CONSOMMÉ

*semolina dumplings / vegetables / chives ACGLO
hearty-warming-fluffy*

SIRLOIN STEAK

*café de paris butter / sweet potato cream / beans
port wine jus ACGLO
tender-creamy-earthly*

CHOCOLATE BROWNIE

*marinated blood oranges / pistachio / dark chocolate mousse ACGEFHIO
fruity-nutty-creamy*

MENÜ ROUGE

TUNA TATAR

*mango salsa / asian salade / sesame seeds / sprouts ACGOLMNDR
exotic-flavourful-delicate*

TRUFFLED CELERY SOUP

*fried veal dumpling / celery straw ACGLO
flavorful-wintery-velvety*

FILLET OF SEA BREAM

*risotto / radicchio treviso / beurre blanc / red wine glaze ADGOL
bitter-salty-sweet*

CURED CHEESE DUMPLINGS

*nougat / croquant crumbs / williams pear
rum vanilla ice cream ACGOHL
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
crème fraîche / dill oil / blinis ^{ACGDO}
or
mashed potatoes / brown butter

10 G CAN

35

STARTERS

JELLIED BOILED BEEF
endive salade / horse radish mousse / pumpkin seed crisps
bread chip ^{ACGHOL}

21

TOMATO-OLIVE-CROQUETTES [◊]
beluga lentils / herbs ^{ACGLMO}

19

TUNA TATAR
mango salsa / asian salade / sesame seeds / sprouts ^{ACGOLMNDR}

24

MAINS

FILLET OF SEA BREAM
risotto / radicchio treviso / beurre blanc / red wine glaze ^{ADGOL}

33

SIRLOIN STEAK
café de paris butter / sweet potato cream / beans
port wine jus ^{ACGLO}

32

FETTUCCINE [◊]
parmesan cheese / truffle / rocket / roasted pine nut ^{ACGH}

29

PUMPKIN RISOTTO [◊]
parmesan cheese / herbs / pumpkin seed oil ^{GHLO}

25

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

39

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

35

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

SOUPS

BEEF CONSOMMÉ
semolina dumplings
vegetables / chives ^{ACGLO}

11

TRUFFLED
CELERY SOUP
fried veal dumpling
celery straw ^{ACGLO}

11

CARRORT-COCONUT
SOUP
vension polpetti
cranberries ^{ACGO}

11

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 [◊]

All prices in € and inclusive of VAT.

ER EN Z DIN D ER TE L A

DESSERTS

CHOCOLATE BROWNIE <i>marinated blood oranges / pistachio / dark chocolate mousse</i>	14
CURED CHEESE DUMPLINGS <i>nougat / croquant crumbs / williams pear rum vanilla ice cream</i>	14
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream / cherry compote</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

REMY MARTIN	6,5	GRAPPA 2 CL
HENNESSY XO	25	ALEXANDER PLATINUM AMARONE 5,5
PÈRE MAGLOIRE XO CALVADOS	6	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	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

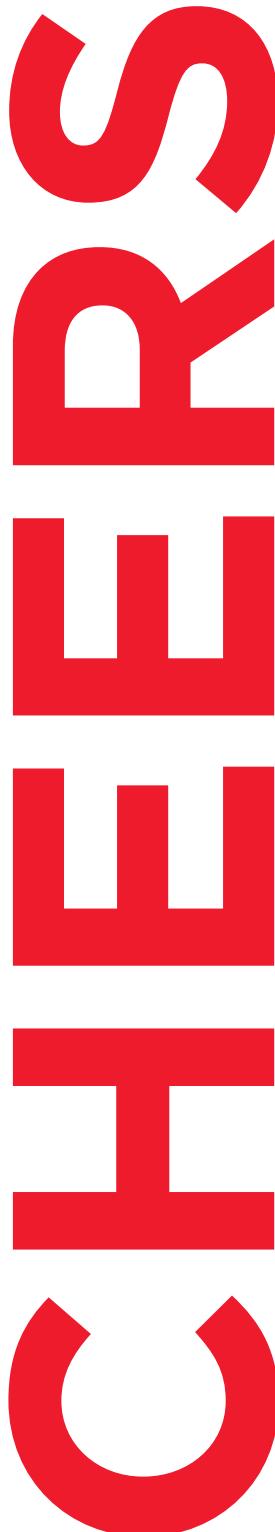


LEMONADES & ENERGY DRINK

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



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
 CUVEÉ 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.*