

REFRESHMENT

Vintner´s Sparkling
Organic white or rosé
Kellerei Anobis
0,1 l 9

Casino Wien Sparkling
Lemon-thyme | lemon grass
ginger | Prosecco
0,1 l 8,5

Limoncello Sprizz
Limoncello | Prosecco | Soda | Lemon
0,24 l 9

Tea Royal No. 9 rosé
Maison Royal
1/8 l 6,5

Vibrante Sprizz
Martini Vibrante | Grapefruit | Soda
0,24 l 8,5

GLASS OF JOY

1/8 l

Grüner Veltliner
Terrassen 2024 BIO
Jurtschitsch | Langenlois
Kamptal 5,2

Riesling
vom Schloss 2024 BIO
Graf Hardegg | Seefeld-Kadolz
Weinviertel 6,3

Wiener Gemischter Satz
DAC 2024 BIO
Christ | Jedlersdorf
Wien 5,2

Chardonnay
Felsenstein 2023 BIO
Braunstein | Purbach
Leithaberg 5,9

Sauvignon blanc
DAC 2023 BIO
Leitner | Ilztal
Vulkanland 6,1

Zweigelt rosé 2024 BIO
Bründlmayer | Langenlois
Kamptal 5,9

Carnuntum DAC 2023 BIO
Payr | Höflein
Carnuntum 5,2

Syrah reserve 2022
Ceel | Rust
Leithaberg 6,3

Pinot noir 2023 BIO
G & H Heinrich | Gols
Neusiedlersee 6,3

Chateau Pindefleurs 2021
St. Émilion Grand Cru
Bordeaux 7,8

Beerenauslese 2023 BIO
1/16
Feiler Artinger | Rust
Leithaberg 5,2

Eiswein 2022
1/16
Kracher Liliac | Transsylvanien
Rumänien 6,3

Late Bottle Vintage 2019
1/16
Taylor´s | Vila Nova de Gaia
Portugal 5,2

ROUGE & NOIR

Burrata ^{AGHP}
Pumpkin | sage | amaretti
21

Tuna ^{CDFNP}
Radish | myoga | sesame
23



Cream of cauliflower soup ^{FGLO}
grenadine | tahini | ras el hanouth
14

Chicken Consommé ^{CGLO}
Royal | truffle | beet
14



Gnocchi ^{ACGL}
Ricotta | ramson | lemon
24

Braised Veal ^{GLO}
Polenta | pine-gremolata | lardo
34

Label Rouge Salmon ^{DL}
Carrot | Edamame | Shimeji
34



Apple ^{ACGO}
Amalfi lemon | muscat | verbena
16

Yoghurt ^{ACGH}
White chocolate | honey | passionfruit
16

Variation of Cheese ^{ACGHMO}
Fruit bread | fig mustard
16

Cover Charge
Bread, Fudas Olive Oil and Olives
4

3-Course	57
4-Course	69
6-Course (Carte Blanche)	86

DELUXE x CASINO 5 Course with Voucher
DINNER & CASINO 4 Course with Voucher
GENUSS & CASINO 2 Course with Voucher

Our Partners

Meat
Fleischbank Höllerschmid, Etzdorf
Sweet Water Fish
Gut Dornau, Leobersdorf
Sea Fish and Sea Food
Eishken Estate, Wien
Free Range Eggs
Geflügelhof Muhr, Gallbrunn
Diaries with AMA Seal
Transgourmet, Brunn
Bread
Müller & Gartner, Groß-Enzersdorf
Cheese
Stefan Gruber, kaes.at
Fruits and Vegetables
Wiesenland, Wien

STARTER

Tatar of Organic Beef ^{CDGMP}
Avocado | herb salad | toast
21

Hamachi ^{CDFM}
Ponzu | myoga | radish
23

Beets ^{AGHLM}
Cous Cous | hazelnuts | yoghurt
14

Beef Broth ^{ACGLO}
Cheese loaf | onion | chive
16

MAINS

Seabass ^{ADGLO}
Barley | Spinach | salt-lemon
34

Fillet of Organic Beef ^{ACGLO}
polenta | onion | peas
48

Original Wiener Schnitzel ^{ACG}
Parsley Potatoes
Cranberries | Lemon
34

Cauliflower ^{ACGHL}
Cheak peas | curry
pear
29

SIDES

Mediterranean Vegetables ^{GL}
7

French fries with
Truffle mayonnaise
9

Sweet Potato Fries
7

Mixed Salad ^{LMO}
7

Basmati rice
7

CHEESE & DESSERT

Apple ^{ACGO}
Amalfi lemon | muscat | verbena
16

Yoghurt ^{ACGH}
White chocolate | honey | passionfruit
16

Variation of Cheese ^{ACGHMO}
Fruit bread | fig mustard
16

DIGESTIF

Espresso Martini
19

Ziegler Wild Cherry No.1
2cl 15

Gölles Matured Plum
2cl 8

Grappa Poli di Poli Moscato
2cl 9