

**EVERYTHING FOR
YOUR PLEASURE!**



APERITIVES

CUISINO WIEN

The Restaurant at Casino Wien.

For our chefs, 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.

REFRESHERS TO START




VINTERS SPARKLING <i>Wine or Rosé</i>	0,1 L	9
LA CHOUFFE <i>Golden Ale</i>	0,33 L	7,5
KIR IMPERIAL <i>Chambord Framboise Champagne</i>	0,12 L	10,5
LIMONCELLO SPRIZZ <i>Limoncello Prosecco Soda Zitrone</i>	0,24 L	9
BALIS <i>Pineapple-Mint or Basil-Ginger or Cranberry-Rosemary</i>	0,20 L	4,9
VIBRANTE SPRIZZ <i>Martini Vibrante Grapefruit Soda</i>	0,24 L	8,5

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

All prices in € and inclusive of VAT.

DINNER & CASINO

ROUGE & NOIR

CARROT ^{CM} <i>kale dill miyoga</i>	18
TROUT TATAKI ^{ADG} <i>parsley root cream bitter salad caviar</i>	21
	
PUMPKIN ^{GO} <i>ras el hanout pumpkin seed pesto</i>	14
BEEF BROTH ^{ACGHL} <i>„Kaspressknödel“ chive</i>	14
	
VEGGIE RAGOUT ^{ACGLO} <i>dumpling capres mushroom</i>	24
SHOULDER OF LAMB ^{GLMO} <i>mustard corn olive gremolata</i>	32
FILLET OF PIKE PERCH ^{DGLO} <i>buckwheat wild broccoli herbal oil</i>	32
	
CRÊPES SUZETTE ^{ACG} <i>Grand marnier almonds</i>	16
„BIRCHER MÜSLI“ NEW STYLE ^{AGH} <i>yoghurt apples oats</i>	16
COVER CHARGE ^A <i>bread, Fudas olive oil and olives</i>	4
3-COURSE MENU (<i>starter or Soup, Main and Dessert</i>)	57
4-COURSE MENÜ	69
6-COURSE (CARTE BLANCHE)	86
8-COURSE (CARTE BLANCHE)	99
DELUXE X CASINO <i>starter, soup, entree, main course and dessert</i>	WITH VOUCHER ONLY
DINNER & CASINO <i>starter, soup, main course and dessert</i>	WITH VOUCHER ONLY
GENUSS & CASINO <i>starter or soup and maincourse</i>	WITH VOUCHER ONLY

All prices in € and inclusive of VAT.



STARTERS

TATAR OF ORGANIC BEEF ^{ACDGLMO}	21
<i>mustard egg yolk aioli</i>	
SALAD „ASIAN STYLE“ ^{ABEFLN}	19
<i>crispy prawns sprouts cilantro sesame</i>	
HOMEMADE FALAFEL ^{AN}	13
<i>humus grenadine pita parsley</i>	
LEMONGRASS FISHSOUP ^{ABDFLN}	16
<i>enoki pok choy cilantro</i>	

MAINS

GRILLED FILLET OF CHAR ^{DGLO}	32
<i>potato leek tarragon beurre blanc</i>	
FILLET OF ORGANIC BEEF ^{ACGLO}	48
<i>celeriac wild broccoli truffel ball</i>	
ORIGINAL „WIENER SCHNITZEL“ ^{ACG}	34
<i>parsley potatoes cranberries lemon</i>	
FREGOLA SARDA CON GAMBERI ^{ABGLO}	29
<i>pepperonatacream chili basil</i>	

SIDES

MEDITERRANEAN VEGETABLES ^{GL}	7
TRUFFELD FRENCH FRIES	9
SWEET POTATO FRIES	7
MIXED SALAD ^{LMO}	7
BASMATI RICE	7

CHEESE & DESSERT

CHEESE PLATE ^{CGHMO}	16
<i>fruit bread figmustard</i>	
CRÊPES SUZETTE ^{ACG}	16
<i>Grand marnier almonds</i>	
„BIRCHER MÜSLI“ ^{AGH}	16
<i>yoghurt apples oats</i>	

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

DIGESTIF

ERBER ROWAN BERRY- <i>Eau de vie 2cl</i>	9
GÖLLES APRICOT <i>Eau de vie 2cl</i>	7
GÖLLES PEAR <i>Eau de vie 2cl</i>	7
GÖLLES YELLOW PLUM <i>Eau de vie 2cl</i>	8
GÖLLES BLACKBERRY <i>Eau de vie 2cl</i>	9
GÖLLES RASBERRY <i>Eau de vie 2cl</i>	11
GÖLLES PLUM RESERVE <i>Eau de vie 2cl</i>	8
POLI DI POLI MOSCATO- <i>Grappa 2cl</i>	9
BERTA MONPRA <i>Grappa 2cl</i>	9
ZIEGLER <i>Wildcherry No. 1 2cl</i>	15
ZIEGLER <i>Williams Pear 2cl</i>	9
ZIEGLER <i>Hazelnut 2cl</i>	9
ZIEGLER <i>White Peach Liqueur 2cl</i>	7
POLI DI POLI MOSCATO- <i>Grappa 2cl</i>	9
BERTA MONPRA <i>Grappa 2cl</i>	9

For our whole selection, ask for the bar menu..

COFFEE & TEA

ESPRESSO	3,3
ESPRESSO DOPPIO	4,7
AMERICAN COFFEE	4,1
CAPPUCCINO ^g	4,5
CAFÉ LATTE ^g	4,9
HOT CHOCOLATE ^g	5,3
CUP OF TEE	4,9

BEER

STIEGL GOLDBRÄU ^o THE CLASSIC 0,33 L	5,5
NULL KOMMA JOSEF ^o NON ALCOHOL 0,33 L	4,8
PAULANER HEFEWEIZEN ^o 0,5 L	6,0
OTTAKRINGER SHANDY ^o LEMON 0,33 L	4,8

AFTER DINNER-COCKTAILS

ESPRESSO MARTINI <i>42 below Vodka coffee liquor espresso</i>	19
AMARETTO SOUR <i>Amaretto di Saronno cane sugar lemon orange</i>	19
PINA COLADA <i>Havana 3y. Rum Malibu coco pine apple</i>	19

AFTER DINNER

**IN VINO
VERITAS**

SPARKLING

ZERONIMO SPARKLING SAUVIGNON BLANC <i>Weingut Bayer Mittelburgenland Österreich</i> <i>alcohol free sparkling wine!</i>	0,75 L	42
CASINO SPARKLING BRUT ^{BIO} OR ROSÉ ^{BIO} <i>Kellerei Anobis Neusiedlersee Österreich</i>	0,75 L 0,1 L	54 9
EXTRA BRUT RESERVE ^{BIO} <i>Weingut Loimer Kamptal Österreich</i>	0,75 L	54
GROSSE RESERVE BRUT ROSÉ ^{BIO} <i>Weingut Graf Hardegg Weinviertel Österreich</i>	0,75 L	54
PROSECCO DOCG SUPERIORE BRUT ^{BIO} <i>Col de L'Utia Cantina Sacchetto</i>	0,75 L	54
PREFERENCE BRUT ODER ROSÉ <i>Domaine Etienne Oudart Champagne Frankreich</i>	0,75 L 0,375 L	76 44
JOYEUSE BRUT ^{BIO} <i>Domaine Chevauchet Champagne Frankreich</i>	0,75 L	76
BELLE DE NOIRS 2016 <i>Domaine Méal Champagne Frankreich</i>	0,75 L	125
PN AYC 18 BLANC DE NOIRS 2018 <i>Domaine Bollinger Champagne Frankreich</i>	0,75 L	155
COMTES DE CHAMPAGNE 2011 <i>Domaine Taittinger Champagne Frankreich</i>	0,75 L	290
BELLE EPOQUE ROSÉ 2013 <i>Domaine Perrier Jouet Champagne Frankreich</i>	0,75 L	340
CRISTAL BRUT 2014/2015 <i>Domaine Roederer Champagne Frankreich</i>	0,75 L	390
DOM PERIGNON 2012 <i>Domaine Dom Perignon Champagne Frankreich</i> <i>The founder of champagne!</i>	0,75 L	390
GREEN BRUT 2012 <i>Armand de Brignac Champagne Frankreich</i> <i>Gets you 1000 Follower!</i>	0,75 L	640
BRUT ROSÉ 2012 <i>Armand de Brignac Champagne Frankreich</i> <i>You will be the star on social media!</i>	0,75 L	640

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BY THE GLASS

WHITE

0,125 L

GRÜNER VELTLINER TERRASSEN 2023 BIO
Jurtschitsch | Langenlois | Kamptal

5,2

RIESLING VOM SCHLOSS 2023
Graf Hardegg | Seefeld-Kadolz | Weinviertel

6,3

WIENER GEMISCHTER SATZ DAC 2023 BIO
Christ | Jedlersdorf | Wien

5,2

CHARDONNAY FELSENSTEIN 2023 BIO
Braunstein | Purbach | Leithaberg

5,9

SAUVIGNON BLANC 2023 BIO
Leitner | Ilztal | Vulkanland

6,1

RED & ROSÉ

0,125 L

ZWEIGELT ROSÉ 2023 BIO
Bründlmayer | Langenlois | Kamptal

5,9

ZWEIGELT DAC 2022 BIO
Payr | Höflein | Carnuntum

5,2

SYRAH RESERVE 2021
Ceel | Rust | Leithaberg

6,3

PINOT NOIR 2023 BIO
G & H Heinrich | Gols | Neusiedlersee

6,3

CHATEAU PINDEFLEURS 2020
St. Émilion Grand Cru

7,8

HALF BOTTLES

0,375 L

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2023
Domäne Wachau | Dürnstein | Wachau

21

RIESLING HEILIGENSTEIN KAMPTAL DAC 2022
Weingut Bründlmayer | Langenlois | Wachau

31

SAUVIGNON BLANC 2023
Weingut Wohlmuth | Kitzreck | Südsteiermark

24

CHARDONNAY LORES 2022
Weingut Reinisch | Tattendorf | Thermenregion

26

BLAUFRÄNKISCH CLASSIC 2021 BIO
Iby | Horitschon | Mittelburgenland

19

OPUS EXIMIUM NO 33 BIO
Gesellman | Deutschkreuz | Mittelburgenland

29

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WHITE WINE (0,75L)

GRÜNER VELTLINER TERRASSEN 2023 BIO <i>Jurtschitsch Langenlois Kamptal</i>	29
GRÜNER VELTLINER OBERE STEIGEN 2023 BIO <i>Huber Reichersdorf Traisental</i>	34
GRÜNER VELTLINER SMARAGD KREUZBERG 2019 <i>Frischengruber Rührsdorf Wachau</i>	76
GRÜNER VELTLINER BRIGOS RIED BERGEN GROSSE RESERVE 2020 <i>Brindlmayer Traismauer Traisental</i>	48
RIESLING VOM SCHLOSS 2023 BIO <i>Graf Hardegg Seefeld-Kadolz Weinviertel</i>	36
RIESLING LOISERBERG 2022 BIO <i>Loimer Langelois Kamptal</i>	46
RIESLING MORDTHAL 2022 BIO <i>Fritsch Oberstockstall Wagram</i>	52
RIESLING STEINERTAL 2022 <i>F.X. Pichler Loiben Wachau</i>	89
RIESLING SEEBERG 2015 BIO <i>Loimer Langelois Kamptal</i>	78
CHARDONNAY FELSENSTEIN 2023 BIO <i>Braunstein Purbach Leithaberg</i>	34
CHARDONNAY SELECT 2020 BIO <i>Wieninger Stammersdorf Wien</i>	47
CHARDONNAY LEITHAKALK 2022 <i>Kollwentz Frauenkirchen Neusiedlersee</i>	58
CHARDONNAY SAFFRAN 2020 BIO <i>Erwin Sabathi Leutschach Südsteiermark</i>	64
WEISSBURGUNDER VOLLMONDWEIN 2023 BIO <i>Christ Jedlersdorf Wien</i>	32
NEUBURGER BETONT 2021 BIO <i>Altenburger Jois Leithaberg</i>	41
ROTER VELTLINER FUMBERG 2022 BIO <i>Leth Fels am Wagram Wagram</i>	39
ROTGIPFLER TAGELSTEINER 2022 BIO <i>Schneider Tattendorf Thermenregion</i>	42

SWEET WINE

BEERENAUSLESE 2021 BIO <i>Feiler Artinger Rust Leithaberg</i> 0,375 l 39,00 1/16 l 7,10	
ROTER EISWEIN 2022 BIO <i>Reinisch Tattendorf</i> Thermenregion 0,375 l 39,00 1/16 l 7,10	
TROCKENBEERENAUSLESE <i>Kracher Illmitz Neusiedlersee</i> 0,187l 24,00	
PORTWEIN LBV 2019 <i>Taylor´s Porto</i> 1/16 l 6,10	

WHITE WINE (0,75L)

GRAUBURGUNDER STEIRISCHE KLASSIK 2022 BIO <i>Neumeister Straden Vulkanland</i>	43
GRAUBURGUNDER GRAUE GANS 2021 BIO <i>Pasler Jois Leithaberg</i>	39
PINOT GRIS RESERVE 2022 <i>Umathum Frauenkirchen Neusiedlersee</i>	48
SAUVIGNON BLANC HOCHSULZ 2019 BIO <i>Skoff Gamlitz Südsteiermark</i>	42
SAUVIGNON BLANC ZIEREGG 2020 BIO <i>Tement Berghausen Südsteiermark</i>	78
GELBER MUSKATELLER 2023 BIO <i>Taferner Göttlesbrunn Carnuntum</i>	34
WELSCHRIESLING 2022 BIO <i>Sattlerhof Gamlitz Südsteiermark</i>	34
WIENER GEMISCHTER SATZ 2023 BIO <i>Christ Jedlersdorf Wien</i>	29
WIENER GEMISCHTER SATZ RIED ULM 2021 BIO <i>Wieninger Stammersdorf Wien</i>	52
VIOGNIER „V“ BIO <i>Graf Hardegg Seefeld-Kadolz Weinviertel</i>	69

WHITE WINE (0,75L) INTERNATIONAL

RIESLING „WEHLENER SONNENUHR“ 2021 BIO <i>Dr. Loosen Mosel Deutschland</i>	76
RIESLING PECHSTEIN 2020 BIO <i>Bassermann Jordan Pfalz Deutschland</i>	89
MACON VERZE 2021 BIO <i>Domaine Leflaive Burgund Frankreich</i>	79
CHABLIS „MONTE DE TONNERRE“ 2022 BIO <i>Patrick Puize Chablis Frankreich</i>	110
SAUVIGNON BLANC 2022 <i>Cloudy Bay Marlborough Neuseeland</i>	92

PRROST

ROSÉ WIEN (0,75L)

ROSÉ 2023 ^{BIO} 34
Bründlmayer | Langenlois | Kamptal

ROSA 2022 38
Umathum | Frauenkirchen | Neusiedlersee

RED WINE (0,75L) FROM AUSTRIA

ZWEIGELT 2021 29
Umathum | Frauenkirchen | Neusiedlersee

ZWEIGELT CARNUNTUM DAC 2023 ^{BIO} 29
Payr | Höflein | Carnuntum

ZWEIGELT DORNENVOGEL 2020 ^{BIO} 34
Glatzer | Göttelsbrunn | Carnuntum

SCHWARZ ROT 2020 96
Schwarz | Andau | Neusiedlersee

BLAUFRÄNKISCH EISENBERG 2023 29
Krutzler | Deutsch-Schützen | Eisenberg

BLAUFRÄNKISCH CHEVALIER 2020 ^{BIO} 43
Iby | Horitschon | Mittelburgenland

BLAUFRÄNKISCH LEITHABERG 2019 ^{BIO} 69
Prieler | Schützen am Gebirge | Leithaberg

PINOT NOIR 2023 ^{BIO} 32
Heinrich | Gols | Neusiedlersee

PINOT NOIR RESERVE 2021 ^{BIO} 54
Schneider | Tattendorf | Thermenregion

ST. LAURENT VOM DORF 2020 ^{BIO} 36
Pittnauer | Gols | Neusiedlersee

ST. LAURENT ALTE REBEN 2019 ^{BIO} 46
Glatzer | Göttlesbrunn | Carnuntum

MERLOT 2022 36
Kramer | Falkenstein | Weinviertel

CABERNET SAUVIGNON UNGERBERG 2019 ^{BIO} 74
Prieler | Schützen am Gebirge | Leithaberg

SYRAH RESERVE 2022 34
Ceel | Rust | Leithaberg

RED WINE (0,75L) FROM AUSTRIA

WIENER TRILOGIE (ZW, CS, ME) 2017 <small>BIO</small> <i>Wieninger Stammersdorf Wien</i>	39
IN SIGNO LEONIS 2018 (BF, ZW, CS) <i>Heribert Bayer Neckenmarkt Mittelburgenland</i>	79
ZERONIMO LEONIS 2021 (BF, ZW, CS) ALKOHOLFREI <i>Heribert Bayer Neckenmarkt Mittelburgenland</i>	54
GABARINZA (ME, BF, ZW) 2018 <small>BIO</small> <i>Heinrich Gols Neusiedlersee</i>	76
BELA REX (CS, ME) 2018 <small>BIO</small> <i>Gesellmann Deutschkreutz Mittelburgenland</i>	82
NEPOMUK (ZW, ME, BF) 2019 <small>BIO</small> <i>Grassl Göttlesbrunn Carnuntum</i>	44
QUATTRO (BF, CS, ME, ZW) 2019 <i>Gager Deutschkreutz Mittelburgenland</i>	53
PHANTOM (BF, CS, ME, SY) 2021 <i>Kirnbauer Deutschkreutz Mittelburgenland</i>	53
BIG JOHN (ZW, CS, PN) 2021 <i>Scheiblhofer Andau Neusiedlersee</i>	42
PANNOBILE (ZW, SL, BF) 2020 <small>BIO</small> <i>Achs Gols Neusiedlersee</i>	58

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INTERNATIONAL (0,75)

RED WINE

BAROLO BUSSIA DOCG 2020 <small>BIO</small> <i>Sergio Barale Piemont Italien</i>	115
CHIANTI CLASSICO RISERVA DOCG 2019 <small>BIO</small> <i>Tenuta Querciabella Toskana Italien</i>	56
BRUNELLO DI MONTALCINO DOCG 2018 <i>Tenuta Pian delle Vigne Toskana Italien</i>	104
DESIDERIO TOSKANA IGT 2018 <small>BIO</small> <i>Tenuta Avignonesi Toskana Italien</i>	95
CAIAROSSA ROSSO IGT 2016 <small>BIO</small> <i>Aria di Caiarossa Toskana Italien</i>	140
TIGNANELLO IGT 2020 <i>Tenuta Tignanello Toskana Italien</i>	210
ORNELLAIA BOLGHERI DOC SUPERIORE 2020 <i>Tenuta dell'Ornellaia Toskana Italien</i>	450
SASSICAIA BOLGHERI SASSICAIA 2020 <i>Tenuta San Guido Toskana Italien</i>	420
TERRE BRUNE 2019 CARIGNANO DEL SULCIS <i>Cantina Santadi Sardinien Italien</i>	99
LA FOLIE 2021 <small>BIO</small> <i>Chateau Yvonne Loire Frankreich</i>	54
LE CLOS DES LANGRES MONOPOLE 2021 <small>BIO</small> <i>D´Ardhuy Burgund Frankreich</i>	99
CROZES HERMITAGE 2021 <small>BIO</small> <i>Alain Graillot Rhone Frankreich</i>	99
CHATEAU CLOS ST. JULIEN 2015 <small>BIO</small> <i>Clos St. Julien Bordeaux Frankreich</i>	138
MARQUIS DE CALON 2019 <i>Chateau Calon Segur Bordeaux Frankreich</i>	79
CHATEAU COS D´ESTOURNEL 2008 <i>Chateau Cos d´Estournel Bordeaux Frankreich</i>	360
LE PILOU 2020 <small>BIO</small> <i>Olivier Pithon Languedoc Roussillon Frankreich</i>	82
PHINCA ABEJERA 2017 <i>Bodega Philar Rioja Spanien</i>	99
CAYUSE 2018 <small>BIO</small> <i>Cailloux Vineyards Washington USA</i>	195

ALLERGEN INFORMATION

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

