

DIE YACHT

CASINO RESTAURANT VELDEN

WINTER **SPRING** SEEESPIELE SUMMER LATESUMMER AUTUMN HOLIDAYS

Dinner & Casino


A MATCH MADE IN HEAVEN!

BROOK CHAR „PICKLED“ cucumber / gin / caviar blini <small>A/C/D/G/O</small>	27
OR	
BEEF TARTAR „ROULETTE BALL“ <small>Signature Dish(es)...</small> Grana / nasturtium / pani puri <small>A/C/G/L/M/O</small>	23
OR	
OXHEART TOMATOES „VINTAGE 2024“ harbingers of spring from forest & field <small>A/C/L/G/M/O/P</small>	24
CLEAR CORN FED POULARD SOUP chive crêpe / blossom / vegetable roots <small>A/C/G/H/L</small>	9
OR	
WILD GARLIC FOAM smoked meat ravioli / sourdough croutons <small>A/C/G/L/O</small>	9
OR	
VEGETABLE CONSOMMÉ crudités <small>L/O</small>	9
CARINTHIAN LAKE TROUT „CONFIT“ pea cream / asparagus / char caviar <small>A/C/D/G/L/O</small>	35
OR	
SUCKLING PIGLET x2 „CROWN & BELLY“ pointed cabbage / greaves / dumplings <small>A/C/G/L/O</small>	34
OR	
LOCAL ASPARAGUS „GREEN - WHITE“ classic & tempura <small>A/C/G/L/O</small>	28
PIÑA COLADA „SURPRISE“ spiced pineapple / Majorca almond <small>A/C/G/H/O</small>	13
OR	
POPPY SEED & WHITE CHOCOLATE „A DUMPLING“ cassis / Tahitian vanilla / ice cream <small>A/C/G/H/O</small>	13

A la carte menu/per person 69

Cover charge per person 4

Menu changes are subject to a surcharge. Our team will be glad to advise you.


vegetarian 
light-seasonal-creative

for you



1 L Carafe € 3,5

Irish Hereford Prime Beef

Classic TARTARE from premium beef <small>A/C/G/L/M/O</small> as a starter	22
as a main course	30
Seasonal beef fillet CARPACCIO <small>A/C/G/O</small>	22
BEEF BOUILLON from Angus beef / garnish <small>A/C/G/L/O</small>	9
STEAKS	
SURF & TURF 160g beef steak & 3 king prawns / garnish	54
FILLET STEAK 250g from premium beef	69
RUMP STEAK 300g „Hereford prime beef“	50
RIB EYE STEAK 300g „Hereford prime beef“	52
T-BONE STEAK ca. 550-650g „Hereford prime beef“	79
VEAL LOIN STEAK 250 g „Peter's Farm“	56
All steaks are served with a choice of: Béarnaise sauce Red wine sauce Seasonal braised & roasted vegetables Mashed potatoes & chips <small>Allergen for all steaks A/B/C/G/L/M/O/P</small>	
BEEF FILLET TIPS ROULETTE „Bourguignon“ Vegetable roots / Truffle potato cream <small>G/L/M/O</small>	39
TOMAHAWK STEAK ca. 350g  Sweet-chili-mustardcaviar-varnish Schalottenmarmelade <small>A/G/L/M/N/O</small>	44
WIENER SCHNITZEL from saddle of veal fried in clarified butter, with potato and cucumber salad, cranberries & lemon <small>A/C/G/L/M/O</small>	33

Signature Dish(es)...



WILD SALMON „BEETROOT“ Caviar bubbles / crispy cracker <small>A/C/D/G/O</small>	26	SEA CHAR FILLET „CONFERT“ Caviar beurre blanc / potato foam <small>A/D/G/L/O/R</small>	42
CAESAR SALAD „ROULETTE“ bacon crunch / parmesan flacks ^{24M} / rye chips <small>A/C/G/O/P</small>	18	TYROLIAN ALPINE PRAWNS & CANADIAN SCALLOP roasted cauliflower cream / shrimp foam <small>A/B/D/G/L/O/R</small>	45
LOBSTER BISQUE King prawn cake / armagnac <small>A/B/D/G/L/O</small>	22	TIRAMISU „A SURPRISE“ mascarpone / espresso / biscuits / chocolate <small>A/C/G/H/O</small>	14
BOUILLABAISE „AT IT'S BEST“ Rouille crostini / saffron chip <small>A/C/D/L/O</small>	1	CRÈME BRÛLÉE „CLASSIC“ fresh berries <small>A/C/G/H/O</small>	14
starter	1		
main course	25		

Cover charge per person 4

Marcel J. Vanic - Executive Chef

CASINOS AUSTRIA
Das Erlebnis.



SCAN ME if you like!

What's up at the Yacht?
Infos / Dish(es) / Photos / Tip's...

Liebe Genießer,

Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können, erhalten Sie gerne von unseren Mitarbeitern!*

*Gemäß § 3 Abs. 2 AllergeninformationsVO, BGBl. II Nr. 175/2014

Alle Preise in € / incl. gesetzlicher Steuern