

A warm welcome to Weisser Bär

Our opening times:

Wirtshaus:

Wednesday and Thursday 6:00 pm - 10:00 pm (Kitchen till 9:00 pm)

Friday and Saturday 12:00 am - 2:00 pm (Kitchen till 2:00 pm)

6:00 pm - 10:00 pm (Kitchen till 9:00 pm)

Sunday 12:00 am - 4:00 pm (Kitchen till 4:00 pm)

Paula:

Thursday till Saturday - Reservation between 6:00 pm and 7:00 pm.

Reservations are only possible online.

www.weisserbaer.at/en/table-reservation

Specials at Weisser Bär

Are you planning a family or company celebration? If you have group inquiries, feel free to contact us at any time!

Cooking classes 2026

Spring cooking with Sebastian.

Classic and modern dishes with the best ingredients of the spring.

Our cooking classes are a perfect option for anyone with a passion for food. We focus on practice and all relevant skills to develop beautiful flavors.

Cooking course 295.0 € per Person

Dinner for a second person 145.0 € per Person

Tickets are available at the reception.

Wirtshaus Surprise Menu

"Today you leave the decision to the kitchen"

Enjoy our Wirtshaus surprise menu in 3, 4 or 5 courses.

Please inform our trained service staff of any allergies or intolerances when ordering.

You can also inform us of any ingredients that you do not like - the kitchen will try to take your wishes into account.

3 courses	59.0 €
4 courses	69.0 €
5 courses	79.0 €

The last orders for a surprise menu are accepted until 1:00 p.m.
or 8:00 p.m., and on Sundays until 2:00 p.m.

Please note that our surprise menu can only be served table wise.

To get you in the mood

Erdäpfelkas
made fresh every day and only while stocks last
with chives and brown butter (ACEGNP) 9.0 €

Starters and soups

Our classic
Beef tartare "Weisser Bär"
with pickled kohlrabi, truffle mayonnaise
and fresh truffles (ACDGLMOP) 24.0 €
as a main course 34.0 €

Norwegian salmon smoked in the Eifel region
with crispy potato, horseradish and sour cream (ABCDEGMOPR) 24.0 €
with 10g Kate & Kon Gold Selection caviar additional charge 24.0 €
with 10g N25 Kaluga caviar additional charge 32.0 €

"Spring salad"
with sheep cheese from family Eisl,
raspberries and pine nuts (AGLMOP) 19.0 €

Pan fried duck liver from France
with black nut, celery and duck liver sauce (GHLMOP) 26.0 €

Fresh tagliatelle from the Genuss Zone in Strobl
in morel cream sauce with pine nuts and chives (ACEFGHLOP) 26.0 €
as a main course 36.0 €

Strong beef consommé with three types of ingredients
Semolina dumplings,
sliced pancakes and cheese dumplings (ACGLMOP) 12.0 €

Foam soup of Bavarian asparagus
with lukewarm trout fillet and olive oil from Istria (ADGLOPR) 15.0 €

Main Course

Wiener schnitzel of veal baked in clarified butter with sautéed parsley potatoes, cranberries and lemon (ACEGP)	32.0 €
Asparagus "Cordon Bleu" (ACGHLMOP) Filled with ham and old gouda (matured for 24 months) with potato salad, sauce hollandaise and spring herbs	32.0 €
Filet tips from Simmental beef "Stroganoff" with mushrooms and herb spaetzle (ACGLMOP)	34.0 €
Char from Marcus Schützinger Pan fried filet with creamy fregola Sarda asparagus and Riesling foam (ABCDEGLNOPR)	32.0 €
Potato noodles pan fried in brown butter with young spinach and small mushrooms (ACGHLOP)	24.0 €
220g Filet of Simmental Beef (30 minutes cooking and resting time) with port wine jus and truffle sauce (AGLMOP)	44.0 €
220g Filet of Simmental Beef „Rossini“ (30 minutes cooking and resting time) with pan fried duck liver and truffle with port wine jus and truffle sauce (AGLMOP)	64.0 €
220g Filet of Simmental Beef "surf & turf" (30 minutes cooking and resting time) with half a Breton lobster with port wine jus and truffle sauce (AGLMOP)	84.0 €
<i>Side dishes to choose from:</i>	
French Fries (A)	6.0 €
Sauteed Parsley potatoes (G)	7.0 €
Mixed leaf salad with radishes and garden cress (CLMP)	7.0 €
Sauteed Bavarian asparagus (G)	9.0 €
Truffle fries with truffle mayo and fresh truffle (ACDGHLMOPR)	12.0 €

Desserts and cheese

Caramelized Kaiserschmarren <i>(ca. 25 minutes preparation time)</i> From 2 people with roaster and vanilla ice cream (ACEFGHOP)	per person 12.0 €
Powidl pancakes baked in brown butter with cinnamon sugar with a cam of ice cream (ACEFGHOP)	12.0 €
Changing cheese varieties from Tölzer Kasladen and family Eisl from Abersee with fruit bread and jam (AEGHMOP)	22.0 €
Mini "banana split" <i>"A small dessert is always welcome"</i> Caramelized bananas, crème Chantilly and vanilla ice (ACEGHOP)	9.0 €
"wEISser Bär" Vanilla ice cream and raspberry sorbet with marinated raspberries and homemade advocaat (ACEFGHOP)	15.0 €
„affogato“ Vanilla ice cream and hot espresso (CG)	6.0 €
A cam of ice cream or sorbet changing varieties (ACEGHO) on berry puree and crumbles	per cam 4.0 €

And because none of this would be possible without our wonderful employees, we would like to finally introduce our team:

Zuzanna, Sabine,
Lukas, Jan, Daniel
Anna, Christoph, Tadeja

Your hosts
Sebastian & Miriam