

**EVERYTHING FOR
YOUR PLEASURE!**



APERITIVES

CUISINO WIEN The Restaurant at Casino Wien.

For our chefs, using the highest quality of regional & seasonal delicacies is the most important thing. Steaks and fish are the focus, the desserts to die for. And for the extra serving of adventure, there's nothing better after dinner than venturing a little game of Roulette, Black Jack or another casino game - as you wish; nothing's necessary but everything's possible.

REFRESHERS TO START

VINTERS SPARKLING <i>Wine or Rosé</i>	0,1 L	9
LA CHOUFFE <i>Golden Ale</i>	0,33 L	7,5
KISS OF THE ROSE <i>Motif Vermouth / Rose Lemonade / Soda</i>	0,12 L	7,5
LIMONCELLO SPRIZZ <i>Limoncello / Prosecco / Soda / Zitrone</i>	0,24 L	9
BLOOMING ROSÉ TEA NO.9 <i>La Maison Tea Royal</i>	1/8 L	6,5
VIBRANTE SPRIZZ <i>Martini Vibrante / Grapefruit / Soda</i>	0,24 L	8,5

Dear guests, information about the ingredients in our food & beverages, which may cause allergic reactions, can be obtained from our service staff members. (According to § 3 Abs. 2 AllergeninformationsVO, BGBl. II Nr. 175/2014.)

All prices in € and inclusive of VAT.

DINNER & CASINO

ROUGE & NOIR

TURNIP ^{FHMN} <i>pear / almond / verjus</i>	18
LABEL ROUGE SALMON ^{ADFNO} <i>golden beet / shiso / sushi rice</i>	23
	   
ICED CARROT ^G <i>bergamot / camomille</i>	14
CREAM OF TOMATO AND FENNEL SOUP ^{ABDLO} <i>scallop / herbal panko</i>	14
	   
YOUNG CABBAGE ^{AGLO} <i>horse radish / buck wheat / Almac apple</i>	24
DEER ^{ACGHLO} <i>celeriac / potato noodle / cherry</i>	32
PIKE PERCH ^{ADGLO} <i>fregola sarda / lovage / chanterelles</i>	32
	   
LYCHEE ^{ACGHPO} <i>peach / lemon thyme / hazelnut</i>	16
APRICOT ^{ACGHPO} <i>vanilla / almond / mint</i>	16
CHEESE PLATE ^{CGHMO} <i>fruit bread / figmustard</i>	16
COVER CHARGE ^A <i>bread, Fudas olive oil and olives</i>	4
3-COURSE MENU (<i>starter or Soup, Main and Dessert</i>)	57
4-COURSE MENÜ	69
6-COURSE (CARTE BLANCHE)	86
8-COURSE (CARTE BLANCHE)	99
DELUXE X CASINO <i>starter, soup, entree, main course and dessert</i>	WITH VOUCHER ONLY
DINNER & CASINO <i>starter, soup, main course and dessert</i>	WITH VOUCHER ONLY
GENUSS & CASINO <i>starter or soup and maincourse</i>	WITH VOUCHER ONLY

All prices in € and inclusive of VAT.



STARTERS

TATAR OF ORGANIC BEEF ^{ACDGLMO}	21
<i>mustard / egg yolk / aioli</i>	
SALAD „ASIAN STYLE“ ^{ABEFLN}	19
<i>crispy prawns / sprouts / cilantro / sesame</i>	
HOMEMEADE FALAFEL ^{AN}	13
<i>humus / grenadine / pita / parsley</i>	
LEMONGRASS FISHSOUP ^{ABDFLN}	16
<i>enoki / pok choy / cilantro</i>	

MAINS

GRILLED FILLET OF CHAR ^{DGLO}	32
<i>potato / leek / tarragon / beurre blanc</i>	
FILLET OF ORGANIC BEEF ^{ACGLO}	48
<i>celeriac / wild broccoli / truffel ball</i>	
ORIGINAL „WIENER SCHNITZEL“ ^{ACG}	34
<i>parsley potatoes / cranberries / lemon</i>	
FREGOLA SARDA CON GAMBERI ^{ABGLO}	29
<i>pepperonatacream / chili / basil</i>	

SIDES

MEDITERRENEAN VEGETABLES ^{GL}	7
TRUFFELD FRENCH FRIES	9
SWEET POTATO FRIES	7
MIXED SALAD ^{LMO}	7
BASMATI RICE	7

CHEESE & DESSERT

LYCHEE ^{ACGHPO}	16
<i>peach / lemon thyme / hazelnut</i>	
APRICOT ^{ACGHPO}	16
<i>vanilla / almond / mint</i>	
CHEESE PLATE ^{CGHMO}	16
<i>fruit bread / figmustard</i>	

*allergens may vary – please ask
our service staff for further details.

DIGESTIF

ERBER ROWAN BERRY- <i>Eau de vie 2cl</i>	9
GÖLLES APRICOT <i>Eau de vie 2cl</i>	7
GÖLLES PEAR <i>Eau de vie 2cl</i>	7
GÖLLES YELLOW PLUM <i>Eau de vie 2cl</i>	8
GÖLLES BLACKBERRY <i>Eau de vie 2cl</i>	9
GÖLLES RASBERRY <i>Eau de vie 2cl</i>	11
GÖLLES PLUM RESERVE <i>Eau de vie 2cl</i>	8
POLI DI POLI MOSCATO- <i>Grappa 2cl</i>	9
BERTA MONPRA <i>Grappa 2cl</i>	9
ZIEGLER <i>Wildcherry No. 1 2cl</i>	15
ZIEGLER <i>Williams Pear 2cl</i>	9
ZIEGLER <i>Hazelnut 2cl</i>	9
ZIEGLER <i>White Peach Liqueur 2cl</i>	7
POLI DI POLI MOSCATO- <i>Grappa 2cl</i>	9
BERTA MONPRA <i>Grappa 2cl</i>	9

*For our whole selection, ask for
the bar menu..*

COFFEE & TEA

ESPRESSO	3,3
ESPRESSO DOPPIO	4,7
AMERICAN COFFEE	4,1
CAPPUCCINO ^G	4,5
CAFÉ LATTE ^G	4,9
HOT CHOCOLATE ^G	5,3
CUP OF TEE	4,9

BEER

STIEGL GOLDBRÄU ^o THE CLASSIC 0,33 L	5,5
NULL KOMMA JOSEF ^o NON ALCOHOL 0,33 L	4,8
PAULANER HEFEWEIZEN ^o 0,5 L	6,0
OTTAKRINGER SHANDY ^o LEMON 0,33 L	4,8

AFTER DINNER- COCKTAILS

ESPRESSO MARTINI <i>42 below Vodka coffee liquor/ espresso</i>	19
AMARETTO SOUR <i>Amaretto di Saronno cane sugar lemon orange</i>	19
PINA COLADA <i>Havana 3y. Rum Malibu coco pine apple</i>	19

AFTER DINNER

**IN VINO
VERITAS**

BUBBLES

CASINO SPARKLING BRUT BIO OR **ROSÉ** BIO
Kellerei Anobis / Neusiedlersee / Österreich

0,75 L
 0,1 L

54
 9

**NO ALCOHOL,
 MUCH TASTE**

EXTRA BRUT RESERVE BIO
Weingut Loimer / Kamptal / Österreich

0,75 L

54

KEIN BOCK AUF ALKOHOL
Schwarzböck / Weinviertel
 0,75 l 34,00

GROSSE RESERVE BRUT ROSÉ BIO
Weingut Graf Hardegg / Weinviertel / Österreich

0,75 L

54

EMBRIZZO BIO
Graf Hardegg / Weinviertel
 0,75 l 38,00

PROSECCO DOC M-USE BRUT BIO
Cantina Pizzolato

0,75 L

54

PREFERENCE BRUT ODER **ROSÉ**
Domaine Etienne Oudart / Champagne / Frankreich

0,75 L
 0,375 L

76
 44

BLOOMING ROSE NO.7
La Maison Tea Royal
Südsteiermark
 0,75 l 42,00

JOYEUSE BRUT BIO
Domaine Chevauchet / Champagne / Frankreich

0,75 L

76

BELLE DE NOIRS 2016
Domaine Méa / Champagne / Frankreich

0,75 L

125

PN AYC 18 BLANC DE NOIRS 2018
Domaine Bollinger / Champagne / Frankreich

0,75 L

155

COMTES DE CHAMPAGNE 2011
Domaine Taittinger / Champagne / Frankreich

0,75 L

290

BELLE EPOQUE ROSÉ 2013
Domaine Perrier Jouet / Champagne / Frankreich

0,75 L

340

CRISTAL BRUT 2014/2015
Domaine Roederer / Champagne / Frankreich

0,75 L

390

DOM PERIGNON 2012
Domaine Dom Perignon / Champagne / Frankreich
The founder of champagne!

0,75 L

390

GREEN BRUT 2012
Armand de Brignac / Champagne / Frankreich
Gets you 1000 Follower!

0,75 L

640

BRUT ROSÉ 2012
Armand de Brignac / Champagne / Frankreich
You will be the star on social media!

0,75 L

640

BY THE GLASS

WHITE

0,125 L

GRÜNER VELTLINER TERRASSEN 2023 BIO
Jurtschitsch | Langenlois | Kamptal

5,2

RIESLING VOM SCHLOSS 2023
Graf Hardegg | Seefeld-Kadolz | Weinviertel

6,3

WIENER GEMISCHTER SATZ DAC 2023 BIO
Christ | Jedlersdorf | Wien

5,2

CHARDONNAY FELSENSTEIN 2023 BIO
Braunstein | Purbach | Leithaberg

5,9

SAUVIGNON BLANC 2023 BIO
Leitner | Illtal | Vulkanland

6,1

RED & ROSÉ

0,125 L

ZWEIGELT ROSÉ 2023 BIO
Bründlmayer | Langenlois | Kamptal

5,9

ZWEIGELT DAC 2022 BIO
Payr | Höflein | Carnuntum

5,2

SYRAH RESERVE 2021
Ceel | Rust | Leithaberg

6,3

PINOT NOIR 2023 BIO
G & H Heinrich | Gols | Neusiedlersee

6,3

CHATEAU PINDEFLEURS 2020
St. Émilion Grand Cru

7,8

HALF BOTTLES

0,375 L

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2023
Domäne Wachau | Dürnstein | Wachau

21

RIESLING HEILIGENSTEIN KAMPTAL DAC 2022
Weingut Bründlmayer | Langenlois | Wachau

31

SAUVIGNON BLANC 2023
Weingut Wohlmuth | Kitzack | Südsteiermark

24

CHARDONNAY LORES 2022
Weingut Reinisch | Tattendorf | Thermenregion

26

BLAUFRÄNKISCH CLASSIC 2021 BIO
Iby | Horitschon | Mittelburgenland

19

OPUS EXIMIUM NO 33 BIO
Gesellman | Deutschkreuz | Mittelburgenland

29

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WHITE WINE (0,75L)

GRÜNER VELTLINER TERRASSEN 2023 BIO

Jurtschitsch | Langenlois | Kamptal

GRÜNER VELTLINER SMARAGD KREUZBERG 2019

Frischengruber | Rührsdorf | Wachau

GRÜNER VELTLINER BRIGOS

RIED BERGEN GROSSE RESERVE 2020

Brindlmayer | Traismauer | Traisental

RIESLING VOM SCHLOSS 2023 BIO

Graf Hardegg | Seefeld-Kadolz | Weinviertel

RIESLING LOISERBERG 2022 BIO

Loimer | Langenlois | Kamptal

RIESLING MORDTHAL 2022 BIO

Fritsch | Oberstockstall | Wagram

RIESLING STEINERTAL 2022

F.X. Pichler | Loiben | Wachau

RIESLING SEEBERG 2015 BIO

Loimer | Langenlois | Kamptal

CHARDONNAY FELSENSTEIN 2023 BIO

Braunstein | Purbach | Leithaberg

CHARDONNAY SELECT 2020 BIO

Wieninger | Stammersdorf | Wien

CHARDONNAY LEITHAKALK 2022

Kollwentz | Frauenkirchen | Neusiedlersee

CHARDONNAY SAFFRAN 2020 BIO

Erwin Sabathi | Leutschach | Südsteiermark

WEISSBURGUNDER VOLLMONDWEIN 2023 BIO

Christ | Jedlersdorf | Wien

NEUBURGER BETONT 2021 BIO

Altenburger | Jois | Leithaberg

ROTER VELTLINER FUMBERG 2022 BIO

Leth | Fels am Wagram | Wagram

ROTGIPFLER TAGELSTEINER 2022 BIO

Schneider | Tattendorf | Thermenregion

SWEET WINE

29

BEERENAUSLESE 2021 BIO

Feiler Artinger | Rust | Leithaberg

0,375 l 39,00

1/16 l 7,10

76

ROTER EISWEIN 2022 BIO

Reinisch | Tattendorf

Thermenregion

0,375 l 39,00

1/16 l 7,10

48

36

TROCKENBEERENAUSLESE

Kracher | Illmitz | Neusiedlersee

0,187 l 24,00

46

PORTWEIN LBV 2019

Taylor's | Porto

1/16 l 6,10

52

89

78

34

47

58

64

32

41

39

42

WHITE WINE (0,75L)

GRAUBURGUNDER STEIRISCHE KLASSIK 2022 BIO <i>Neumeister / Straden / Vulkanland</i>	43
GRAUBURGUNDER GRAUE GANS 2021 BIO <i>Pasler / Jois / Leithaberg</i>	39
PINOT GRIS RESERVE 2022 <i>Umathum / Frauenkirchen / Neusiedlersee</i>	48
SAUVIGNON BLANC HOCHSULZ 2019 BIO <i>Skoff / Gamlitz / Südsteiermark</i>	42
SAUVIGNON BLANC ZIEREGG 2020 BIO <i>Tement / Berghausen / Südsteiermark</i>	78
GELBER MUSKATELLER 2023 BIO <i>Taferner / Göttlesbrunn / Carnuntum</i>	34
WELSCHRIESLING 2022 BIO <i>Sattlerhof / Gamlitz / Südsteiermark</i>	34
WIENER GEMISCHTER SATZ 2023 BIO <i>Christ / Jedlersdorf / Wien</i>	29
WIENER GEMISCHTER SATZ RIED ULM 2021 BIO <i>Wieninger / Stammersdorf / Wien</i>	52
VIOGNIER „V“ BIO <i>Graf Hardegg / Seefeld-Kadolz / Weinviertel</i>	69

WHITE WINE (0,75L) INTERNATIONAL

RIESLING „WEHLENER SONNENUHR“ 2021 BIO <i>Dr. Loosen / Mosel / Deutschland</i>	76
RIESLING PECHSTEIN 2020 BIO <i>Bassermann Jordan / Pfalz / Deutschland</i>	89
MACON VERZE 2021 BIO <i>Domaine Leflaive / Burgund / Frankreich</i>	79
CHABLIS „MONTE DE TONNERRE“ 2022 BIO <i>Patrick Puize / Chablis / Frankreich</i>	110
SAUVIGNON BLANC 2022 <i>Cloudy Bay / Marlborough / Neuseeland</i>	92

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ROSÉ WIEN (0,75L)

ROSÉ 2023 BIO 34
Bründlmayer | Langenlois | Kamptal

ROSA 2022 38
Umathum | Frauenkirchen | Neusiedlersee

RED WINE (0,75L) FROM AUSTRIA

ZWEIGELT 2021 29
Umathum | Frauenkirchen | Neusiedlersee

ZWEIGELT CARNUNTUM DAC 2023 BIO 29
Payr | Höflein | Carnuntum

ZWEIGELT DORNENVOGEL 2020 BIO 34
Glatzer | Göttelsbrunn | Carnuntum

SCHWARZ ROT 2020 96
Schwarz | Andau | Neusiedlersee

BLAUFRÄNKISCH EISENBERG 2023 29
Krutzler | Deutsch-Schützen | Eisenberg

BLAUFRÄNKISCH CHEVALIER 2020 BIO 43
Iby | Horitschon | Mittelburgenland

BLAUFRÄNKISCH LEITHABERG 2019 BIO 69
Prieler | Schützen am Gebirge | Leithaberg

PINOT NOIR 2023 BIO 32
Heinrich | Gols | Neusiedlersee

PINOT NOIR RESERVE 2021 BIO 54
Schneider | Tattendorf | Thermenregion

ST. LAURENT VOM DORF 2020 BIO 36
Pittnauer | Gols | Neusiedlersee

ST. LAURENT ALTE REBEN 2019 BIO 46
Glatzer | Göttlesbrunn | Carnuntum

MERLOT 2022 36
Kramer | Falkenstein | Weinviertel

CABERNET SAUVIGNON UNGERBERG 2019 BIO 74
Prieler | Schützen am Gebirge | Leithaberg

SYRAH RESERVE 2022 34
Ceel | Rust | Leithaberg

RED WINE (0,75L) FROM AUSTRIA

WIENER TRILOGIE (ZW, CS, ME) 2017 BIO <i>Wieninger Stammersdorf Wien</i>	39
IN SIGNO LEONIS 2018 (BF, ZW, CS) <i>Heribert Bayer Neckenmarkt Mittelburgenland</i>	79
GABARINZA (ME, BF, ZW) 2018 BIO <i>Heinrich Gols Neusiedlersee</i>	76
BELA REX (CS, ME) 2018 BIO <i>Gesellmann Deutschkreutz Mittelburgenland</i>	82
NEPOMUK (ZW, ME, BF) 2019 BIO <i>Grassl Göttlesbrunn Carnuntum</i>	44
QUATTRO (BF, CS, ME, ZW) 2019 <i>Gager Deutschkreutz Mittelburgenland</i>	53
PHANTOM (BF, CS, ME, SY) 2021 <i>Kirnbauer Deutschkreutz Mittelburgenland</i>	53
BIG JOHN (ZW, CS, PN) 2021 <i>Scheiblhofer Andau Neusiedlersee</i>	42
PANNOBILE (ZW, SL, BF) 2020 BIO <i>Achs Gols Neusiedlersee</i>	58

SEWEIT

INTERNATIONAL (0,75)

RED WINE

BAROLO BUSSIA DOCG 2020 BIO <i>Sergio Barale Piemont Italien</i>	115
CHIANTI CLASSICO RISERVA DOCG 2019 BIO <i>Tenuta Querciabella Toskana Italien</i>	56
BRUNELLO DI MONTALCINO DOCG 2018 <i>Tenuta Pian delle Vigne Toskana Italien</i>	104
DESIDERIO TOSKANA IGT 2018 BIO <i>Tenuta Avignonesi Toskana Italien</i>	95
CAIAROSSA ROSSO IGT 2016 BIO <i>Aria di Caiarossa Toskana Italien</i>	140
TIGNANELLO IGT 2020 <i>Tenuta Tignanello Toskana Italien</i>	210
ORNELLAIA BOLGHERI DOC SUPERIORE 2020 <i>Tenuta dell'Ornellaia Toskana Italien</i>	450
SASSICAIA BOLGHERI SASSICAIA 2020 <i>Tenuta San Guido Toskana Italien</i>	420
TERRE BRUNE 2019 CARIGNANO DEL SULCIS <i>Cantina Santadi Sardinien Italien</i>	99
LA FOLIE 2021 BIO <i>Chateau Yvonne Loire Frankreich</i>	54
LE CLOS DES LANGRES MONOPOLE 2021 BIO <i>D´Ardhuy Burgund Frankreich</i>	99
CROZES HERMITAGE 2021 BIO <i>Alain Graillot Rhone Frankreich</i>	99
CHATEAU CLOS ST. JULIEN 2015 BIO <i>Clos St. Julien Bordeaux Frankreich</i>	138
MARQUIS DE CALON 2019 <i>Chateau Calon Segur Bordeaux Frankreich</i>	79
CHATEAU COS D´ESTOURNEL 2008 <i>Chateau Cos d´Estournel Bordeaux Frankreich</i>	360
LE PILOU 2020 BIO <i>Olivier Pithon Languedoc Roussillon Frankreich</i>	82
PHINCA ABEJERA 2017 <i>Bodega Philar Rioja Spanien</i>	99
CAYUSE 2018 BIO <i>Cailloux Vineyards Washington USA</i>	195

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.*

