

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 & 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

„HARBINGERS OF SPRING“

rhubarb / asparagus / cress / cream cheese / puff pastry ^{ACGLNO}
crunshy-creamy-fresh

„A TOUCH OF HOME“

consommé of beef / austrian cheese dumplings / chives ^{ACGLO}
hearty-rich-tasty

„EARTH´S ESSENCE“

*lamb „saddle and shoulder“ / beans / potatoes
onions / curry* ^{GLMO}
tender-tasty-juicy

„SWEET SYMPHONY“

poppy seed dumplings / blueberries / vanilla ^{ACGHO}
crunchy-fruity-fluffy

MENÜ ROUGE

„TASTY FRESHNESS“

arctic char / cucumber / gin / caviar ^{ACDGLO}
tender-light-nippy

„HEARTY TRADITION“

light foam of sauerkraut / black pudding / marjoram ^{ACGLO}
strong-hearty-intense

„GENTLE SEA BREEZE“

*premium salmon slowly cooked / potato and kohlrabi stew
fresh herbs* ^{ACGOHL}
tender-mild-fresh

„TROPICAL FLAIR“

spiced pineapple / almond / coconut ^{ACGHOL}
fruity-creamy-nutty

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

„HARBINGERS OF SPRING“ 22
rhubarb | asparagus | cress | cream cheese | puff pastry ^{ACGLNO}

TOMATO-BASIL RAVIOLI (V) 21
foam of parmesan cheese | tramezzini crunch ^{ACGHOL}

ARCTIC CHAR „MARINATED“ 23
cucumber | gin | caviar ^{ACDGL0}

MAINS

PREMIUM SALMON „SLOWLY COOKED“ 29
potato and kohlrabi stew | fresh herbs ^{ACGOHL}

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

LAMB „SADDLE AND SHOULDER“ 33
beans | potatoes | onions | curry ^{GLMO}

GNOCCHI „DOLCE LATTE“ (V) 27
pear | walnut | herbs ^{ACGOHL}

CHICKENBREAST „AUSTRIAN STYLE“ 30
horseradish | root vegetables | mashed potatoes ^{AGLO}

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

FETTUCINE (V) 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}

SOUPS

FOAM OF RED PEPPER 11
bresaola | bread stick ^{ACGOL}

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

CONSOMMÉ OF BEEF 11
*austrian cheese dumplings
semolina dumplings and veal liver
dumplings* ^{ACGL}

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 Grill, Grödig

vegetarian dish (V)

All prices in € and inclusive of VAT.

AFTER DINNER

DESSERTS

| | |
|--|----|
| „TROPICAL FLAIR“ <i>spiced pineapple almond coconut</i> ^{ACGHOL} | 14 |
| POPPY SEED DUMPLINGS <i>blueberries vanilla</i> ^{ACGHO} | 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 ^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 |

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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RESERVE

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.*