

# 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	12.5
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 &amp; 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. <sup>A</sup> pale yellow   distinctly fresh hop character mellow malty notes &amp; hoppy bouquet</i>	0.25 L	5.9
SORTENSPIEL <i>Austrian pale ale from ancient grains   12°P   5% alc. <sup>A</sup> honey colored   fruity &amp; 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

### „CRISPY ENJOYMENT“

*smoked beef | crispy lasagne | antipasti* <sup>ACGLO</sup>  
smoky-spicy-hearty

### „EARTHY FULLNESS“

*foam of potato | grilled sausage | fresh herbs* <sup>ACGLO</sup>  
creamy-fresh-rich

### „LIGHT AUSTRIAN CLASSIC“

*chickenbreast | horseradish | root vegetables  
potato cream* <sup>AGLO</sup>  
tender-tasty-soft

### „DELICATE EXOTIC“

*dark chocolate brownie | tonka bean | passionfruit* <sup>ACGHOL</sup>  
sweet-fruity-fresh

## MENÜ ROUGE

### „FLAVOURES OF THE NORTH“

*canadian wild salmon | wasabi | herbs* <sup>ACDGLO</sup>  
crunchy-light-nippy

### „TASTY CREAMINESS“

*foam of red pepper | bresaola | mascarpone* <sup>ACGoL</sup>  
strong-hearty-aromatic

### „ELEGANCE OF THE SEA“

*pike perch | horseradish | chives | beetroot* <sup>ADGLO</sup>  
sweet-earthy-spicy

### „WINTERY SWEETNESS“

*semolina pudding | blood orange | almond  
vanilla* <sup>ACGHO</sup>  
fruity-creamy-nutty

4 COURSES 69

3 COURSES 52

## WINE PAIRING

3 WINES <sup>o</sup> 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* <sup>ACGDO</sup>  
 or  
*mashed potatoes | brown butter*

## STARTERS

SMOKED ROASTBEEF 22  
*crispy lasagne | antipasti* <sup>ACGLO</sup>

CÈPE RAVIOLI (V) 21  
*foam of parmesan cheese | pickled cranberries  
 tramezzini crunch* <sup>ACGHOL</sup>

CANADIAN WILD SALMON 23  
*wasabi | wild herbs | kataifi dough* <sup>ACDGL0</sup>

## MAINS

PIKE PERCH FILLET 32  
*horseradish | chives | beetroot* <sup>ADGLO</sup>

DANUBE SALMON 36  
*celeriac | sautéed leaf spinach* <sup>DGOL</sup>

CHICKENBREAST „AUSTRIAN STYLE“ 30  
*horseradish | root vegetables | potato cream* <sup>AGLO</sup>

PUMPKIN RAVIOLI 29  
*parmesan cheese | pickled plums & pumpkin | chives* <sup>ACGHOL</sup>

SADDLE OF LAMB 42  
*beans | bacon | smoked sauce hollandaise | deep fried gnocchi* <sup>ACGLMO</sup>

BEEF „DRY AGED“ 39  
*braised vegetables | french fries | truffle | barolo sauce* <sup>ACGLO</sup>

FETTUCINE (V) 29  
*parmesan cheese | truffle | rocket | roasted pine nut* <sup>ACGH</sup>

## CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF 200 GRAMS 46  
*Demi Glace | herb butter | French fries* <sup>GLO</sup>  
*with tiger prawns* <sup>BG</sup> PER PC. +3.9  
*with grilled market vegetables* <sup>LG</sup> +6

WIENER SCHNITZEL OF VEAL 26.5  
*parsley potatoes | lingonberry jam* <sup>ACG</sup>

## SOUPS

FOAM RED PEPPER 11  
*bresaola | mascarpone* <sup>ACGoL</sup>

FOAM OF POTATOE 11  
*foam of potato | grilled sausage |  
 fresh herbs* <sup>ACGLO</sup>

CONSOMMÉ OF BEEF 9  
*root vegetables | semolina and  
 veal liver dumplings* <sup>ACGL</sup>

## SIDE DISHES

SMALL MIXED  
 LETTUCE SALAD <sup>ACGLMO</sup> 5.5

ROASTED POTATOES  
 WITH ROSEMARY <sup>G</sup> 6

GRILLED MARKET  
 VEGETABLES <sup>GOL</sup> 6

MASHED POTATOES <sup>G</sup> 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 (V)

All prices in € and inclusive of VAT.

# AFTER DINNER

## DESSERTS

SEMOLINA PUDDING <i>blood orange   almond   vanilla</i> <sup>ACGHO</sup>	14
CHOCOLATE BROWNIE <i>tonka bean ice cream   passionfruit</i> <sup>ACGHOL</sup>	14
DARK CHOCOLATE CAKE <i>tahiti vanilla-rum-ice cream   spiced oranges</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 <sup>G</sup>	3.5
DOUBLE ESPRESSO <sup>G</sup>	4.9
CAFÉ AMERICANO <sup>G</sup>	4.2
CAPPUCCINO <sup>G</sup>	4.5
LATTE MACCHIATO <sup>G</sup>	5.2
HOT CHOCOLATE <sup>G</sup>	5.5
TEA POT <i>assorted teas, fruit &amp; 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

## 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

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# 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 2022 6.3  
*12.5% alc. | Bründlmayer | Kremstal | Lower Austria °*

CHARDONNAY CARNUNTUM 2022 6.4  
*13% alc. | Gerhard Markowitsch | Göttlesbrunn | Carnuntum DAC °*

SAUVIGNON BLANC 2022 6.3  
*13% alc. | Tobias Zinnel | Mönchhof | Burgenland °*

### ROSÉ

1/8 L

BIO ROSÉ OF ZWEIGELT 2022 6.1  
*12% alc. | Weinberghof Fritsch | Kirchberg am Wagram | Lower Austria °*

### RED

1/8 L

BLAUFRÄNKISCH CLASSIC 2021 6.6  
*13.5% alc. | Erich & Mario Migsich | Antau | Burgenland °*

MERLOT GABARINZA 2021 6.9  
*14% alc. | Markus Iro | Gols | Lake Neusiedl °*

CHÂTEAU GRAND VILLAGE 2020 14.9  
*Bordeaux Superieur | France | Château Lafleur °*

### SWEET

1/16 L

CUVEE BEERENAUSLESE 2021 7.8  
*11.5% alc. | Feiler-Artinger | Rust | Burgenland °*

## FROM OUR WINE LIST

0,75 L

GRÜNER VELTLINER OBERE STEIGEN 2021 44  
*12.5% alc. | Markus Huber | Reichersdorf | Traisen valley DAC °*

CREITZER RESERVE BLAUFRÄNKISCH 2021 66  
*13.5% alc. | Albert Gesellmann | Deutschkreutz | Central Burgenland °*

MERLOT "RIED KURZBERG" 2021 56  
*14.5% alc. | Tobias Zinnel | Mönchhof | Burgenland °*

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

# 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.*