

# SILBERWIRT MENUES



## Set Menu I

*Please select 1-2 dishes for each course from the selection below.*

1st course	Tomato cream soup with basil pesto	Beef consommé with pancake strips	Liver dumpling soup
2nd course	Viennese "Schnitzel" breaded pork loin escalope with parsley potatoes	Silber' s pumpkin tortellini with fine pureed pumpkin sauce, Styrian pumpkin seed oil, and chips of blue Potatoes	Fried fish fillet in a coat of herbs, served with parsley potatoes and lettuce
3 <sup>rd</sup> course	Viennese apple strudel with vanilla cinnamon ice cream and whipped cream	Pancakes (2 pcs.) with home-made apricot jam	Small cheese platter with roast pumpkin seeds
€ 23/person, minimum booking: 10 people			

info@schlossquadr.at

# SILBERWIRT MENUES



## Set Menu II

*Please select 1-2 dishes for each course from the selection below.*

1st course	Austrian bread soup with bacon, herbs and sour cream	Semolina dumpling soup	Mixed salad with radishes, garden cress and herbs
2nd course	Silbers roast with roasted onions from Waldviertler young beef, fresh roasted in pan with brown onion sauce, roasted potatoes and pickle fan	Fried pike perch fillet on pumpkin-potato mash with bell pepper cream sauce	Fried dumplings of spinach and cheese on tomatoes and pesto sauce with Parmesan cheese served with mixed salad
3 <sup>rd</sup> course	Dark and light chocolate mousse with pickled sweet cherries, apricot compote and hazelnut brittles	Curd cheese and poppy seed souffle with wild blueberries ice cream and whipped cream	Small cheese platter with roast pumpkin seeds

€ 29/person, minimum booking: 10 people

[info@schlossquadr.at](mailto:info@schlossquadr.at)

# SILBERWIRT MENUES



## Set Menu III

*Please select 1-2 dishes for each course from the selection below.*

1st course	Smoked salmon tartare with avocado cream, salmon caviar and rocket salad	Chicken liver crème brûlée served with cornel cherry jam and buttered toast	Baked sheep cheese balls in sesame crust with rukola mango salad
2nd course	Consommé with sliced pancake roll filled with beef and vegetables	Riesling cream soup with truffle pesto	Hungarian fish soup with fogos
3 <sup>rd</sup> course	Angus beef rib-eye steak in pink pepper-Cognac sauce, served with truffled potato gratin and vegetables	Roast saddle of veal with mushroom sauce, served with brussels sprouts and fried whole wheat dumplings	Grilled fillet of brook trout (Gut Dornau) served with pumpkim-risotto and herbsauce
4 <sup>th</sup> course	Chocolate cone with strawberry ice cream, fresh fruits and caramel sauce	Home-made chocolate soufflé with chocolate sauce, vanilla ice cream and whipped cream	Selection of austrian and french cheeses, served with pumpkin seeds and fig mustard

€39/person, minimum booking: 20 people

info@schlossquadr.at

# 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

[info@schlossquadr.at](mailto:info@schlossquadr.at)

# 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

[info@schlossquadr.at](mailto:info@schlossquadr.at)

# 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

info@schlossquadr.at  
Wien 5, Schlossgasse 21