CUISINO WIEN

The Restaurant at Casino Wien

For our chef de cuisine Lukas Olbrich as well as his team 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.

4-COURSE MENU	52,00
6-COURSE DEGUSTATION MENU	79,00
8-COURSE DEGUSTATION MENU	99,00

APERITIF

CASINO PURPLE NEGRONI
Gin | Wermut | Campari | Black Elderberry
12,00

♣

MOM GIN TONIC
MOM Berry Gin | Schweppes Dry Tonic Water
12,00

♣

LUCKY LILLET
Lillet Blanc | „Trinkt Glück“ - clover refreshment
7,90

♣

SANDEMANN FINE RUBY PORTO
finest port wine
6,00

♣

NON-ALCOHOLIC-GIN TONIC
Rick Free | Schweppes Dry Tonic Water
9,50

♣

MOET & CHANDON ROSÉ IMPERIAL
Piccolo
35,00

A LA CARTE

STARTER

BEEF TARTAR 100g / 170g with homemade brioche | hour-egg truffle mayonnaise | Amsterdam onion	19,00 / 31,00
HOMMADE CORN FALAFEL frisee | black garlic | onion	8,00
CAESAR SALAD black tiger prawns | croûtons | fresh parmesan	12,00

SIDE DISHES

ROASTED VEGETABLES	4,00
SWEET POTATO FRIES garlic | parsley	5,00
TRUFFLED PARMESAN FRIES	6,00
HERB MOUSSELINE	5,00
TRUFFLED MOUSELINE	7,00

A LA CARTE

STEAKS

FILETSTEAK 150G	31,00
FILETSTEAK 200G	37,00
CHÂTEAUBRIAND* for 2 persons carved at the table	73,00

TOPPINGS & SAUCES

BLACK TIGER PRAWN	per piece: 3,00
SCALLOP	two pieces: 7,00
GRATINATED HERB CRUST	4,00
FLAMBÉ with Courvoisier VSOP (Cognac)	each table: 15,00
HERB CHILI BUTTER	3,00
MUSTED GRAVY	2,00
PEPPER GRAVY	3,00
TRUFFLED GRAVY	5,00

*all steaks are served with seasonal garnishes.

A LA CARTE

MAIN COURSES

SEA BASS 21,00
with roasted vegetables

PASTA SCAMPI 24,00
homemade pasta | black tiger prawns | white wine sauce

CHICKEN SCHNITZEL 16,00
fries | cranberry-mayonnaise | lemon

DESSERT

CHOCOLATE SOUFFLE 10,00
seasonal ice cream

CHEESEPLATE 11,00
fig-nut-bread | truffle honey