

CASINO CULINARY



APERITIVES

PRE-DINNER DRINKS & COCKTAILS

LAURENT PERRIER LA CUVÉE ° <i>Tours-sur-Marne Champagne</i>	0.1 L	16
CASINO KIR ROYAL ° <i>Laurent Perrier La Cuvée Crème de Cassis</i>	0.1 L	17
WILDSHUT BIO-PERLAGE A° <i>Brut de Bière</i>	0.75 L	69
NEGRONI ° <i>Campari 5020 gin red vermouth soda water</i>	0.15 L	13
ROSATO & TONIC ° <i>Ramazotti Rosato Schweppes Indian Tonic lime</i>	0.2 L	12
CAMPARI & SODA WATER °	0.15 L	8.2
CAMPARI & ORANGE °	0.2 L	9
5020 GIN & TONIC ° <i>5020 gin Schweppes Indian Tonic</i>	0.2 L	13
STIEGL PILSNER G° <i>light bodied, refreshingly sparkling, bitter</i>	0.33 L	5.4

NON-ALCOHOLIC ENJOYMENT

CRODINO SPRITZ NON-ALCOHOLIC ° <i>a true Italian classic Crodino & soda water</i>	0.2 L	4.9
THEE BUBBLÉ ° <i>Vineyard Regele Ehrenhausen Southern Styria</i>	0.1 L 0.75 L	6.4 45
DRIVERS GIN & TONIC ° <i>Tanqueray 0,0 Schweppes Indian Tonic</i>	0.24 L	13
WILDSHUTER FLÜX <i>lemon aronia</i>	0.25 L	4.9

BEER SPECIALTIES

STIEGL GUT WILDSHUT

HOPFENHERZ <i>organic unfiltered lager 12.2°P 5.2% alc. ^A pale yellow distinctly fresh hop character mellow malty notes & hoppy bouquet</i>	0.25 L	5.9
SORTENSPIEL <i>Austrian pale ale from ancient grains 12°P 5% alc. ^A honey colored fruity & bready character from top fermenting yeast</i>	0.25 L	5.9

SPRIZZ

APEROL SPRITZ 0.25 L 6.7 <i>white wine soda water Aperol</i>
APEROL VENEZIANO 0.25 L 8.6 <i>Prosecco soda water Aperol</i>
HUGO 0.25 L 7.5 <i>sparkling wine soda water elderflower sirup mint lime</i>
SPRITZER 0.25 L 4.7 <i>white red wine</i>

All prices in € and inclusive of VAT.

DINNER & CASINO

MENÜ NOIR

„FOREST&PASTURE“

smoked beef | green asparagus | parmesan cheese ^{ACGLMO}
smoky-rich-fresh

„PRECIOUS ESSENCE“

consommé of veal | semolina dumplings | root vegetables ^{ACGHOL}
hearty-smooth-tasty

„ROOTS&MEADOW“

piglet „back&belly | pointed cabbage | cipolini confit | parsley dumplings ^{ACGLMO}
tender-sweet-juicy

„AFTER EIGHT“

chocolate | mint | Strawberries ^{ACGHO}
sweet-fruity-fresh

MENÜ ROUGE

„SUNKISSED“

curiosities of tomatoes | basil | mozzarella cheese ^{ACGOHL}
fresh-light-fruity

„GREEN FORTUNE“

*foam of wild garlic | stuffed pasta | cured meat
sourdough bread* ^{ACGLO}
strong-nippy-intense

„UNDERWATER AND ASHORE“

filet brook trout | peas | asparagus | caviar ^{ACDGOL}
crisp-creamy-classy

„SWEET HARMONY“

rhubarb tarte | vanilla | roasted almonds ^{ACGHO}
fruity-creamy-sour

4 COURSES 69

3 COURSES 52

WINE PAIRING

3 WINES ° 20

white/red/rosé wines at 1/8 L, sweet wines at 1/16 L
We would be delighted to pair the corresponding wines to your menu selection.

Please ask your waitress or waiter for their recommendations
or pick your own favorites from our wines by the glass on page 7.

COVER* *per person* 4.9

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

All prices in € and inclusive of VAT.

PRECIOUS PEARLS

BLACK STURGEON CAVIAR 10 G CAN 35
crème fraîche | dill oil | blinis ^{ACGDO}
or
mashed potatoes | brown butter

STARTERS

„SMOKED BEEF“ 22
green asparagus | parmesan cheese ^{ACGLMO}

CURIOSITIES OF TOMATOES [Ⓟ] 21
basil | mozzarella cheese ^{ACGOHL}

ARCTIC CHAR „MARINATED“ 23
cucumber | gin | caviar ^{ACDGLO}

MAINS

FILET OF BROOK TROUT 29
peas | asparagus | caviar ^{ACDGOL}

FILET OF PIKEPERCH 32
celeriac | sautéed leaf spinach ^{DGOL}

PIGLET „BACK&BELLY“ 33
pointed cabbage | cipolini confit | parsley dumplings ^{ACGLMO}

GNOCCHI „WILD GARLIC“ [Ⓟ] 27
parmesan cheese | pine nut | herbs ^{ACGOHL}

CHICKENBREAST 30
mashed potatoes | wild garlic | root vegetables ^{AGLO}

FETTUCCHINE [Ⓟ] 29
parmesan cheese | truffle | rocket | roasted pine nut ^{ACGH}

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF 200 GRAMS 46
Demi Glace | herb butter | French fries ^{GLO}
with tiger prawns ^{BG} PER PC. +3.9
with grilled market vegetables ^{LG} +6

WIENER SCHNITZEL OF VEAL 26.5
parsley potatoes | lingonberry jam ^{ACG}

BEEF „DRY AGED“ 39
braised vegetables | french fries | truffle | barolo sauce ^{ACGLO}

SOUPS

CONSOMMÉ OF VEAL 11
semolina dumplings | root vegetables ^{ACGHOL}

FOAM OF SAUERKRAUT 11
black pudding | marjoram ^{ACGLO}

FOAM OF WILD GARLIC 11
*stuffed pasta | cured meat
sourdough bread* ^{ACGLO}

SIDE DISHES

SMALL MIXED LETTUCE SALAD ^{ACGLMO} 5.5

ROASTED POTATOES WITH ROSEMARY ^G 6

GRILLED MARKET VEGETABLES ^{GOL} 6

MASHED POTATOES ^G 6

REGIONAL GENIUS

Only with the highest quality products from our regional suppliers we are able to create moments of culinary delight. Please allow us to present to you.

VEGETABLE SUPPLIERS
*Rupert Berger, partner of the
"Genuss Region", Wals*

*Markus Schreilechner's Obst &
Gemüse, Wals-Siezenheim*

BUTCHER
Spezialitäten Baischer, Lochen

CAVIAR
Walter Grüll, Grödig

vegetarian dish [Ⓟ]

All prices in € and inclusive of VAT.

AFTER DINNER

DESSERTS

„AFTER EIGHT“ <i>chocolate mint Strawberries</i> <small>ACGHO</small>	14
RHUBARB TARTE <i>vanilla roasted almonds</i> <small>ACGHO</small>	14
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream marinated strawberries&rhubarb</i>	15
CITRUS FRUIT SALAD <i>sorbet of the season</i>	9

SPIRITS

GÖLLES	2 CL
QUINCE	12.4
WILD PEAR “SAUBIRNE“	4.5
ROWAN BERRY	6.5
OLD APPLE	7.5
YELLOW PEAR “HIRSCHBIRNE“	5.7
GESSLBERGER APPLE & PLUM “OBSTLER“	5.5
DAMSON PLUM	4.5
APRICOT	9.8

COGNAC & CALVADOS

	2 CL
REMY MARTIN	6,5
HENNESSY XO	25
PÈRE MAGLOIRE XO CALVADOS	6

HOT BEVERAGES

ESPRESSO ^g	3.5
DOUBLE ESPRESSO ^g	4.9
CAFÉ AMERICANO ^g	4.2
CAPPUCCINO ^g	4.5
LATTE MACCHIATO ^g	5.2
HOT CHOCOLATE ^g	5.5
TEA POT <i>assorted teas, fruit & herb infusions</i>	4.5

GRAPPA

	2 CL
ALEXANDER PLATINUM AMARONE	5,5
POLI SARPA	6

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

BEERS

STIEGL GOLDBRÄU <i>the classic</i>	0.33 L	4.7
STIEGL FREIBIER <i>non-alcoholic</i>	0.33 L	4.7
STIEGL RADLER <i>lemon</i>	0.33 L	4.7
KALTENHAUSENER 1475 PALE ALE <i>fruity, hoppy, bitter</i>	0.33 L	5.5
WEIHENSTEPHANER HEFEWEIZEN <i>fruity with hints of clove</i>	0.33 L	5.3

MINERAL WATER & FRUIT JUICES

RÖMERQUELLE <i>sparkling still</i>	0.33 L	3.9
	0.75 L	7.4
RAUCH FRUIT JUICES <i>apple orange apricot black currant strawberry mango multi vitamin</i>	0.2 L	4.5
RAUCH FRUIT JUICES <i>mixed with soda water</i>	0.4 L	4.9
<i>mixed with water</i>	0.4 L	4.6
SODA WATER WITH EDERFLOWER	0.4 L	4.2
SODA WATER WITH LEMONJUICE	0.4 L	4.2

LEMONADES & ENERGY DRINK

SPRITE	0.33 L	4.5
MEZZO MIX	0.33 L	4.5
ALMDUDLER	0.35 L	4.5
COCA-COLA <i>regular zero light</i>	0.33 L	4.5
SCHWEPPE <i>Bitter Lemon Indian Tonic Ginger Ale</i>	0.2 L	4.5
ORGANICS BLACK ORANGE	0.25 L	5.5
RED BULL ENERGY DRINK	0.25 L	5.5

All prices in € and inclusive of VAT.

S
K
N
R
D

S P E C I A L

Some more?
Please ask our service staff to see our
comprehensive wine list
or about individual recommendations.

WINES BY THE GLASS

WHITE

1/8 L

GRÜNER VELTLINER GEDERSDORF DAC 6.4
12.5% alc. | Bründlmayer | Kremstal | Lower Austria °

CHARDONNAY CARNUNTUM 6.4
13% alc. | Gerhard Markowitsch | Göttlesbrunn | Carnuntum DAC °

SAUVIGNON BLANC 6.3
13% alc. | Tobias Zinnel | Mönchhof | Burgenland °

ROSÉ

1/8 L

BIO ROSÉ OF ZWEIGELT 6.2
12% alc. | Weinberghof Fritsch | Kirchberg am Wagram | Lower Austria °

RED

1/8 L

BLAUFRÄNKISCH CLASSIC 6.9
13.5% alc. | Erich & Mario Migsich | Antau | Burgenland °

MERLOT GABARINZA 6.9
14% alc. | Markus Iro | Gols | Lake Neusiedl °

CHÂTEAU GRAND VILLAGE 14.9
Bordeaux Superieur | France | Château Lafleur °

SWEET

1/16 L

CUVEE BEERENAUSLESE 9
11.5% alc. | Feiler-Artinger | Rust | Burgenland °

FROM OUR WINE LIST

0,75 L

CHARDONNAY „FELSENSTEIN“ 2018/2019 39
Birgit Braunstein | Purbach | Burgenland °

SAUVIGNON BLANC SANCERRE 2023 105
Hubert Brochard | les tres coteaux | terres de caillottes | France °

ZWEIGELT „MITTERJOCH“ 2016/2017 37
Birgit Braunstein | Purbach | Burgenland °

CHÂTEAU GRAND VILLAGE 2020 82
Bordeaux Superieur | France | Château Lafleur °

CUVEÉ OPUS EXIMIUM 2021 99
Gesellmann | Deutschkreuz | central Burgenland °

ALLERGEN INFORMATION

On the previous pages all offered dishes are listed together with single letter abbreviations referring to the contained allergens in accordance 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.*