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**DIE WEISSE<sup>®</sup>**

**SALZBURGER  
WEISSBIERBRAUEREI  
RESTAURANT & BEER GARDEN**



# DIE WEISSE SINCE 1901

## **Austria's oldest wheat beer brewery.**

Austria's oldest wheat beer brewery was founded in 1901 in Salzburg Schallmoos by big game hunter Adelbert Behr. At a time when it was customary to produce strong bock beers, he developed a fragrant, light wheat beer in his small brewery. An amber-coloured wheat beer with a firm, fine-bubbled head and a wonderfully fruity aroma.

This marked the birth of Salzburger Weisse and the dawn of a new era in beer.

To this day, it is brewed strictly according to the original recipe and the tried-and-tested production process of its founder, Adelbert Behr. Known far beyond the borders of Salzburg, this naturally cloudy wheat beer stands for traditional quality. Carefully selected raw ingredients from the region and gentle maturation give the wheat beer its special taste.

The young brewer and managing director Felix Gmachl is leading DIE WEISSE into a new era and, with his new development of the first gluten-free wheat beer on the entire beer market, is demonstrating that tradition and innovation are not mutually exclusive.

Guaranteeing the quality of the original requires a great deal of experience and the right instinct on the part of the brewer, which ultimately makes the craft of brewing an art form.

## **THE NEW HOSTS AT „DIE WEISSE“**

For many years, Gassner has stood for genuine hospitality, quality and honest cuisine in Salzburg. What Josef Gassner Sr. started more than 40 years ago with a grocery store in Fürstenbrunn has developed into a diverse family business with ten establishments in Salzburg and Linz today. Despite this growth, we have remained a Salzburg-based family business that attaches great importance to trustworthiness, down-to-earthness and personal relationships.

Gassner Gastronomie combines several businesses - from a castle restaurant to a hotel and catering service to seasonal event formats. Despite their different concepts, all businesses are united by their respectful treatment of food, their love of craftsmanship and their commitment to creating unforgettable moments for our guests.

We believe that good taste comes from taking responsibility - for products, for people and for our employees. They are the heart of Gassner Gastronomie.

With the Weisse, we are opening another chapter in our history. We look forward to welcoming you - as a guest, as a friend of the house and as part of the Gassner-Gastronomie-family.

*The Gassner family*

# HOME BREWED FUN IN YOUR MOUTH!

## OUR WHEAT BEER

0,3 L 0,5 L

**DIE WEISSE ORIGINAL** 12° 5,2 % / 5,70  
UNFILTERED, BOTTLE-FERMENTED

The unfiltered "original" is brewed with three different types of austrian malt, the beer is amber-coloured and because of the own top-fermented house yeast the unique and pronounced fruitiness smells/tastes a bit like banana. With the help of the special "hallertauer" hops an unforgettable tender bitterness can be experienced after having a cold sip of it. It's refreshing and sparkling at the same time.

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**DIE WEISSE BLONDE** 11,7° 5,2 % 4,60 5,60  
UNFILTERED, FROM THE BARREL

The recipe is similar to the "original", but the "blonde" version is filled in big pressure tanks after the first [open] fermentation process and stays in there until the fermentation process is finished. The result is a very smooth-fruity and fine sparkling wheat beer ... cheers or as we say in german "Prost"!

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**DIE WEISSE DARK** 12° 5,2 % / 5,70  
UNFILTERED, BOTTLE-FERMENTED

Brewed with five different types of malt, the special roasted-malt called "cara-wheat" is famous for the quite strong dark colour as well as for the unique roast flavours on top of your palate! Also the long-lasting, spicy-malt aroma just makes you continue to drink one or two more ...

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**DIE WEISSE GLUTEN-FREE** 11° 5,2 % / 5,90  
UNFILTERED, BOTTLE-FERMENTED

100 % flavour, 100 % Austrian ingredients! The gluten in the beer is carefully extracted without losing our typical wheat beer aroma.

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**DIE WEISSE NON-ALCOHOLIC** / 5,70  
UNFILTERED, AMOUNT OF YEAST, GLUTEN-FREE

A perfect thirst-quencher for athletes, drivers and health-conscious people. It's isotonic, rich in vitamins, gluten free and although low in calories [ca. 25 kcal/100 ml].

## OUR 'MÄRZEN' TYPICAL AUSTRIAN BEERSTYLE

**SALZBURGER BLONDE** 11,8° 4,9 % 4,50 5,50  
'MÄRZEN', FROM THE BARREL

Best mountain water and much love for detail!

# OUR SEASONAL WHEAT BEER

0,3 L 0,5 L

**DIE WEISSE-ORIGINAL 1901** 13° 6,2 % / 5,70  
UNFILTERED, FROM THE BARREL

**FROM ASH WEDNESDAY, UNTIL IT'S DRUNK UP ...**

The so called "black weisse" is brewed after the old original recipe from adelbert behr [the founder of the brewery 1901] We produce and serve it during the lenting period until eastern. It tastes a bit like chocolate with some tender roasted-malt flavours and some gentle hops.

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**DIE WEISSE-SUMMER** 10° 4,0 % 4,60 5,60  
FROM THE BARREL

**FOR BEER GARDEN SEASON**

Brewed with pure barley malt, hallertau hops and american aroma hops. it is our fruity lively and slightly lighter alternative for shady beer gardens. delicate initial taste and subtle lemon and maracuya finish.

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**DIE WEISSE-AUTUMN** 13° 5,8 % / 5,70  
UNFILTERED, FROM THE BARREL

**AT 'RUPERTIKIRTAG' IN SEPTEMBER**

it's a gentle-sparkling, chestnut brown seasonal beer, which contains the flavours of the roasted-malt. once a year there's a big festival in salzburg which is called "rupertikirtag" where this type of beer is served.

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**CHRISTMASBOCK** 16° 6,8 % / 5,90  
UNFILTERED, BOTTLE-FERMENTED

**USUALLY AT THE END OF OCTOBER**

A special and unique full-bodied beer with the typical notes of a fruity-sparkling wheat beer. With tender nut and sherry flavours and a dry taste in the end. At the "jazz in the city" festival in the end of october this beer is especially made and hopefully available until the 24th of December ...!

# BREWED PILS . A. F.

0,3 L 0,5 L

**TRUMER PILS** 11,5° 4,9 % 4,60 5,70  
PRIVATBRAUEREI JOSEF SIGL, OBERTRUM

**TRUMER FREISPIEL** / 5,70  
NON-ALCOHOLIC

# **LIGHT & TINGLEY**

## **RADLER, BERLINER & RUSSEN**

**0,3 L 0,5 L**

<b>RADLER (SHANDY)</b> SALZBURGER BLONDE & LEMONADE	4,50	5,50
<b>DIE „BERLINER“ WEISSE</b> WEISSE BLONDE & BLACKCURRANT	4,60	5,60
<b>DIE „RUSSEN“ WEISSE</b> WEISSE BLONDE & LEMONADE	4,60	5,60
<b>DIE „SCHWARZE“ WEISSE</b> WEISSE BLONDE & COKE	4,60	5,60
<b>DIE „HOLLODRI“ WEISSE</b> WEISSE BLONDE & ELDERFLOWER SYRUP	4,60	5,60

## **DIE WEISSE**

### **TAKE AWAY**

<b>SIX BAG „DIE WEISSE“</b>	6x 0,5 L	17,40
<b>SIX BAG „DIE WEISSE“</b> GLUTEN FREE	6x 0,5 L	19,20
<b>BEER BOX „DIE WEISSE“</b>	20x 0,5 L	45,00
<b>BEER BOX „DIE WEISSE“</b> GLUTEN FREE	20x 0,5 L	46,00
<b>„MAGNUM WEISSE“</b>	2,0 L	16,50

**PRICES EXCL. DEPOSIT**

# OUR SUPPLIERS

## TRANSPARENCY YOU CAN TASTE

Good taste starts with the origin. That's why it's important to us to openly show on our menu which suppliers we work with. Transparency creates trust – and allows you to enjoy your meal with confidence.

We select our partners carefully, paying attention to quality, sustainability and fair cooperation. This way, you know exactly where our ingredients come from and why they end up on your plate with a clear conscience.

### BREAD & BUNS

BAKERY UNTERBÄCK, SEEKIRCHEN  
BAKERY RESCH & FRISCH

### JUICES

SAFTLADEN SCHMIDHUBER, HENNDORF

### BEEF

GASSNER FARM, HUNGARY

*With the founding of GASSNER FARM in Hungary, we at Gassner Gastronomie have taken an important step: for us, the highest meat quality does not begin in the kitchen, but directly at the source. Our own cattle farm supplies our restaurants with first-class beef – produced transparently, sustainably and responsibly.*

WWW.GASSNER-FARM.COM

### MEAT & SAUSAGE PRODUCTS

BUTCHERS SHOP ANKA ANTON KARL, SALZBURG

### VEGETABLES

HAAGER ALOIS, WALS

# BREAD BASKET

<b>SMALL PRETZEL</b>	3,00
<b>BUN</b>	1,70
<b>SALTY BUN</b>	2,00
<b>DARK BREAD</b>	1,50

**GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST**

# SNACKS

<b>DIE WEISSE-MIXED PLATTER</b>	17,90
BACON, ROASTED PORK, CHEESE, SPREADS & MIXED PICKLES	
<b>WARM ROASTED PORK BREAD</b>	
WITH MUSTARD & HORSERADISH	12,90
<b>GREAVES BREAD</b>	
WITH ONIONS & CHIVE	7,80
<b>PICKLED SAUSAGE</b>	
WITH RED ONIONS & BREAD	
<b>SPREAD TRIPLE</b>	
POTATO, PAPRIKA, GREAVES & BREAD	11,50
<b>PICKLED BEEF</b>	
WITH ONIONS, PUMPKIN SEED OIL & BREAD	15,50
<b>HOMEMADE ROASTED PORK ASPIC</b>	
WITH ONIONS, PUMPKIN SEED OIL & BREAD	13,20
<b>PICKLED VARIETY</b>	17,50
PICKLED SAUSAGE & BEEF, ASPIC, ONIONS & PUMPKIN SEED OIL	

# FRESH SAUSAGES

## **,MÜNCHNER WEISSWÜRSTL'**

WITH MUSTARD & SMALL PRETZEL

8,50

## **FRANKFURTER**

WITH MUSTARD, HORSERADISH & BUN

6,60

## **SAUSAGES IN GRAVY**

FRANKFURTER WITH GULASH GRAVY & BUN

9,50

# SOUPS

## **HOMEMADE BEEF BROTH**

WITH SLICED PANCAKES

6,80

WITH CHEESE DUMPLING

7,80

## **POTATO-WHEAT BEER SOUP GLUTEN-FREE**

WITH LEEK

8,00

# SALADS

## **SALAD SIDE DISH**

5,80

## **MIXED SALAD**

12,00

WITH CHEESE DUMPLINGS

16,50

WITH ROASTED CHICKEN STRIPES

17,20

WITH SHEEP'S CHEESE & WALNUTS

16,90

## **SALAD WITH DEEP FRIED CHICKEN**

WITH PUMPKIN SEED OIL

18,90

# FROM THE GASSNER FARM

<b>BEEF GOULASH</b> (FROM THE NECK)	
WITH BREAD DUMPLINGS	19,50
<b>,SALZBURGER BIERFLEISCH'</b> (BRAISED BEEF)	
WITH AUSTRIAN TYPE SPAETZLE	19,50
<b>ONION ROAST BEEF</b>	
WITH ROASTED POTATOES & DEEP FRIED ONIONS	25,90
<b>ROAST BEEF 250 G OF ANGUS</b>	
WITH FRENCH FRIES, VEGETABLES & HERB BUTTER	36,80
WITH SALAD & HERB BUTTER	33,80

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# DIE WEISSE CLASSICS

<b>GRILLED PORK SAUSAGE</b>	
WITH ROASTED POTATOES & SAUERKRAUT	15,90
<b>OVENFRESH ROASTED PORK</b>	
WITH WHEAT BEER GRAVY, DUMPLINGS & CABBAGE SALAD	19,40
<b>STYRIAN DEEP FRIED CHICKEN</b>	
WITH POTATO-SALAD & PUMPKIN SEED OIL	19,80
<b>,WIENER SCHNITZEL' OF PORK</b>	
WITH PARSLEY POTATOES & CRANBERRIES	19,80
<b>BAVARIAN CORDON BLEU</b>	
FILLED WITH OBATZTN, BACON & BEER CHEESE	
SERVED WITH ROASTED POTATOES	21,50

# VEGGIE & VEGAN

## ROASTED DUMPLINGS

WITH EGG, HERBS & SALAD

15,00

## HOMEMADE 'KASNOCKN'

CHEESY SPAETZLE WITH DEEP FRIED ONIONS & SALAD

17,50

## SPINACH DUMPLINGS

WITH BROWN BUTTER, CHEESE & SALAD

17,80

## AUSTRIAN DOUGHNUT

WITH SAUERKRAUT & CHIVE

16,50

## LENTIL STEW VEGAN

WITH VEGETABLES & BUN

15,50

# DESSERTS

## CHOCOLATE CAKE GLUTEN-FREE

WITH RAGOUP OF SOUR CHERRIES

9,50

## 'POFESEN' AUSTRIAN FRENCH TOAST

WITH PLUMS & VANILLA ICE CREAM

8,50

## APPLE STRUDEL

WITH WHIPPED CREAM

8,00

## AUSTRIAN DOUGHNUT

WITH MARMELADE

8,00

ALL PRICES IN EUR INCL. VAT

OUR STAFF WILL BE HAPPY TO PROVIDE  
INFORMATION ABOUT ALLERGENS.



# DRINKS NON ALCOHOLIC

## FRUIT JUICES NATURALLY CLOUDY

<b>APPLE, RED Currant, Elderflower</b>	0,3 L	4,20
WITH WATER	0,5 L	4,30
WITH SODA WATER	0,5 L	4,60
<b>W'UGO</b>		
ELDERFLOWER, LIME, MINT & SODA WATER	0,5 L	5,50
<b>LEMON SODA</b>	0,3 L	3,20
	0,5 L	4,10
<b>ALMDUDLER/FANTA/SPRITE</b>	0,33 L	4,30
<b>COCA COLA/ZERO</b>	0,33 L	4,30
<b>RED BULL/ORGANICS</b>	0,25 L	4,30
<b>RÖMERQUELLE</b>	0,33 L	4,00
STILL/SPARKLING	0,75 L	7,10
<b>SALZBURG TAP WATER</b>	0,5 L	1,50

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# COFFEE & TEA

<b>ESPRESSO</b>	3,20
<b>DOUBLE ESPRESSO</b>	4,80
<b>AMERICANO</b>	4,40
<b>CAPPUCCINO</b>	4,60
<b>CAFÉ LATTE</b>	5,00
<b>TEA</b> DARJEELING/FRUITS/HERBS/PEPPERMINT	4,50

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# SPIRITS

<b>TACCA</b> THE HOUSE-MIX	2 CL	4,50
<b>NUT LIQUEUR</b>	2 CL	5,50
<b>PINE LIQUEUR</b>	2 CL	4,50
<b>FRUIT SCHNAPS</b>	2 CL	5,20
<b>APRICOT/WILLIAM PEAR SCHNAPS</b>	2 CL	5,50

# WINE

	1/8 L	0,75 L
<b>GRÜNER VELTLINER</b> WINERY WALDSCHÜTZ	4,10	24,00
<b>SAUVIGNON BLANC</b> WINERY LANGMANN	4,90	29,00
<b>RIESLING</b> WINERY SAX	4,90	29,00
<b>ROSÉ</b> WINERY JURTSCHITSCH	4,90	29,00
<b>ZWEIGELT</b> WINERY KROISS	4,90	29,00
<b>CUVÉE 50.50</b> WINERY HEINRICH	5,90	35,00
<b>PINOT NOIR</b> WINERY JOHANN GISPERG	5,90	35,00

# SPARKLING

<b>SPRITZER</b> WHITE OR RED	0,25 L	4,60
	0,5 L	7,10
	0,75 L	10,50
<b>SUMMER SPRITZER</b> WHITE OR RED	0,25 L	4,30
	0,5 L	5,60
	0,75 L	8,90
<b>W'UGO</b> ELDERFLOWER SPRITZER	0,25 L	5,30
<b>APEROL SPRITZER</b> WITH WINE	0,25 L	6,20

# BUBBLES

<b>PROSECCO MIONETTO</b>	0,1 L	4,90
	0,75 L	29,00
<b>CHAMPAGNE BRUT TRADITION</b> LEBEAU-BATISTE	0,75 L	98,00
<b>CHAMPAGNE ROSÈ</b> YVELINE PRAT	0,75 L	98,00



# GASSNER GASTRONOMIE COMPANY

**YOUR PARTNER  
FOR CATERING & EVENTS**

**\*\*\*\* HOTEL & RESTAURANT SCHLOSSWIRT ZU ANIF  
SCHLOSSRESTAURANT HELLBRUNN**

**STIEGL-KELLER**

**STIEGL-KLOSTERHOF, LINZ**

**WIFF AT WIFI SALZBURG**

**DAS ZOO AT ZOO SALZBURG**

**GASSNER CATERING**

**HELLBRUNNER ADVENTZAUBER**

**WINTERZAUBER IM STIEGL-KELLER**

**WINTERZAUBER IM STIEGL-KLOSTERHOF**



**www.GASSNER-GASTRONOMIE.AT**

# DIE WEISSE

A COMPANY OF GASSNER GASTRONOMIE BETRIEBE

[WWW.GASSNER-GASTRONOMIE.AT](http://WWW.GASSNER-GASTRONOMIE.AT)