

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>Ramazotti 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

DINNER & CASINO

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 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.

PRECIOUS PEARLS

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

STARTERS

SMOKED ROAST BEEF 22
crispy lasagna | antipasti duxelles | ciabatta crisps
balsamic vinegar ^{ACGLO}

TOMATO-OLIVE-CROQUETTES [Ⓟ] 19
beluga lentils | herbs ^{ACGLMO}

SMOKED SALMON 21
wasabi mousse | kataifi pastry | wild herbs pickled pumpkin ^{ACDGFBOR}

MAINS

PAN FRIED PIKE PERCH 33
beetroot | horseradish with bread | red wine glaze ^{ACDGLD}

CORN FED CHICKEN „STYRIAN STYLE“ 29
potato cream | red pepper | horseradish
root vegetables ^{GLO}

FETTUCCINE [Ⓟ] 29
parmesan cheese | truffle | rocket | roasted pine nut ^{ACGH}

BEETROOT RISOTTO [Ⓟ] 25
goat cheese | herbs | horseradish ^{GHLO}

SADDLE OF LAMB 39
fried gnocchi | leek | pepper sauce ^{ACGLOH}

FILLET OF CHAR 35
lobster bisque | potato cream | root vegetables | prawn | herb oil ^{LGRFOBD}

BRAISED VEAL CHEEKS 32
celeriac | root vegetables | herb oil ^{GLO}

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF 200 GRAMS 48
Demi Glace | herb butter | French fries ^{GLO}
with tiger prawns ^{BG} PER PC. +2.5
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}

vegetarian dish [Ⓟ]

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 Grill, Grödig

AFTER DINNER

DESSERTS

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

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 <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 ^A
the classic 0.33 L 4.9

STIEGL RADLER ^A
lemon 0.33 L 4.9

KALTENHAUSENER 1475 PALE ALE ^A
fruity, hoppy, bitter 0.33 L 6

WEIHENSTEPHANER
HEFEWEIZEN ^A
fruity with hints of clove 0.33 L 5.8

NON-ALCOHOLIC BEERS

STIEGL 0.0% ^A 0.33 L 4.9

WEIHENSTEPHANER
HEFEWEIZEN ^A
non-alcoholic 0.33 L 5.8

MINERAL WATER & FRUIT JUICES

RÖMERQUELLE 0.33 L 4.1
sparkling / still 0.75 L 7.5

RAUCH FRUIT JUICES 0.2 L 4.7
*apple / orange / apricot / black currant /
strawberry / mango / multi vitamin*

RAUCH FRUIT JUICES 0.4 L 5.1
mixed with soda water 0.4 L 4.8
mixed with water

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 0.33 L 4.7
regular / zero / light

SCHWEPPE 0.2 L 4.7
Bitter Lemon / Indian Tonic / Ginger Ale

ORGANICS BLACK ORANGE 0.25 L 5.5

RED BULL ENERGY DRINK 0.25 L 5.5
classic / sugarfree

All prices in € and inclusive of VAT.

S
K
N
R
D

RESERVE

WINES BY THE GLASS

WHITE

1/8 L

GRÜNER VELTLINER GEDERSDORF DAC 6.7
12.5% alc. | Bründlmayer | Kremstal | Lower Austria °

CHARDONNAY CARNUNTUM 6.7
13% alc. | Gerhard Markowitsch | Göttlesbrunn | Carnuntum DAC °

SAUVIGNON BLANC 6.5
13% alc. | Tobias Zinnel | Mönchhof | Burgenland °

ROSÉ

1/8 L

BIO ROSÉ OF ZWEIGELT 6.5
12% alc. | Weinberghof Fritsch | Kirchberg am Wagram | Lower Austria °

RED

1/8 L

BLAUFRÄNKISCH CLASSIC 6.9
Erich & Mario Migsich | Antau | Burgenland °

MERLOT GABARINZA 7
Markus Iro | Gols | Lake Neusiedl °

HEIDEBODEN RESERVE 7.1
Paul Achs | Gols | Burgenland °

CHÂTEAU GRAND VILLAGE 14.9
Bordeaux Superieur | France | Château Lafleur °

SWEET

1/16 L

CUVEE BEERENAUSLESE 9
11.5% alc. | Feiler-Artinger | Rust | Burgenland °

FROM OUR WINE LIST

0,75 L

PINO BLANC „UNFILTERED“ 2020 89
winery Regele | Ehrenhausen | southern styria °

SAUVIGNON BLANC SANCERRE 2023 105
winery Hubert Brochard | les tres coteaux | terres de caillottes | France °

TRAMINER SULZTALER „ZOPPELBERG“ 2019 41
winery Regele | Ehrenhausen | southern styria °

BIO ZWEIGELT „MITTERJOCH“ 2016/2017 37
winery Birgit Braunstein | Purbach | Burgenland °

CUVEÉ OPUS EXIMIUM 2021 99
winery Gesellmann | Deutschkreuz | central Burgenland °

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

All prices in € and inclusive of VAT.

ALLERGEN INFORMATION

On the previous pages all offered dishes are listed together with single letter abbreviations referring to the contained allergens in accordance 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.*