

DIE YACHT

CASINO RESTAURANT VELDEN

WINTER SPRING SEEESPIELE SUMMER LATESUMMER AUTUMN HOLIDAYS

Dinner & Casino

A MATCH MADE IN HEAVEN!

WILD SALMON & BEETROOT

pea cream / horseradish / bubbles A/D/G/L/O

27

OR

CRISPY VEAL TARTARE „ROULETTE BALL“

chanterelle mousse galette A/C/G/H/L

26

OR

BURRATA „A DELICACY“

Capri's tomato cult / basil / balsamic vinegar^{10Y} A/G/H

23

TOMATO CONSOMMÉ

ricotta ravioli / basil A/C/G/L/O

9

OR

CUCUMBER & GREEK YOGHURT „À LA SOUP“

fondue shrimp & gin A/B/C/G/O

9

OR

BUTTERED KOHLRABI FOAM

summer truffle / croutons A/C/G/O

9

CHAR „CONFIT“

oven datterini / tomato foam / basil D/G/L/O

36

OR

MILK FED VEAL BOILED „PINK“

chanterelles / Riesling / parsley A/C/G/L/M/O

37

OR

CARINTHIAN MUSHROOM „VARIATION“

souffléed potato slices / herb dip A/C/G/O

27

APRICOT BY MV!

curd cheese / brittle / hot-cold A/C/G/H/O

13

OR

LIME CHOCOLATE & STRAWBERRIES „DIFFERENT“

a la Caipirinha! A/C/G/H/O

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

Irish Hereford Prime Beef

Classic TARTARE from premium beef A/C/G/L/M/O

as a starter

22

as a main course

30

Seasonal beef fillet CARPACCIO A/C/G/O

22

BEEF BOUILLON from Angus beef / garnish A/C/G/L/O

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

Allergen for all steaks A/B/C/G/L/M/O/P

BEEF FILLET TIPS ROULETTE "Bourguignon"

Vegetable roots / Truffle potato cream G/L/M/O

39

TOMAHAWK STEAK ca. 350g

DUROC

Sweet-chili-mustardcaviar-varnish

Schalottenmarmelade A/G/L/M/N/O

44

WIENER SCHNITZEL from saddle of veal

fried in clarified butter, with potato and cucumber salad,

cranberries & lemon A/C/G/L/M/O

33

for you



1 L Carafe € 3,5

Signature Dish(es)...

WILD SALMON „BEETROOT“

Caviar bubbles / crispy cracker A/C/D/G/O

26

CAESAR SALAD „ROULETTE“

bacon crunch / parmesan flakes^{24M} / rye chips A/C/G/O/P

17

LOBSTER BISQUE

King prawn cake / armagnac A/B/D/G/L/O

22

BOUILLABAISE „AT IT'S BEST“

Rouille crostini / saffron chip A/C/D/L/O

15

starter

25

main course

SEA CHAR FILLET „CONFIERT“

Caviar beurre blanc / potato foam A/D/G/L/O/R

42

TYROLIAN ALPINE PRAWNS & CANADIAN SCALLOP

roasted cauliflower cream / shrimp foam A/B/D/G/L/O/R

45

TIRAMISU „A SURPRISE“

mascarpone / espresso / biscuits / chocolate A/C/G/H/O

14

CRÈME BRÛLÉE „CLASSIC“

fresh berries A/C/G/H/O

14

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