

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.

Sunday – Reservation between 12:00 am and 1:00 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

Wild animals cooking with Sebastian.

Classic and modern dishes with pigeon, deer and duck.

18.11.2026 and 19.11.2026

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.

To get you in the mood

Erdäpfelkas "the upper Austrian classic"

made fresh every day and only while stocks last

with chives and brown butter (ACEGNP)

9.0 €

with a portion of fresh truffle (ACEGNP)

19.0 €

Kate & Kon Gold Selection Caviar

served with Erdäpfelkas chives and brown butter (ACDEGNPR)

10 g

39.0 €

50 g

149.0 €

If you book at least one week in advance, we are happy to offer you the following additional dishes:

Breton Lobster "Thermidor"

For 2 persons

Half a lobster each, gratinated with hollandaise sauce,

served with lobster pasta and baby spinach (ABCDEFGHLMNOP)

120.0 €

Beef Filet "Wellington"

For 2-4 persons

Beef fillet wrapped in mushroom duxelles and Vulcano raw ham,

baked in a puff pastry casing

served with potatoes and vegetables (ACEFGHLMNOP)

per person 79.0 €

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	69.0 €
4 courses	84.0 €
5 courses	99.0 €

Additional

10 g Kate & Kon Gold Selection Caviar on top of one dish in the menu	
Additional charge	30.0 €

The last orders for a surprise menu are accepted until 1:00 p.m.
or 8:00 p.m., and on Sundays until 3:00 p.m.

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

Starters and soups

Our classic

Beef tartare "Weisser Bär"

with pickled kohlrabi, truffle mayonnaise

and fresh truffles (ACDGLMOP)

25.0 €

as a main course

35.0 €

Aberseer Sheep cheese from family Eisl

with mixed leaf salad,

raspberries and pine nuts (AGLMOP)

19.0 €

Pan fried duck liver from France

with black nut, celery and duck liver sauce (GHLMOP)

26.0 €

Trout by Marcus Schützinger

Fillet glazed in olive oil with cauliflower,

gnocchi and Riesling foam (ABCDEFGHLMNOPR)

26.0 €

with 10 g Kate & Kon Gold Selection caviar

56.0 €

A small portion of fresh tagliatelle from the Genuss Zone in Strobl

-with wild boar bolognese and Parmesan (ACFGHLMOP)

22.0 €

or

-in truffle cream with pine nuts, chives

and fresh autumn truffles (ACFGHLOP)

26.0 €

as a main course additional charge in each case

9.0 €

Strong beef consommé with three types of ingredients

Semolina dumplings, sliced pancakes

and cheese dumplings (ACGLMOP)

12.0 €

Foam soup of Breton lobster with sugar snaps,

tomatoes, and Avistria olive oil from Istria (ABCDGHLMOPR)

19.0 €

Main Course

Wiener schnitzel of veal baked in clarified butter with cranberries and lemon (ACEGP)	
with sautéed parsley potatoes or French Fries	32.0 €
with Truffle Fries (ACDEGHMNOPR)	38.0 €
Truffle Cordon Bleu of veal filled with ham, Brie de Meaux, mushroom duxelles, and truffles served with potato salad and truffle mayonnaise (ACDEGHLMOPR)	38.0 €
Beef Filet Tournedos "Rossini" (30 minutes cooking and resting time)	
Small beef filet (approx. 150 g) and pan-fried duck liver served with mashed potatoes, creamy leeks, and autumn truffles (AGLMOP)	59.0 €
without duck liver	44.0 €
Imperial quail from france (60 minutes cooking and resting time)	
Stuffed with bread filling and served with glazed vegetables and foamed duck liver sauce (ACEGHLMNOP)	42.0 €
Grandma Paula's Chicken with Paprika Cream Sauce Boneless chicken thigh braised in a paprika cream sauce, served with buttered spaetzle and fresh herbs (ACGHLMOP)	28.0 €
Sole and black tiger prawn sautéed in nut butter served with Parmesan risotto, baby spinach and lobster foam (ABCDGHLMO PR)	48.0 €
The Austrian vegetarian classic Eiernockerl with creamy egg and plenty of chives served with a small green salad (ABCDGHLMO PR)	22.0 €
with autumn truffle (ACEGNP)	32.0 €

Desserts and cheese

Caramelized Kaiserschmarren (ca. 25 minutes preparation time) From 2 people with roaster and vanilla ice cream (ACEFGHOP)	per person 12.0 €
Millefeuille "au chocolat" Creamy chocolate between crispy puff pastry with wild blueberries and Madagascar vanilla (ACEFGHNOP)	16.0 €
Selected cheeses from Tölzer Kasladen and Maître Affineur Bernard Antony (AEGHMOP)	22.0 €
Mini peach melba "A small dessert is always welcome" Poached peach, almonds, crème Chantilly and vanilla ice cream (ACEGHNOP)	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 €

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

Lukas, Jan, Alejandro
Felix, Tadeja, Fabian
Zuzana, Sabine, Klaudia

Your hosts
Sebastian & Miriam