



TO START

- a smooth start -

Campari Soda

Campari bitter liqueur · soda 7
Our tip: with fresh lemon juice

Venetian

Aperol · Prosecco · soda 7

Bellini

Prosecco · white peach puree 5,8

AFTER

- a strong finish-

Zacapa Rum 23 y

2cl 6,2

Grappa Eligo dell'Ornellaia

2cl 5,7

Gin and Tonic

4cl Roku Gin · Kinley Tonic water 9,9

Single Malt Glenmorangie

4cl 9,6





*Cover with Amuse gueule
Butter & pastries*

GERGELY'S MENU

GERGELY'S TATAR

*from Austrian young beef or wild salmon
with Gergely's signature marinade
butter · toast
80 grams*

.

FILLET STEAK FROM ANGUS BEEF 200 grams

*from south america · grain fed · lean & juicy &
incredibly tender*

ON THE SIDE:

Classic Style

Homemade pepper sauce · baked potatoes ·
garlic cream

.

GERGELY'S CHOCOLATE TART

molten chocolate center

with wild berry compote · white chocolate ice cream



STARTERS

THREE KINDS OF TARTARE

Austrian young beef · marinated wild salmon ·
fruity mango · butter · toast 20

GERGELY'S BEEF TATAR

from Austrian young beef or wild salmon
with Gergely's signature marinade

butter · toast

200 grams 28

150 grams 24

80 grams 17

CIPRIANI CARPACCIO

The classic from Venice

Avocado guacamole · pine nuts · salsa cipriani 19

TUNA CEVICHE

Ponzu · coriander · edamame · green soybeans · lettuce hearts ·
wasabi 19

AVOCADO-QUINCE- AND GOAT'S CHEESE SALAD

Gratinated goat cheese · avocado · acacia honey · fresh figs ·
warm flatbread · garden cress 17

STARTER VARIETY FOR 2

Beef tatar · tuna ceviche · stracciatella-buratta 34

LOBSTER SOUP FROM BRITTANY

Prawns · cauliflower 12

CLEAR BEEF BROTH FROM GRASS-FED BEEF

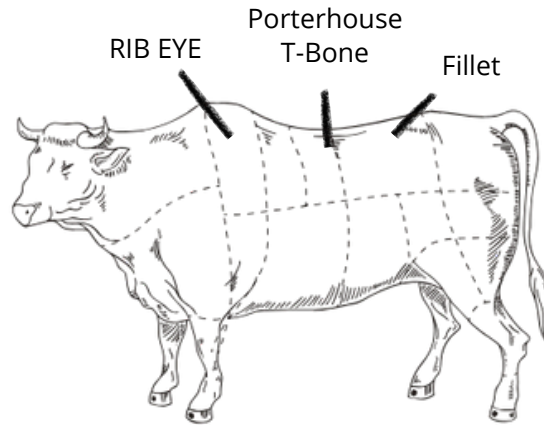
Beef · sliced pancakes · vegetables 8

SOUPS

Cover with amuse-bouche,
butter and pastries 4,5



STEAK-CUTS



Our steaks are matured in our own aging cabinet.



PORTERHOUSE

The porterhouse is considered the king of steaks, impressing with its unparalleled flavor and tenderness. Compared to the ribeye, it is slightly leaner, but boasts a fine outer layer of fat that protects the meat during aging and gives it its exceptional juiciness and intense aroma.

A characteristic feature is the division by the bone: two first-class steaks in one. On one side, a buttery-tender fillet, on the other, an aromatic New York strip.

This combination makes the Porterhouse an extraordinary culinary experience: powerful in taste, yet incomparably juicy and tender.



T-BONE

A true classic among large steaks: The cut is similar to a porterhouse. The "T-bone" divides the steak into striploin and tender filet mignon.



RIB-EYE

The rib-eye is considered one of the finest and most flavorful cuts of meat. Cut from the front part of the rib section, directly behind the neck, it is characterized by its typical structure: several muscle strands interwoven with fine veins of fat.

Its characteristic "eye of fat" not only gives the steak its name, but also ensures exceptional juiciness and an intense, aromatic taste experience with pronounced roasted aromas.



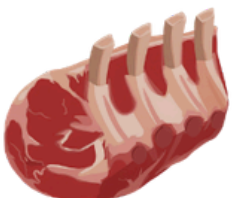
FILLET

It impresses with its fine marbling and exceptionally juicy, buttery-soft texture. This virtually fat-free fillet comes from the loin area of the lower back. Due to its small proportion of the entire beef, it is considered the most prized and sought-after cut.



CÔTE DE BOEUF

The Côte de Boeuf is a classic French steak cut from the ribeye. The bone imparts a particularly intense aroma during cooking. Thanks to its fine marbling, the meat remains juicy and develops rich, roasted flavors. A rustic, flavorful specialty – also ideal for sharing.



PRIME RIB

The prime rib is one of the most flavorful cuts of beef, prized for its pronounced marbling and exceptional juiciness. Compared to leaner steaks, it has a higher fat content, which melts during cooking, giving the meat its distinctive tenderness and intense, full-bodied flavor.



STEAKS

RECOMMENDED WINE PAIRING FOR MARBLED STEAKS

Schlossquadrat Selction Cuvée G 2021 0,75l 38

PORTERHOUSE-STEAK

AMERICA - Hereford-Beef

A porterhouse steak is two premium steaks in one,

Juicy, intense in flavor, and represents pure steak enjoyment at the highest level,

The perfect combination for 2 people or alone, approx. 1000 g, 98

FILLET OF WAGYU beef BEEF

Australia / USA

Extremely fine marbling of fat, which makes the meat practically melt on the tongue - mild & slightly sweet aroma

Wagyu Fillet 200 g 59 Lady Cut 150 g 45

RIB-EYE-STEAK

Uruguay-Angus beef

Particularly heavily marbled. The typical fat flecks ensure a buttery-soft texture and intense flavor when frying.

approx. 300 g 32

RIB-EYE-STEAK

Austria

The best rib-eye that Austria has to offer

approx. 300 g 32

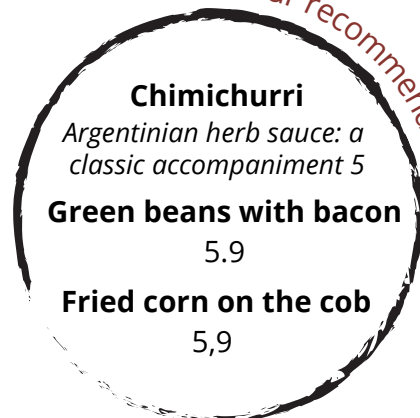
HOCHRIPPE

AUSTRIA - grass-fed beef,

cooked at low temperatures and carved at the table.

Raw weight approx. 4.5 kilograms, including 6 different side dishes & sauces, suitable for 8-10 people, available with pre-order 499

Our recommendation:



T-BONE-STEAK

AMERICA - Hereford-beef

Combination of tender fillet and aromatic sirloin steak on the bone.

approx. 700 g 69

SAUCES

Homemade aioli 4.5

Truffle mayonnaise 4.9

Homemade herb butter 4

Pepper sauce 5

Bordeaux sauce 5

SIDE DISH VARIATIONS 11

Classic Style • Pepper sauce · Baked potato · Garlic cream

Fresh Style • Leafy salads · House dressing · Herb butter

Potato Style • Potato and zucchini gratin · Bordeaux sauce

Orange Style • Carrot puree · Chimichurri

Surf & Turf • 3 pieces Tiger Prawns 12



WINE RECOMMENDATION FOR THE STEAKS
Pinot Noir Berggrund 2020, Niki Windisch 0.75l 45

STEAKS

FILET-STEAK

South American Angus cattle

The premium cut · grain-fed, juicy, lean, mild in taste & unforgettably soft,

approx. 200 g, 29

Lady Cut, approx. 150 g, 25

FILET-STEAK

The premium cut of Charolais/Limousin heifer from the Alpine foothills – soft & flavorful

approx. 200 g 29

Side dish recommendation for our steaks:

Make it Surf & Turf

3 grilled stone prawns 12

RIB OF BEEF

AMERICA - Hereford-beef

Very delicate and heavily marbled. A classic in the USA.

Approx. 500 g. 43

RIB OF BEEF

Weidemastbeef

Juicy, well-marbled, great meat flavor, approx. 500 g 33

KOBE-BEEF

from Japan (available with pre-order)

Kobe Striploin (Sirloin) Cooked at the table 110 g 79

CHATEAUBRIAND

HEART AMERICA - ANGUS (500 G)

with foil-wrapped potatoes, roasted vegetables, pepper sauce, chili butter

with 1 bottle 0.75l Schlossquadrat Selection G (Blauer Zweigelt,

Blaifränkisch, Merlot)

Price for 2 people 99



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Surf & Turf • 3 pieces Tiger Prawns 12

MAIN COURSES

ROASTED LAMB BACK

Carrot · thyme polenta · bordeaux jus 28

THAI VEGETABLE WOK

Sugar snap peas · carrots · zucchini · bell peppers
lime leaves · red onion · jasmine rice 18

... with grilled Angus beef fillet tips 26

... with stone prawns 29

... with tofu 20

VIENNESE SCHNITZEL FROM VEAL

Potato and lamb's lettuce salad 29

Triangoli with spinach and ricotta filling

Sage butter · arugula · Parmesan cheese · with mixed greens 27,5
without lettuce 22

GRILLED HAKE FILLET

Lemon risotto · roasted green asparagus · tomato salsa 28

GRILLED STONE PRAWNS

Herb butter · aioli · garlic baguette 28

Side dishes . . .

Fried egg	3
baked potatoes with garlic cream	5,5
green beans with bacon	5,9
creamy spinach	5,9
sweet potato fries	6,5
mixed or leaf salad	5,5
Stir-fried vegetables: sugar snap peas, fennel, cauliflower, bell peppers, carrots, zucchini	5,9
Roasted corn on the cob	5,9
French fries, roasted potatoes	5,4
truffle fries with Grana Padano	7,5
jasmine rice	4,8
potato gratin with Parmesan cheese	5,9
cranberries, mustard, mayo, ketchup	2

...and homemade

Chilibutter	4
Herb butter	4
Dijon mustard butter	4
Homemade aioli sauce Garlic · olive oil	4,9
Truffle mayonnaise	4,9
Chimichurri	5
Bordeaux Sauce Red wine · Shallots	5
Pepper sauce green & pink peppercorns · Cream	5



ALWAYS ROOM FOR SWEETS

GERGELY'S CHOCOLATE TART

liquid lava core

Wild berry compote · white chocolate
ice cream 11,5

TARTELETTE AU CITRON

Lemon tartlet · nougat ice cream · fresh berries 11

Chocolate Strawberry Parfait Tip

Marinated strawberries 12

Espresso do Cuadro
*An aromatic, low-acid
blend of high-quality Arabica
highland beans 3.2*

Old plum brandy

*Matured and stored in
our own barrels 2cl 5.2*

Our recommendation!:

SWEETS SQUARED

The variation

Tiramisu · chocolate soufflé with caramel sauce · chocolate
mousse · mojito ice cream parfait · wild berry compote 14

SORBET VARIATION

Mango sorbet · raspberry yogurt · mojito ice cream 10

CHOCOLATE MOUSSE

Fruit pulp · whole grain crunch · fresh berries 10

CHEESE VARIATION

A variety of mature cheeses

French & Austrian cheese specialties 15

DIGESTIVE



AVERNA

Traditional Sicilian herbal liqueur

2cl 4,9

Gin Tonic

4cl Roku Gin · Tonic Water 9,9

Apricot brandy

Schlossquadrat fine fruit brandy

2cl 6



WHITE WINE RECOMMENDATIONS FROM GERGELY'S CELLAR

We would be happy to bring you our extensive wine list.

CHEESE VARIATION

A variety of mature cheeses
French & Austrian cheese specialties 15

Heritage Reserve Extra Brut	Kattus	42.-
Roter Veltliner 2024 Hochstrass	Jungmayr	32.-
Roter Veltliner Steinberg 2022	Josef Fritz	42.-
Grüner Veltliner 2016 Mordthal Obsession	Herbert Schabl	32.-
Grüner Veltliner 2025 Federspiel Rossatz	Josef Fischer	33.-
Grüner Veltliner 2024 Herrenholz	Fritz Wieninger	36.-
Grüner Veltliner 2024 Alte Reben	Gerhard Markowitsch	36.-
Riesling 2023 Steilheit Riesling	Patick Proidl	38.-
2024 Urgestein Riesling Smaragd	Schloss Gobelsburg	38.-
Steinriegl 2022	Roman Jäger	56.-
Chardonnay 2023 Schüttenberg	Gerhard Markowitsch	42.-
Chardonnay 2021 Select	Fritz Wieninger	53.-
Weissburgunder 2023 Weissburgunder	Georg Schneider	30.-
2024 Vollmondwein	Rainer Christ	38.-
Gemischter Satz 2024 Bisamberg	Rainer Christ	48.-
Gemischter Satz 2023 Bisamberg	Fritz Wieninger	42.-
Gemischter Satz 2023		
'Erste Lage Ulm Nussberg Alte Reben	Fritz Wieninger	52.-



RED WINE RECOMMENDATIONS FROM GERGELY'S CELLAR

We would be happy to bring you our extensive wine list.

CHEESE VARIATION

A variety of mature cheeses

French & Austrian cheese specialties 15

Zweigelt 2023 Rubin Carnutum	Gerhard Markowitsch	32.-
Zweigelt 2019 Holzberg	Niki Windisch	36.-
Zweigelt 2023 Zweifellos	Hannes Reeh	36.-
Blaufränkisch 2019 Leithen	Niki Windisch	54.-
Blaufränkisch 2022 Bärenreiser	Walter Glatzer	56.-
Blaufränkisch Dürrau 2019	Paul Kerschbaum	62.-
Cabernet Sauvignon 2019	Feiler Artinger	60.-
Merlot 2021 Unplugged	Hannes Reeh	53.-
Merlot 2018 Sandwühler	Niki Windisch	63.-
Pinot Noir 2025 (Ab Juni)	Gerhard Markowitsch	44.-
Pinot Noir 2020 Berggrund	Niki Windisch	45.-
St. Laurent 2022 Alte Reben	Walter Glatzer	36.-
Cuvee Anaconda 2021	Niki Windisch	48.-
Cuvee Gotinsprun 2022	Walter Glatzer	44.-
Cuvee Noir reserve 2022	Georg Schneider	34.-
Cuvee Heideboden 2021	Hannes Reeh	38.-
Cuvee Göttlesbrunn Redmont 2021	Gerhard Markowitsch	52.-



ALCOHOL-FREE

MY JUICE - Naturally cloudy apple juice,	0.25 l	3,9
clear apple juice, orange juice, Almdudler,	0.25 l	3,8
clear apple juice or Almdudler with water (youth drinks)	0.50 l	3,8

Soda for mixing with homemade fruit extracts:

Viennese soda water	0.25l	1,8
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We will serve this in a shot glass:

Freshly squeezed lemon juice,	2cl	1,5
homemade raspberry syrup	4cl	2,4
Blackcurrant and mint syrup	4cl	2,4
Homemade elderflower syrup with limes	4cl	2,4

Römerquelle still	0,33 l / 0,75 l	3,8 / 5,6
Römerquelle prickelnd	0,33 l / 0,75 l	3,8 / 5,6
Coca-Cola, Coca-Cola zero	0,33 l	4,6
Fanta	0,33 l	4,6
Kinley Tonic or Bitter Lemon	0,20 l	3,7

BEER

Margaretner on tap (own brand)	0,3 l / 0,5l	4,4 / 5,5
Zwettler Original on tap	0,3 l / 0,5l	4,7 / 5,9
Zwettler Luftikus (non-alcoholic)	0,5 l	4,9
Franziskaner Weissbier	0,5l	5,4
Franziskaner Weissbier (non-alcoholic)	0,5l	4,9

CAFE DO CUADRO

FROM THE HEISSENBERGER COFFEE ROASTERY

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

Small / Large Espresso	3,2 / 5
Small / Large Brown	3,4 / 5,2
Cappuccino	4,6
Viennese Melange	4,3
Café Latte	5,2
Organic Tea from Sonnentor: Darjeeling, Chamomile, Peppermint	4,8



SPARKLING & APERITIF

Prosecco Spumante Valdobbiadene Rivani	0,1 4,5
	0,7 30
Pierre Brocard Champagner	
Spritz white / red	0,7 64
Sherry, Portwein, Martini dry / bianco	0,25 4
Aperol Spritz (Aperol, white wine, soda)	4 cl 4,9
Veneziano (Aperol, prosecco, soda)	0,25 6,2
Hugo	0,25 7
<i>Prosecco, hausgemachter Holunderblütensirup, Limette, Minze, Soda</i>	0,25
Campari Soda	4 cl 7
Campari Orange	4 cl 7,5

SPIRITS

Baileys Irishcream Averna, Fernet Branca Grappa Nonino	2 cl 4,5
Vendemmia Grappa Eligo dell'Ornellaia Remy Martin Jean Filliox	2 cl 4,5
Cognac Grand Champagne Chivas Regal, Glen Allachie Ron	2 cl 4,5
Antiguo - Diplomatico, 12 Jahre	2 cl 5
	2 cl 5,7
	2 cl 5,2
	2 cl 6,5
	2 cl 6,5

SCHLOSSQUADRAT FINE BRANDIES

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



HOMEMADE IN THE SCHLOSSQUADRAT

- ...Tuscan bread at Trattoria Margareta
- ...burger buns at Cafe Cuadro
- ...filled ravioli at Margareta
- ...fruit syrups and lemonades
- ...jams and roasts
- ...Chardonnay from our own vineyard
- ...Cafe do Cuadro and other in-house brands



...coming from the region

Whether fresh apricots from the Wachau, dirndl berries from the Pielachtal or peaches and plums from Styria, we process them in our kitchens into fruity jams, compotes, all-natural fruit sauces and lemonades. Only the best products from the local region.

...and from afar

Meat from 4 continents, matured in our own aging cabinet. Whether steaks, ribeye, lamb or game, the best quality is guaranteed.

THE SCHLOSSQUADRAT LOOKS AT THE ENVIRONMENT

We avoid unnecessary packaging, separate our waste, and save water and energy (we just don't want to do without the good old lightbulb because it emits a cozier light).

For these measures we were awarded the Austrian Ecolabel for tourism businesses, a seal of approval that makes environmentally conscious and social action, as well as a high quality standard, recognizable to the outside world.

We exclusively use electricity from domestic hydropower.