

# GERGELY'S MENUES



## Menu I

*Please select one to two dishes from each course:*

1 <sup>st</sup> Course	Pea soup with chorizo	Clear beef soup with semolina dumplings and vegetables	Sliced beef fillet salad, lettuce, avocado, cherry tomatoes, garden cress, balsamic- , olive oil dressing
2 <sup>nd</sup> Course	Grilled pork medallions on ratatouille vegetables and roasted potatoes	Red coconut curry Green asparagus, cauliflower, bell pepper, onions, carrots, Zucchini and coconut milk in pan bread, jasmine rice	Grilled pike perch fillet Lime spaghettini, baby spinach
3 <sup>rd</sup> Course	Homemade chocolate soufflé with chocolate sauce and whipped cream	Baked apple-curd cheese dumplings vanilla noget punch cream	Cheese from organic cream Brie and Italian Gorgonzola with fig mustard

27 € per person - minimum 10 persons

CONTACT FOR CELEBRATIONS, EVENTS & Co:

info@schlossquadr.at

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## Menu II

*Please select one to two dishes from each course:*

1 <sup>st</sup> Course	Clear beef soup with porcini ravioli	Cream of pumpkin soup Red curry, coconut milk (vegan)	Small Caesar's salad: Chicken breast strips with garlic croutons and parmesan anchovy dressing
2 <sup>nd</sup> Course	Chicken breast filled with mozzarella and prosciutto on pesto pasta and cherry tomatoes	Boeuf Stroganoff Grilled Angus beef fillet tips in a mushroom-cognac-cream sauce, and Schupfnudeln	Whole grilled sea bream with chard potatoes and lobster sauce
3 <sup>rd</sup> Course	Nougat soufflé With peach compote and pistachio ice cream	Sour cream pancakes with rum-cherries Curd cream, maple syrup	Cheese plate with french, italian and austrian cheeses

34 € per person - minimum 10 persons

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## Menu III

*Please select one to two dishes from each course:*

1 <sup>st</sup> Course	Beef tartare of filet tips from Austrian organic beef (80 g), organic butter, toast	Antipasti with zucchini tomatoes, bell peppers, mushrooms and pesto	Foie gras balls in nuts apple jelly and brioche
2 <sup>nd</sup> Course	Fench lobster soup Sea food, vegetables, thyme and Pernod	Clear beef consommé with raw ham tortellini and vegetable strips	Truffle porcini cream soup with prosciutto chips
3 <sup>rd</sup> Course	200 gram fillet steak from Angus beef with pepper sauce, baked potatoes with garlic cream sauce	Grilled guinea fowl breast with celery potato puree and cranberry jus	Whole grilled branzino with rosemary potatoes and tuscan roasted vegetables
4 <sup>th</sup> Course	Creamy chocolate pie served hot with wild berries ragout and vanilla ice cream	Taleggio caramellato Caramelized Taleggio cheese with dried tomatoes	Hazelnut cone with fresh fruits and fruit puree

**40 € per person - minimum 20 persons**

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# BUFFET INTERNATIONAL



## Starters

prosciutto San Daniele with melon,  
falafel with humus  
mediterranean eggplant spread with black olives  
smoked salmon with rocket salad and a dill-yoghurt sauce  
pasta salad with pesto and shrimps in a sour cream sauce  
salad 'Nicoise' with tuna, bell peppers, onions and olives in olive oil and balsamic vinegar  
white and dark bread, bread rolls

## Main course

warm roast beef served with baked potatoes and herb sour cream  
grilled pike perch fillet with mixed bell pepper-zucchini vegetables and buttered rice  
fried spinach dumplings in pesto-tomato sauce  
tandoori chicken breast in a creamy, spicy Makhani sauce, served with jasmine rice

## Salads

tomato salad, potato salad, Tzatziki  
mixed salad with oil and vinegar

## Desserts

tiramisu  
chocolate mousse  
homemade strawberry- and nougat dumplings in a coat of hazelnut crumbs  
exotic fruit salad with mango, pineapple, lychees and oranges  
french and austrian cheese selection

Price p. person: €35

Minimum booking: 25

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# BUFFET ITALIA



## Antipasti

prosciutto San Daniele with melon

Antipasti alla Margareta – Salami, fillets of sardines , marinated with onions, white wine, pine seed and raisins, parmesan, marinated zucchini, onions and peperonata (home made)  
vitello tonnato Pink roasted veal rump with tuna sauce and capers  
insalata di rucola con parmigiano – rocket salad with fresh grated parmesan cheese

## SOUP

crema di pomodoro – cream of tomato soup

## Pasta

**penne all'arrabbiata** (with spicy tomato sauce)Spaghetti  
**organic spaghetti frutti di mare** - shrimps, clams, prawns and cuttlefish  
lasagne al forno

## Main courses

pollo al rosmarino – roasted chicken drumsticks seasoned with rosemary  
cervo in agrodolce – tuscan ragout of venison in red wine-chocolate sauce  
calamari alla griglia e salsa alle herbe – grilled squid served with herb sauce

## Side dishes

rosemary potatoes, fried polenta

## Dessert

tiramisu

**profiteroles** – filled with vanilla  
with chocolate sauce and whipped cream  
cheese selection

with mozzarella, Bel Paese, Taleggio, Dolcelatte, Pecorino and Parmigiano Reggiano

Pane Toscano – Tuscan bread

Price p. person: €34

Minimum booking: 25 people

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# BUFFET VIENNA

## Cold starters

Wachauer Beinschinken (austrian ham)  
carpaccio of viennese roast pork served with horseradish-mustard sauce  
tyrolean bacon  
cheese slices, Liptauer (austrian bread spread), pumpkin seed spread  
selection of with and dark austrian breads

## Main courses

cooked beef shoulder  
served with Rosti (hash browns)  
chive sauce and apple-horseradish  
pasta and ham casserole gratinated with gouda cheese  
fried vegetables with garlic cream and cocktail sauce  
Viennese "Schnitzel" - breaded pork loin escalope  
with parsley potatoes

## Dessert

variation of apple/curd cheese strudel served with whipped cream

Price p. person: € 25

Minimum booking: 16 people

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