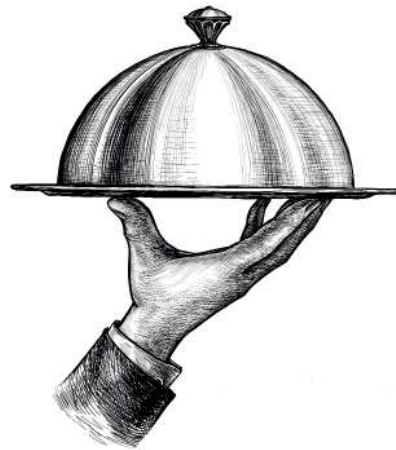

Welcome!



CUISINO

Pre-dinner drinks

GIN & LUCK 0.25 l 9.5

Bulldog gin | Trinkt Glück clover lemonade
cucumber sirup | lemon juice

ROCKING REDBERRIES o 0.15 l 6.4

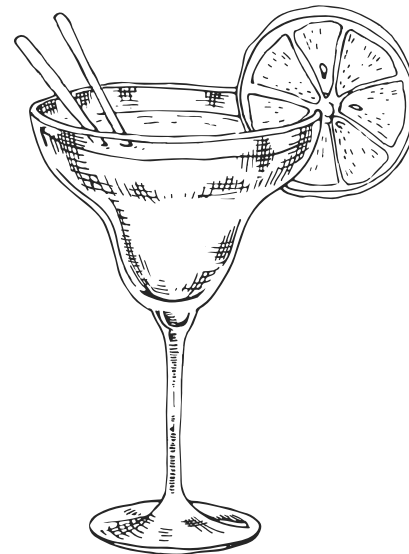
prosecco Cantine Sacchetto DOC
Spumante Brut | redberry puree

SUNSET 0.2 l 8.6

Absolut vodka | Select Aperitivo | passion fruit
sirup | lemon juice | Schweppes Bitter Lemon

CARPE NOCTEM NON-ALCOHOLIC 0.2 l 8.4

Carpe Diem Kombucha Classic | iced jasmin tea
cane sugar sirup | lime juice



[Craft-]Beer recommendations

BACKBONE SPLITTER

INDIA PALE ALE A 0.33 l 5.2

classic West Coast IPA
brewed by Hanscraft & Co.
in Aschaffenburg, Germany
round combination of a full
body (at 6.6% alc.) and tropic
fruit aromas of lychee, mango
& peaches at a moderate
bitterness for an IPA

For IPA enthusiasts &
adventurous beer lovers.

GOLD FASSL

ROTES ZWICKL

DRAUGHT A 0.3 l 3.9

true thirst quencher brewed
by Ottakringer brewery, Vienna
hazy & amber-red color | aroma
with hints of caramel | malty
body | well balanced | mild

Perfect companion to Austrian
dishes such as Wiener Schnitzel.

WARNING: high drinkability!

WALDBIER 2020

OAK EDITION A 0.33 l 5.7

rare specialty beer brewed
only once annually in small
quantities by Axel Kiesbye in
Obertrum, Salzburg | this beer
matures in oak barrels through
which it shows distinct aromas
of honeydew honey & rum with
hints of apricot & coconut

A true beer-gem!

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.)

Dinner & Casino

MENU ROUGE

TIGER PRAWN 'CRISPY'

Asian vegetables
chili | sesame AABFLNO

MUSCAT PUMPKIN SOUP

roasted pumpkin seeds
rustic bread croutons AGO

VEAL 'SADDLE & KNUCKLE'

autum mushrooms 'au gratin'
mashed potatoes & celeriac | chips ACGLO

APPLE CARAMEL TARTE

vanilla | almond ACEGHO

MENU NOIR

'ÖTSCHERBLICK' PROSCIUTTO & GOAT CHEESE

field salad | walnut oil ACGHLMO

BEEF CONSOMME

cepe mushroom pancake
root vegetables ACGLO

WHITE FILET OF SHEATFISH

potatoes | smoked espuma
fried onions ADGLMO

MANGO PANNA COTTA

coconut crumble | blueberries ACGHO

à la carte menu price per person 52 | cover charge per person 2.9

Wine recommendation

This month our Dinner & Casino menus are paired with wines from our beautiful city of Baden.

| | | |
|--|------------|-----------|
| | 1/8 l | 0.75 l |
| PINOT GRIS ORGANIC BADENERBERG 2019 | 4.5 | 26 |
| Bernhard Ceidl Thermal Region hints of tangerine refreshing acidity juicy o | | |

.....

| | | |
|---|------------|-----------|
| ROTGIPFLER ORGANIC RESERVE BADENERBERG RIED TRÜHLERN 2019 | 4.5 | 26 |
| Bernhard Ceidl Thermal Region ripe pears smoky mineral notes dense & intense o | | |

or

| | | |
|--|------------|-----------|
| BLACK BERRY NV (ZW SL) | 4.9 | 29 |
| winery Ramberger Thermal Region fruit dominant with Barrique barrel notes o | | |

.....

| | | |
|--|------------|-----------|
| PINOT GRIS AUSLESE 2018 SWEET WINE | 5.5 | 33 |
| winery Ramberger Thermenregion ripe bouquet of honedew melon lively o | | |

Accompanying wine package

3 WINES o 13.9

By enjoying our accompanying wine package, you get a chance to win one of three magnum bottles from our wineries of the month.

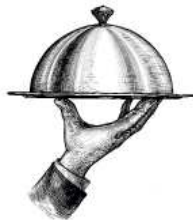
Our service team members are happy to share further information.



Soups

BEEF CONSOMME 7
cepe mushroom pancake
root vegetables ACDGLO

MUSCAT PUMPKIN SOUP  7
roasted pumpkin seeds
rustic bread croutons AGO



Sides

BRAISED VEGETABLES G 4.5

MIXED GARDEN LEAVES HO 5.5

POTATO & FIELD SALAD LO 5.5

POTATO WEDGES A 4.5

MASHED POTATOES WITH CHIVES G 4.5

COVER 2.9
bread, spread & butter AG*

Starters

TIGER PRWAN 'CRISPY' 16
Asian vegetables | chili | sesame ABFLNO


BURRATA CREAMY MOZZARELLA  12
Capri tomatoes | basil | balsamic reduction ACGH

'ÖTSCHERBLICK' PROSCIUTTO & GOAT CHEESE 16
filed salad | alnut oil ACGHLMO

Mains

WHITE FILET OF SHEATFISH 24
potatoes | smoked espuma | fried onions ADGLMO

VEAL 'SADDLE & KNUCKLE' 24
autumn mushrooms 'au gratin' | mashed potatoes & celeriac | chips ACGLO

VEGETABLE WOK - VEGAN  19
8x vegetables | lemon grass | ginger | cashews
cilantro | steamed basmati rice HFN

HAND MADE GNOCCHI  17
forest mushrooms | rocket leaves | parmesan cheese ACGLO

Cuisino Classics

FILET OF ANGUS BEEF 34
200g filet steak | mashed potatoes with chives
vegetables | pepper sauce ACGLMO

WIENER SCHNITZEL 21.5
breaded veal escalope | potato & field salad ACGLO

Desserts

APPLE CARAMEL TARTE

vanilla | almond ACEGHO

MANGO PANNA COTTA

coconut crumble | blueberries ACGHO

For Connaisseurs

RUM 2 cl & CHOCOLATE FLIGHT 3X3 14.9

Coruba Rum Cigar 12 yrs. & Valrhona Raspberry F
 Ron Abuelo 12 yrs. Valrhona Noir Orange F
 Ron Vacilon Anejo 18 yrs. Valrhona Semi Sweet F

Cheese

9 KRACHER

GRAND CRU GO 9

affineur blue cheese

with sweet wine from

9 winemaker Alois Kracher

VORARLBERG 9

MOUNTAIN CHEESE GO

hard cheese from the

Bregenz forest region



Lasting impressions

Eaux de vie Reisetbauer

WILLIAMS PEAR

PLUM

CHERRY

APRICOT

RASPBERRY

ROWAN BERRY

POMACE

Eaux de vie Gölles

OLD APPLE

MIRABELLE

APRICOT

Grappa & Pomace Brandy

TIGNANELLO ANTINORI
Marchese Antinori | Florenz

TRESTERBRAND RESERVE
Weingut Salzl | Illmitz

Rum

2 cl

3.6

3.5

3.8

3.6

5.5

9

4

2 cl

3.5

4.5

4.5

2 cl

5.5

4.8

Cuba

RON VACILON 18 YRS.

Jamaica

CORUBA CIGAR 12 YRS.

Panama

RON ABUELO 12 YRS.

Venezuela

PAMPERO ANIVERSARIO

DIPLOMATICO RESERVA
ANEJO 8 YRS.

Peru

MILLONARIO SOLERA
15 RESERVA ESPECIAL

Guatemala

RON ZACAPA CENTENARIO
SOLERA 23 YRS.

RON ZACAPA CENTENARIO
XO GRAN RESERVA ESP.

4 cl

16

9

10

7.9

7.9

11

11

18

Hot beverages

ESPRESSO 2.8

DOUBLE ESPRESSO 4.2

MELANGE 3.5

with milk foam G

CAFÉ AMERICANO 3.5

CAPPUCCINO 3.5

with milk foam G

with whipped cream G 3.7

HOT CHOCOLATE G 3.2

TEA POT 3.2

RONNEFELDT

Assam Bari | Earl Grey

Green Dragon | Jasmin Gold

Mountain Herbs | Mint

Chamomile | Verbena

Regional genius

Preiß Wine & Fruit Farm

premium fruit juices from the Traisen valley

| | | |
|-----------------------------|--------|------------|
| JONAGOLD APPLE JUICE | 0.25 l | 3.8 |
| WILLIAMS PEAR JUICE | 0.25 l | 3.9 |
| APRICOT JUICE | 0.25 l | 3.9 |

Winery Dopler

Tattendorf | Thermal region

| | | |
|---|--------|------------|
| GRAPE JUICE FROM ST. LAURENT o | 0.25 l | 3.5 |
|---|--------|------------|

Bärnstein

natural pick-me-up drink from St. Pölten
without alcohol made from green coffee

| | | |
|---|--------|------------|
| DIRNDL | 0.33 l | 3.5 |
| with cornel cherry, hibiscus, elderflower & verjus | | |
| QUITTE | 0.33 l | 3.5 |
| with quince, apple & verjus | | |



Lucky charm

| | | |
|--|--------|------------|
| TRINKT GLÜCK | 0.2 l | 3.6 |
| refreshing clover lemonade | | |
| GIN & LUCK | 0.25 l | 9.5 |
| 4cl Bulldog gin & Trinkt Glück cucumber sirup lemon juice | | |

Beer

Draught

| | | |
|---|-------|------------|
| OTTAKRINGER HELLES | 0.2 l | 3.3 |
| classic, well-balanced beer that has won numerous awards A | 0.3 l | 3.7 |
| GOLD FASSL ROTES ZWICKL | 0.2 l | 3.5 |
| amber & hazy, malt-forward, mild Zwickl beer A | 0.3 l | 3.9 |
| ORIGINAL RADLER | 0.3 l | 3.7 |
| Ottakringer Helles & Almdudler A | | |

Bottled

| | | |
|--|--------|------------|
| PAULANER HEFE-WEISSBIER | 0.5 l | 4.8 |
| one of the world's most famous Bavarian wheat beers & #1 in Germany A | | |
| NULL KOMMA JOSEF | 0.33 l | 3.7 |
| non-alcoholic A | | |

Non alcoholic

| | | |
|--|--------|------------|
| RÖMERQUELLE | 0.33 l | 3.2 |
| sparkling still | 0.75 l | 7.2 |
| COCA-COLA | 0.33 l | 3.5 |
| classic light zero | | |
| FANTA SPRITE | 0.33 l | 3.5 |
| ALMDUDLER | 0.35 l | 3.5 |
| RAUCH FRUIT JUICES | 0.2 l | 3.5 |
| assorted flavors | | |
| RED BULL ORGANICS | 0.25 l | 4.5 |
| Tonic Bitter Lemon Ginger Ale Simply Cola | | |
| CARPE DIEM KOMBUCHA | 0.25 l | 3.5 |
| classic | | |



Pearls

| | |
|--|-------------|
| | 0.11 |
| MOËT & CHANDON CHAMPAGNE BRUT IMPÉRIAL o | 11.5 |
| SZIGETI GRUNER VELTLINER BRUT o | 5.5 |
| CANTINE SACCHETTO PROSECCO DOC SPUMANTE BRUT o | 5.5 |
| AUSTRO-BELLINI | 6.3 |
| Szigeti Gruner Veltliner Brut & Preiß apricot juice o | |
| LA POIRE - THE PEAR | 11.9 |
| Moët & Chandon Champagne Brut Impérial & Preiß pear juice o | |

Wines by the glass

White

1/8 l

| | |
|--|------------|
| GRUNER VELTLINER & FRIENDS 2019 Aumann Tribuswinkel Thermal region o | 3.9 |
| MUSKATELLER (MUSCATEL) 2017 Sommer Donnerskirchen Burgenland o | 4.7 |
| CHARDONNAY SINNER 2018 Prieler Schützen a. Geb. Burgenland o | 5.3 |
| RIESLING TERRASSEN FEDERSPIEL 2019 Domäne Wachau Dürnstein Wachau o | 4.9 |

Red

1/8 l

| | |
|--|------------|
| ZWEIGELT 2018 Reumann Deutschkreutz Burgenland o | 3.9 |
| BLAUFRANKISCH CLASSIC 2017 Reumann Deutschkreutz Central Burgenland DAC o | 3.9 |
| CABERNET SAUVIGNON SELECTION 2018 Salzl Illmitz Neusiedlersee-Seewinkel o | 4.9 |
| WIENER TRILOGIE (ZW CS ME) 2016 Wieninger Stammersdorf Vienna o | 5.9 |

Spritz

1/4 l

| | |
|--|------------|
| SPRITZER white red o | 3.4 |
| APEROL SPRITZER o | 4.9 |
| HUGO white wine elderflower soda lime mint o | 4.9 |

Some more?

Please ask our
service team members to see our
comprehensive wine list or about
individual recommendations.

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.