

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?

We are happy to assist you with group inquiries at any time - just get in touch! We would also be delighted to organize your individual Christmas party according to your wishes.

Looking for the perfect Christmas gift?

Give the gift of unforgettable moments with our gift vouchers. These can be redeemed flexibly - whether in the hotel, in the Wirtshaus, in the Paula restaurant, or at our in-house events.

Gift vouchers 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 €

with winter truffle (ACEGNP)

17.0 €

Starters

Our classic

Beef tartare "Weisser Bär"

with pickled kohlrabi and truffle mayonnaise (ACDGLMOP)

24.0 €

as a main course

34.0 €

Smoked salmon from the Eifel region

with marinated cucumber and Russian egg (ABCDEGMOPR)

24.0 €

with 30g Gold Selection caviar (ABCDEGNP) surcharge:

49.0 €

Pan fried duck liver from France

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

24.0 €

Fresh tagliatelle from the Genusszone in Strobl

served in truffle cream sauce with pine nuts,

chives and black winter truffle (ACEFGHLOP)

22.0 €

with white truffle from Alba (approx. 3g not available every day)

46.0 €

Strong beef consommé with three types of ingredients

Semolina dumpling,

sliced pancakes and cheese dumpling (ACGLMOP)

12.0 €

Carrot and ginger foam soup

with lukewarm char 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) 29.0 €

Truffle cordon bleu of veal
filled with ham, brie from Affineur Bernard Antony,
mushroom duxelles and black truffle
served with potato salad and truffle mayonnaise (ACDEGLMOP) 36.0 €

Filet tips from Simmental beef
in pepper cream sauce with herb spaetzle (ACGLMOP) 32.0 €

Pan fried filet of char with parmesan risotto
and glazed wild broccoli (ABCDEGLNOPR) 32.0 €

Creamy risotto with pickled pumpkin
and Aberseer sheep's cream cheese (GLOPR) 22.0 €

220g Filet of Simmental Beef
(30 minutes cooking and resting time)
with port wine jus and duck liver sauce (AGLMOP) 44.0 €

220g Filet of Simmental Beef „Rossini“
(30 minutes cooking and resting time)
With pan fried duck liver and black truffle
with port wine jus and duck liver sauce (AGLMOP) 64.0 €

Side dishes to choose from:

French Fries (A) 6.0 €

Glazed wild broccoli (GL) 7.0 €

Sauteed Parsley potatoes (G) 7.0 €

Mixes leaf salad with radishes and garden cress (CLMP) 7.0 €

Parmesan risotto (GLOP) 9.0 €

Truffle fries with truffle mayo and black truffle (ACDGHLMOPR) 12.0 €

Desserts and cheese

Caramelized Kaiserschmarren for 2 people
(approx. 25 minutes preparation time)
with plum 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 €

Sebastian's favorite cheese selection (3 varieties)
from Maître Bernard Antony and family Eisl from Abersee
with homemade Isabella grape jam
from grandma Paula's garden (AEGHMOP) 19.0 €

"wEISser Bär"
Vanilla ice cream and raspberry sorbet
with marinated raspberries and homemade advocaat (ACEFGHOP) 14.0 €

„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:

Sabine, Nicole,
Angela, Jan
Anna, Daniela, Tadeja

Your hosts
Sebastian & Miriam