

A warm welcome to Weisser Bär

Our opening times:

Wirtshaus:

Tuesday Grill	6:00 pm - 11:00 pm (Kitchen till 9:30 pm)
Wednesday till Saturday	12:00 am - 5:00 pm (Kitchen till 2:30 pm)
	6:00 pm - 11:00 pm (Kitchen till 9:30 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.

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	64.0 €
4 courses	74.0 €
5 courses	84.0 €

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 "the upper Austrian classic"
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 (ABCDGMOPR) 24.0 €
with 10g Kate & Kon Gold Selection caviar additional charge 24.0 €
with 10g N25 Kaluga caviar additional charge 32.0 €

"Summer 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 €

A small portion of fresh strozzapretti from the Genuss Zone in Strobl
in truffle cream with pine nuts, chives (ACGLOP) 26.0 €
and fresh summer truffles from Italy 36.0 €
as a main course

Strong beef consommé with three types of ingredients (ACGLMOP)
Semolina dumplings, sliced pancakes and cheese dumplings 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 sautéed parsley potatoes, cranberries and lemon (ACEGP)	32.0 €
Truffle Cordon Bleu of veal filled with ham, Brie de Meaux, mushroom duxelles, and truffles served with potato salad and truffle mayonnaise (ACDGLMOP)	38.0 €
Filet tips of beef in chanterelle cream sauce with butter spaetzle and fresh herbs (ACGLMOP)	34.0 €
Wolfgangsee Fish Variation Pan-fried fish filets selection based on Marcus Schützinger's daily offer served with chive pasta and Riesling foam (ABCDEGLOPR)	32.0 €
Herb Risotto with braised lettuce hearts and summer herbs (GLOP)	26.0 €
Whole trout "à la meunière" (30 minutes cooking and resting time) with almond butter, and lemon (ABDEGLNOP)	29.0 €
220g Filet of Simmental Beef (30 minutes cooking and resting time) with port wine jus and truffle foam sauce (AGLMOP)	44.0 €
as a "Rossini" with duck liver and truffle (AGLMOP)	64.0 €
<i>Side dishes to choose from:</i>	
French Fries (A)	6.0 €
Sauteed Parsley potatoes (G)	7.0 €
Mixes leaf salad with radishes and garden cress (CLMP)	7.0 €
Sautéed broccoli (G)	7.0 €
Truffle fries with truffle mayonnaise 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 €
Selected cheeses from Tölzer Kasladen, Maitre Affineur Bernard Antony, and the Eisl family, served with fruit bread and jam (AEGHMOP)	22.0 €
Mini hot love <i>"A small dessert is always welcome"</i> Hot raspberries, crème Chantilly and vanilla ice (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 €
A scoop of ice cream or sorbet with berry purée and butter crumble (ACEGHO) per scoop <i>Vanilla ice cream, chocolate ice cream, yogurt ice cream, raspberry sorbet, lemon sorbet</i>	4.0 €

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

Lukas, Jan, Valerie, Jonas, Claudius, Alejandro
Anna, Felix, Aline, Tadeja, Sigrid, Laura
Zuzana, Sabine, Marianna, Patrik, Klaudia

Your hosts
Sebastian & Miriam