

GERGELY'S MENUES



Menu I

Please select one to two dishes from each course:

| | | | |
|---------------------------|--|--|--|
| 1 st Course | Cream of cress soup Pickled salmon | Clear beef soup with semolina dumplings and vegetables | Sliced beef fillet salad, lettuce, avocado, cherry tomatoes, garden cress, balsamic- , olive oil dressing |
| 2 nd 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 rd Course | Homemade chocolate soufflé with chocolate sauce and whipped cream | Mojito Parfait Corn-Crumbles, Creme de Menthe | Cheese from organic cream Brie and Italian Gorgonzola with fig mustard |

29 € 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 st Course | Clear beef soup with porcini ravioli | Tomato-Coconut- Soup Coriander-cashew pesto (vegan) | Small Caesar's salad: Chicken breast strips with garlic croutons and parmesan anchovy dressing |
| 2 nd 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 | Grilled Tuna Sashimi Medium rare Wasabi tagliatelle, cherry to- mato confit, soy glaze |
| 3 rd 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 |

35 € per person - minimum 10 persons

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Menu III

Please select one to two dishes from each course:

| | | | |
|------------------------|---|---|---|
| 1 st 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 nd 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 rd 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 th Course | Creamy chocolate pie served hot with wild berries ragout and vanilla ice cream | Taleggio caramellato Caramelized Taleggio cheese with dried tomatoes | Strawberry cone with fresh fruits and fruit puree |

41 € 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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