

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
NEGRONI ° <i>Campari / 5020 gin / red vermouth / soda water</i>	0.15 L	13
ROSATO & TONIC ° <i>Ramazzotti 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
TRUMER PILSNER °° <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	6.2
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	5.1

SPRIZZ

APEROL SPRITZ 0.25 L <i>white wine / soda water / Aperol</i>	6.9
APEROL VENEZIANO 0.25 L <i>Prosecco / soda water / Aperol</i>	8.6
HUGO 0.25 L <i>sparkling wine / soda water / elderflower sirup / mint / lime</i>	7.8
SPRITZER 0.25 L <i>white / red wine</i>	4.8

BEER SPECIALTIES STIEGL GUT WILDSHUT

WILDSHUT BIO PERLAGE ^ <i>neither beer nor sparkling wine - JUST PERLAGE !</i>	0.75L	69
HOPFENHERZ <i>organic unfiltered lager / 12.2°P / 5.2% alc. ^ pale yellow / distinctly fresh hop character mellow malty notes & hoppy bouquet</i>	0.25 L	6.2
SORTENSPIEL <i>Austrian pale ale from ancient grains / 12°P / 5% alc. ^ honey colored / fruity & bready character from top fermenting yeast</i>	0.25 L	6.2

All prices in € and inclusive of VAT.

DINNER & CASINO

MENU NOIR

ROAST BEEF FROM HOME
wild herb salad | mustard caviar | pickled pearl onions ^{MOGCFL}

BEEF CONSOMMÉ
veal liver dumplings | chives | vegetable julienne ^{ACGL}

BRAISED CHEEKS OF VEAL
celeriac puree | chives | root vegetables ^{GLO}

ALMOND NOUGAT CAKE
chocolate mousse | mandarin gel | orange sorbet ^{ACGH}

MENU ROUGE

CURED SALMON FILLET
fresh cheese mousse | pickled beets | dill oil | wasabi ^{DOGAFNCM}

CREAM OF PUMPKIN SOUP 
pumpkin seed crunch | sour cream | cress ^{HLG}

PAN FRIED PIKE PERCH FILLET
potatoe cream | beurre blanc | pointed cabbage ^{DGOLFA}

PLUM DUMPLINGS
sweet butter crumbs | pistachio ice cream | white chocolate ^{ACGH}

MENU VERT

GOAT CHEESE 
lambs lettuce | honey mustard dressing | pomegranate | croutons ^{ACGOHM}

CREAM OF PORCINI MUSHROOM SOUP 
croutons | herb oil ^{AGLF}

RISOTTO OF BUTTERNUTPUMPKIN 
pumpkin seeds | wild herbs | grana padana | blossom honey ^{OLFH}

APPLE PIE 
salted caramel | apple strudel ice cream | apple lemon stew ^{ACGO}

COVER *per person* 4.9
allergens may vary - please ask our service staff for further details.

4 COUSES *à la carte* 69

3 COUSES *à la carte* 56

GENUSS & CASINO
DINNER & CASINO
DELUXE X CASINO

WITH VOUCHER
WITH VOUCHER
WITH VOUCHER

ALA

KAVIAR OF WALTER GRÜLL

BLACK STURGEON CAVIAR 10 G CAN 29
crème fraîche | dill oil | blinis ^{ACGDO}

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

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.)

STARTERS

ROAST BEEF FROM HOME 24
wild herb salad | mustard caviar | pickled pearl onions ^{MOGCFL}

CURED SALMON FILLET 19
fresh cheese mousse | pickled beets | dill oil | wasabi ^{DOGAFNCM}

GOAT CHEESE  16
lambs lettuce | honey mustard dressing | pomegranate ^{ACGOHM}

SOUPS

BEEF CONSOMMÉ 11
veal iver dumplings | chives | vegetable julienne ^{ACGL}

CREAM OF PUMPKIN SOUP  11
pumpkin seed crunch | sour cream | cress ^{HLG}

CREAM OF PORCINI MUSHROOM SOUP  11
croutons | herb oil ^{AGLF}

PASTA

TRUFFLE FETTUCCINE  29
parmesan cheese | truffle | rocket | roasted pine nut ^{ACGH}

PUMPKIN SAGE FETTUCCINE  19
parmesan cheese | pine nuts ^{ACGOH}

PORCINI MUSHROOM FETTUCCINE  21
parmesan cheese | rocket | lovage oil ^{ACG}

CARTE

MAINS

BRAISED CHEEKS OF VEAL	29
<i>celeriac puree / chives / root vegetables</i> ^{GLO}	
PAN FRIED PIKE PERCH FILLET	28
<i>potatoe cream / beurre blanc / pointed cabbage</i> ^{DGOLFA}	
ROASTED CAULIFLOWER 	24
<i>aromatic curry / tahini sauce / pumpkin seeds / pomegranat</i> ^{GNHLNFAOM}	
SADDLE OF LAMB	39
<i>peas / mint / thai-asparagus / potatoes</i> ^{ACGLOH}	
PUMPKIN RISOTTO 	18
<i>pumpkin seeds / wild herbs / grana padana / blossom honey</i> ^{OLFH}	

CUISINO CLASSICS

FILET STEAK OF FREE RANGE BEEF	200 GRAMS	48
<i>Demi Glace / herb butter / French fries</i> ^{GLO}		
<i>with tiger prawns</i> ^{BG}	PER PC.	+2.5
<i>with grilled market vegetables</i> ^{LG}		+6
WIENER SCHNITZEL OF VEAL		26.5
<i>parsley potatoes / lingonberry jam</i> ^{ACG}		
BEEF „DRY AGED“		41
<i>braised vegetables / french fries / truffle / barolo sauce</i> ^{ACGLO}		

DESSERTS

ALMOND NOUGAT CAKE	17
<i>chocolate mousse / mandarin gel / orange sorbet</i> ^{ACGH}	
PLUM DUMPLINGS	16
<i>sweet butter crumbs / pistachio ice cream / white chockolate</i> ^{ACGH}	
APPLE PIE	14
<i>salted caramel / apple strudel ice cream / apple lemon stew</i> ^{ACGO}	
DARK CHOCOLATE CAKE	16
<i>strawberry / lime / yogurt</i> ^{ACGHO}	
CITRUS FRUIT SALAD 	10
<i>mango sorbet</i> ^O	

SIDE DISHES

SMALL MIXED LETTUCE SALAD	ACGLMO	5.5
ROASTED POTATOES WITH ROSEMARY	G	6
GRILLED MARKET VEGETABLES	GOL	6
MASHED POTATOES	G	6
PEPPER SAUCE	G	3.5
DEMI GLACE		3.5
FRENCH FRIES		6.5
TRUFFLE FRIES	G	9

HOT BEVERAGES

ESPRESSO	G	3.5
DOUBLE ESPRESSO	G	4.9
CAFÉ AMERICANO	G	4.4
CAPPUCCINO	G	4.6
LATTE MACCHIATO	G	5.4
HOT CHOCOLATE	G	5.5
TEA POT		4.5
<i>assorted teas, fruit & herb infusions</i>		



All prices in € and inclusive of VAT.

WINES BY THE GLASS

WHITE

GRUNER VELTLINER GEDERSDORF DAC	1/8 L
12.5% alc. Bründlmayer Kremstal Lower Austria °	6.7
CHARDONNAY CARNUNTUM	6.7
13% alc. Gerhard Markowitsch Göttlesbrunn Carnuntum DAC °	
SAUVIGNON BLANC	6.5
13% alc. Tobias Zinniel Mönchhof Burgenland °	

ROSÉ

ORGANIC ROSÉ OF ZWEIGELT	1/8 L
12% alc. Weinberghof Fritsch Kirchberg am Wagram Lower Austria °	6.5

RED

BLAUFRÄNKISCH CLASSIC	1/8 L
Erich & Mario Migsich Antau Burgenland °	6.9
MERLOT GABARINZA	7
Markus Iro Gols Lake Neusiedl °	
HEIDEBODEN RESERVE	7.1
Paul Achs Gols Burgenland °	
50.50 CUVÉE	7.1
Silvia Heinrich Deutschkreuz Burgenland °	

SWEET

CUVÉE BEERENAUSLESE	1/16 L
11.5% alc. Feiler-Artinger Rust Burgenland °	9

FROM OUR WINE LIST

PINO BLANC „UNFILTERED“ 2020	0,75 L
winery Regele Ehrenhausen southern styria °	89
SAUVIGNON BLANC SANCERRE 2023	105
winery Hubert Brochard les tres coteaux terres de caillottes France °	
TRAMINER SULZTALER „ZOPPELBERG“ 2019	41
winery Regele Ehrenhausen southern styria °	
BIO ZWEIGELT „MITTERJOCH“ 2016/2017	37
winery Birgit Braunstein Purbach Burgenland °	
CUVÉE OPUS EXIMIUM 2021	99
winery Gesellmann Deutschkreuz central Burgenland °	

WINE PAIRING

3 WINES ° 20

white/red/rosé 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 our waitress
or waiter for their
recommandations or pick
your own favourites from
our wines by the glass on
this page.

IN VINO
VERITAS

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

DRINKS

MINERAL WATER & FRUIT JUICES

RÖMERQUELLE	0.33 L	4.1
<i>sparkling / still</i>	0.75 L	7.5
RAUCH FRUIT JUICES	0.2 L	4.7
<i>apple / orange / apricot / black currant / strawberry / mango / multi vitamin</i>		
RAUCH FRUIT JUICES		
<i>mixed with soda water</i>	0.4 L	5.1
<i>mixed with water</i>	0.4 L	4.8
SODA WATER WITH EDERFLOWER	0.4 L	4.5
SODA WATER WITH LEMONJUICE	0.4 L	4.5

LEMONADES & ENERGY DRINK

SPRITE	0.33 L	4.7
MEZZO MIX	0.33 L	4.7
ALMDUDLER	0.35 L	4.7
COCA-COLA	0.33 L	4.7
<i>regular / zero / light</i>		
SCHWEPPE	0.2 L	4.7
<i>Bitter Lemon / Indian Tonic / Ginger Ale</i>		
ORGANICS BLACK ORANGE	0.25 L	5.5
RED BULL ENERGY DRINK	0.25 L	5.5
<i>classic / sugarfree</i>		

BEERS

STIEGL GOLDBRÄU ^A	
<i>the classic</i>	
0.33 L	4.9
STIEGL RADLER ^A	
<i>lemon</i>	
0.33 L	4.9
WEIHENSTEPHANER	
HEFEWEIZEN ^A	
0.33 L	5.8
<i>fruity with hints of clove</i>	

NON-ALCOHOLIC BEERS

STIEGL 0.0% ^A	
0.33 L	4.9
TRUMER FREISPIEL ^A	
0.33 L	5.4
WEIHENSTEPHANER	
HEFEWEIZEN ^A	
0.33 L	5.8
<i>non-alcoholic</i>	

SPIRITS

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

AFTER DINNER

GRAPPA 2 CL

ALEXANDER PLATINUM AMARONE	5.5
POLI SARPA	6

COGNAC & CALVADOS 2 CL

REMY MARTIN VSOP	6.5
HENNESSY XO	25
PÈRE MAGLOIRE XO CALVADOS	6

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.*