



## APERITIF TO START

**Bellini Prosecco**  
white peach purée  
0,1l | 5,8

**THE MARGARETNER**  
*exclusive house beer on tap*  
0,5l | 5,5

**Veneziano**  
Aperol | prosecco | soda  
0,25l | 7

### SILBER'S MENU

**Beef broth**  
liver dumpling



**Viennese fried chicken salad**  
Baked chicken fillet strips | fresh  
bell peppers | tomatoes | leaf  
salad or potato and lamb's lettuce  
salad  
or

**Baked spinach and cheese  
dumplings**

Tomato pesto sauce with  
parmesan cheese | 2 pcs



**Apricot crêpes**  
homemade apricot jam  
2 pcs

28

### VIENNESE ORIGINAL MENU

**Beef broth**  
with pancake strips



**Original wiener schnitzel**  
*from the calf's loin*  
Potato and lamb's lettuce salad  
with cranberries



**Viennese apple strudel**  
Vanilla ice cream | cinnamon  
whipped cream

44

### WINE RECOMMENDATION TO THE MENUS

**Grüner Veltliner "Alte Reben" 2023**

Gerhard Markowitsch 0,75l 36



## STARTERS

### Fried spinach and ricotta loaf

Balsamic lentils | rocket salad | cherry tomatoes  
small 11,9 | large 15,9

#### SILBER'S SPECIALTY

### Homemade brawn from young pork

Runner bean salad | red onion | pumpkin seed oil 15.9

### Fried sheep's cheese wrapped in bacon on leafy salads

black olives and sun-dried tomatoes  
small 12,9 | large 16,9

### Vineyard snails from the Gugumuck snail farm

Herb butter gratin | white bread  
12 pieces 22,9 | 6 pieces 16,5



### Silber's garden salad

Iceberg lettuce | frisée | radicchio | cucumber slices | toasted pumpkin seeds 7.5  
with grilled Angus beef fillet tips 17,9

## SOUPS

### Hearty beef broth

Pancake strips | liver dumpling 5,8

### Cherry tomato soup

Basil pesto  
(vegan without Pesto) 6,8

## FOR THE LITTLE ONES

Children's schnitzel | fries | ketchup 11,9  
Fish fingers | fries | ketchup 11,9



## MAIN COURSES

Silber's drink recommendation  
SCHLOSSQUADRAT TROPHY WINNER 2020  
Roter Veltliner Hochstrass 2024  
Jungmayr Winery  
0.75l 32

### Silber's porcini mushroom pockets

Fried porcini mushrooms | brown butter | cress | green salad 26,7  
without salad 21.9

## SILBER'S SPECIALTIES

GENUSS  
REGION  
ÖSTERREICH

### Boiled beef (Hüferlspezialität)

*served in a pot*

Potato "rösti" | root vegetables  
chive sauce | apple horseradish  
28,9

### Silber's onion roast beef

Onion sauce | fried potatoes  
gherkin | crispy onions  
29,9



SILVER'S  
RECOMMENDATION

### Grilled pike-perch fillet

Szeged-style paprika sauerkraut | baby potatoes 27,9

### Tuscan cordon bleu

*from the pork loin*

Parma ham | mozzarella | basil | sunflower seed coating 17,9

### Cordon Bleu

from the pork loin 16,9

### Pork schnitzel

*from the pork loin*

13,9

### Original wiener schnitzel

*from the veal's loin*

23,9

### Chicken schnitzel

*corn-fed chicken*

15,9

**Our recommendation with all schnitzels & cordon bleus  
with potato lamb's lettuce salad & cranberries**

## SIDE DISHES

Green salad | Bread dumplings | buttered rice 4,8  
Potato mayo salad | potato and lamb's lettuce  
salad | mixed salad | creamy cucumber salad |  
potato salad | coleslaw | roasted potatoes |  
parsley potatoes | rösti | croquettes | french fries  
4,9

## SAUCES

100% pure Styrian pumpkin seed oil 2,2  
cranberries 2,5  
Ketchup | mayonnaise | mustard |  
horseradish | butter 2

2026 Gross Prices



## MAIN COURSES

### SUNDAYS & PUBLIC HOLIDAYS!

#### Oven-warm roasted pork

Austrian pork shoulder

Bread dumplings | bacon sauerkraut | gravy

19,9

#### Baked spinach and cheese dumplings

Tomato pesto sauce with parmesan cheese | 3 pieces with green salad 23,2

without salad 18,4

#### Variation of yellow lentil balls (vegan)

Beetroot and chickpea balls | carrot cream | herb yogurt sauce 18,9

#### Silber's minced meat pasta (Haschee Hörnchen)

Ground meat | fried onion

with green salad 19,8

without salad 15,8

#### Viennese fried chicken salad

Baked chicken fillet strips | fresh bell peppers | tomatoes | leaf salad or  
potato and lamb's lettuce salad 18,9

#### Recommendation

with styrian  
pumpkin  
seed oil

## SIDE DISHES

Green salad | Bread dumplings | buttered rice 4,8

Potato mayo salad | potato and lamb's lettuce

salad | mixed salad | creamy cucumber salad |

potato salad | coleslaw | roasted potatoes |

parsley potatoes | rösti | croquettes | french fries

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## SAUCES

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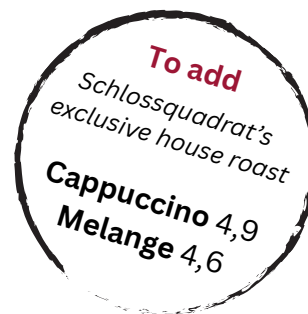
cranberries 2,5

Ketchup | mayonnaise | mustard |

horseradish | butter 2



## DESSERTS



### Homemade chocolate crepes

Chestnut and marzipan filling | vanilla ice cream | wild berry compote  
1 pcs 7,5 | 2 pcs 9,9 | 3 pcs 13,5

### Viennese apple strudel

Vanilla ice cream | cinnamon | whipped cream 9,2



### Hot Love

Raspberry yogurt ice cream | raspberries | whipped cream 8,9

### Banana Split Sundae

vanilla ice cream | caramelized bananas | chocolate sauce |  
whipped cream | almond slivers 8,9

### White chocolate soufflé

Raspberry sauce | dark chocolate cream 8,9

### Chocolate mousse (vegan)

Wild berries | served in a glass 8,4

### Apricot crepes

homemade jam  
2 pcs 5,9 | 3 pcs 7,9

## DIGESTIF RECOMMENDATION



**Averna** 2 cl 4,9

**Apricot brandy** 2 cl 6

**Plum**

*matured in oak barrels*  
2 cl 5,2

Our food and drinks may contain allergens.  
Our staff will be happy to answer any questions you may have.



## TO START

**Kattus Heritage Reserve  
Extra Brut**  
0,7l 4,2

**Prosecco Spumante**  
Valdobbiadene Rivani  
0,1l 4,9 | 0,7l 30

### **Veneziano**

Aperol | Prosecco | soda 0,25l 7

### **Aperol Spritz**

Aperol | white wine | soda 0,25l 6,2

### **Hugo**

Prosecco | homemade elderflower syrup | lime | mint | soda 0,25l 7

**Martini Bianco, Sherry Sandeman** 4cl 5,5

**Campari Soda** 7

**Campari Orange** 7,5

**White wine spritz** 0,25l 4

**Red wine spritz** 0,25l 4

### **Served in a bottle**

**Sparkling water** 0,33l 3,8 | 0,75l 5,6

**Still water** 0,33l 3,8 | 0,75l 5,6

**Coca-Cola, Coca-Cola Zero**  
0,33l 4,6

**Fanta**  
0,33l 4,6

**Kinley Tonic / Bitter Lemon**  
0,2l 3,8



## SILBER'S EXCELLENT NATURAL JUICES

- Red grape juice 0,25l 3,9
- Naturally cloudy apple juice 0,25l 3,9
- Clear apple juice, orange juice, Almdudler 0,25l 3,8
- Clear apple juice or Almdudler with water (youth drinks) 0,5l 3,8

## HOMEMADE LEMONADES

- Peach-Maracuja sugafree 0,25l 6,2
- Cucumber-Basil 0,25l 6,2
- Green Iced Tea-Kiwi 0,25l 6,2

## SCHLOSSQUADRAT JUICES

*Our refreshing fruit drinks are made according to our own recipes using only natural fruit. The fruit mixtures are served in a separate shot glass for mixing with soda water. We recommend 4 cl for a quarter liter of soda.*

### SILBER'S RECOMMENDATION

**Blackcurrant & mint soda 0,5l 6**

Vienna Soda Water 0,25l 1,8

### To the soda we serve in a shot glass:

- Freshly squeezed lemon 2 cl 1,5
- Homemade raspberry syrup 4 cl 2,4
- Homemade elderflower-lime syrup 4 cl 2,4
- Blackcurrant-mint 4 cl 2,4



## COFFEE & TEA

*Our house brand, roasted especially mild exclusively for Schlossquadrat. An aromatic, low-acid blend of high-quality Arabica highland beans from Central America, Kenya and Java.*

### FROM THE HEISSENBERGER COFFEE ROASTERY

- Café do Cuadro - Small/Large Espresso 3,2 / 5
- Café do Cuadro - Small/Large Coffee 3,4 / 5,2
- Viennese Melange 4,3
- Cappuccino 4,6
- Café Latte 5,2



HEISSENBERGER

- Organic tea from Sonnentor, served in a teapot!
- Darjeeling | Earl Grey | Green Tea | Jasmine | Chamomile
- Peppermint | Fruit Tea | Herbal Tea 4,8



## **MADE FROM HOPS & MALT**

<b>Margaretner on tap (own brand)</b>	0,3l 4,4   0,5L 5,5
Zwettler Zwickl	0,3l 4,7   0,5l 5,9
Zwettler Original on tap (Pilsner style)	0,3l 4,7   0,5l 5,9
Zwettler Luftikus (non-alcoholic)	Bottle 0,5l 4,9
Zwettler Dark	Bottle 0,5l 5,2
Franziskaner Wheat beer	Bottle 0,5l 5,4
Franziskaner Wheat beer (non-alcoholic)	Bottle 0,5l 4,9

## **SPIRITS 2cl**

Fruit brandy 4,5  
Diplomatico Rum 12 years 6,5  
Grappa Nonino "Vendemmia" 4,5  
Fernet Branca | Averna 4,9  
Wodka Stolichnaja | Gordon's Dry Gin 4,5

## **SCHLOSSQUADRAT FINE BRANDIES 2cl**

Old apple (aged in oak barrels) 5,2  
Plum (aged in oak barrels) 5,2  
Williams pear 6  
Apricot 6  
Rowanberry 6,2

## **SPARKLING WINES**

Kattus Heritage Reserve Extra Brut 42  
Chardonnay Frizzante Organic Winery Kemetner 32  
Champagne Tradition Pierre Brocard 72

## **VIENNA WINE**

### **Weingut Fritz Wieninger (Stammersdorf)**

Grüner Veltliner Herrenholz 2023 36  
Chardonnay Select 2021 55

Wiener Gemischter Satz Bisamberg 2023 46

Wiener Gemischter Satz Erste Lage Ulm-Nußberg Alte Reben 2023 52

### **Weingut Christ (Jedlersdorf)**

Weissburgunder the Full Moon Wine 2023/24 39

Wiener Gemischter Satz Bisamberg 2024 48

Grüner Veltliner Bisamberg 2024 34

### **Weingut Hajzsan (Grinzing)**

Wiener Gemischter Satz Nussberg 2024 34

Grüner Veltliner Nussberg 2023 38



## WHITE WINES



- Roter Veltliner Hochstrass 2025** Daniel Jungmayr 34  
SCHLOSSQUADRAT TROPHY SIEGER 2020
- Roter Veltliner Wagram Terrassen 2024** Josef Fritz 32
- Grüner Veltliner Federspiel Rossatz 2025** Josef Fischer 32
- Grüner Veltliner „Messwein“ 2024/25** Schloss Gobelsburg 34
- Grüner Veltliner „Alte Reben“ 2024** Gerhard Markowitsch 36
- Grüner Veltliner „Sanstein“ 2025** Josef Fritz 32
- Grüner Veltliner Smaragd Joching 2024** Jamek 57
- Riesling Federspiel Stein am Rain 2024** Schmelz 46
- Riesling „Steilheit“ 2023** Proidl 36
- Riesling „Urgestein“ 2024** Schloss Gobelsburg 38
- Riesling Smaragd Steinriegl 2022** Roman Jäger 56
- Pinot Blanc 2023** Georg Schneider 30
- Pinot Blanc Grand Reserve 2022** Josef Fritz 42
- Chardonnay „Schüttenberg“ 2023** Gerhard Markowitsch 40
- Chardonnay Tatschler 2022** Kirchknopf 55
- Sauvignon Blanc Ehrenhausen DAC 2022** Walter & Erich Polz 46

**We would be happy to bring you our extensive wine list with numerous rare wines!**



SILBERWIRT

SCHLOSS QUADRAT  
TROPHY

## RED WINES

**Zweigelt „Rubin Carnuntum" 2023** - Gerhard Markowitsch 32

**Zweigelt "Zweifellos" 2023** - Hannes Reeh 36

**Zweigelt "Holzberg " 2019** - Niki Windisch 34

**St. Laurent 2022** - Georg Schneider 33

**St. Laurent "Alte Reben" 2023** - Walter Glatzer 36

**Blafränkisch Hochäcker 2023** - Paul Kerschbaum 35

**Blafränkisch „Umriss" 2021** - Feiler-Artinger 38

**Pinot Noir 2025** - Gerhard Markowitsch 44

**Merlot Golser 2023** - Michael Allacher 31

### **Cuvée „Heideboden" 2021**

Cabernet Sauvignon | Merlot | St. Laurent | Zweigelt - Hannes Reeh 38

### **Cuvée "Gotinsprun" 2022**

Blafränkisch | Zweigelt | Merlot | Syrah | St. Laurent - Walter Glatzer 44

### **Cuvée „Noir" Reserve 2022**

Cabernet Sauvignon | Merlot | Pinot Noir - Georg Schneider 34

### **Cuvée „Big John" 2022**

Zweigelt | Cabernet Sauvignon | Pinot Noir - Erich Scheibelhofer 48

## SWEET WINE

### **Ruster Ausbruch 1995**

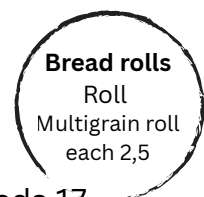
Ernst Triebaumer

0,5l 73

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## CHEESE PLATTER

A selection of Austrian and Italian cheeses, roasted pumpkin seeds 17





## SILBER'S Guidelines

Regionality, quality and care characterize our product range. This includes, among other things, our naturally cloudy apple juice, the Cuvée G, the Zweigelt Mein Wein, the Margaretner house beer and selected syrups such as elderflower and raspberry syrup.

In our kitchen, we process fresh apricots from Burgenland, dirndl berries from the Pielachtal valley, as well as peaches and plums from Styria into fruity jams, compotes and all-natural fruit sauces.

More than anywhere else, everything in the Schlossquadrat is made in-house: The Tuscan bread in Trattoria Margareta and the burger buns in Café Cuadro come from our own bakery. Likewise, you can watch the preparation of filled pasta dishes at Margareta's pizza stand in the afternoon.

This selection is complemented by Chardonnay Frizzante from their own vineyard, Caffè do Cuadro roasted exclusively for Schlossquadrat, and other in-house brands. Schlossquadrat thus guarantees authentic quality and meticulous craftsmanship.

Schlossquadrat takes responsibility for the environment and resources: We avoid unnecessary packaging, separate waste, and use water and energy consciously. For this commitment, we have been awarded the Austrian Ecolabel for Tourism Businesses – a seal of approval for environmentally conscious, socially responsible practices and high quality standards. Naturally, we use only electricity from local hydropower.





## The Margaretner SILBERWIRT is a GUEST HOST

We emphasize our connection to products from Austria's culinary regions, which we source directly from the farm. A striking symbol of this principle is the 1953 Steyr tractor, which stands in the Silberwirt's courtyard next to our herb garden.

Even in the heart of the city, you can feel like you're in the countryside.

Some of the farms from which we source directly are listed below:

### **Our suppliers:**

All potatoes in the Schlossquadrat come from the Rauchberger potato farm, Aspersdorf (Weinviertel potato culinary region). Silber's roast pork on Sunday is a shoulder roast from the Tullnerfeld pig, supplied by the Wiesbauer butcher shop in Sitzenberg-Reidling.

We source our pumpkin seed oil from Guntram Hamlitsch in Deutschlandsberg (Styrian Pumpkin Seed Oil Culinary Region). Austrian roast beef from Wiesbauer. Dairy products: AMA quality seal products. Various fish from Gut Dornau. Fried chicken from Wiesbauer in Austria. Free-range eggs from Mayer. Seasonal vegetables from local farms. This year, the Humpelstetter family from the Pielach Valley harvested the cornelian cherries for us.