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DIE WEISSE[®]

**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.

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"!

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 ...

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.

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.

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.

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.

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

DIE WEISSE

TAKE AWAY

SIX BAG „DIE WEISSE“	6x 0,5 L	17,40
SIX BAG „DIE WEISSE“ GLUTEN FREE	6x 0,5 L	19,20
BEER BOX „DIE WEISSE“	20x 0,5 L	45,00
BEER BOX „DIE WEISSE“ GLUTEN FREE	20x 0,5 L	46,00
„MAGNUM WEISSE“	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

SMALL PRETZEL	3,00
BUN	1,70
SALTY BUN	2,00
DARK BREAD	1,50

GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST

SNACKS

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

FRESH SAUSAGES

,MÜNCHNER WEISSWÜSTL'

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

BEEF GOULASH (FROM THE NECK)

WITH BREAD DUMPLINGS

19,50

‚SALZBURGER BIERFLEISCH‘ (BRAISED BEEF)

WITH AUSTRIAN TYPE SPAETZLE

19,50

ONION ROAST BEEF

WITH ROASTED POTATOES & DEEP FRIED ONIONS

25,90

ROAST BEEF 250 G OF ANGUS

WITH FRENCH FRIES, VEGETABLES & HERB BUTTER

36,80

WITH SALAD & HERB BUTTER

33,80

DIE WEISSE CLASSICS

GRILLED PORK SAUSAGE

WITH ROASTED POTATOES & SAUERKRAUT

15,90

OVENFRESH ROASTED PORK

19,40

WITH WHEAT BEER GRAVY, DUMPLINGS & CABBAGE SALAD

STYRIAN DEEP FRIED CHICKEN

WITH POTATO-SALAD & PUMPKIN SEED OIL

19,80

‚WIENER SCHNITZEL‘ OF PORK

WITH PARSLEY POTATOES & CRANBERRIES

19,80

BAVARIAN CORDON BLEU

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 RAGOUT 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

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

COFFEE & TEA

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

SPIRITS

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

WINE

GRÜNER VELTLINER
WINERY WALDSCHÜTZ

1/8 L 0,75 L

4,10 24,00

SAUVIGNON BLANC
WINERY LANGMANN

4,90 29,00

RIESLING
WINERY SAX

4,90 29,00

ROSÉ
WINERY JURTSCHITSCH

4,90 29,00

ZWEIGELT
WINERY KROISS

4,90 29,00

CUVÉE 50.50
WINERY HEINRICH

5,90 35,00

PINOT NOIR
WINERY JOHANN GISPERG

5,90 35,00

SPARKLING

SPRITZER

WHITE OR RED

0,5 L 7,10

0,25 L 4,60

0,75 L 10,50

SUMMER SPRITZER

WHITE OR RED

0,5 L 5,60

0,25 L 4,30

0,75 L 8,90

W'UGO ELDERFLOWER SPRITZER

0,25 L 5,30

APEROL SPRITZER WITH WINE

0,25 L 6,20

BUBBLES

PROSECCO MIONETTO

0,1 L 4,90
0,75 L 29,00

CHAMPAGNE BRUT TRADITION
LEBEAU-BATISTE

0,75 L 98,00

CHAMPAGNE ROSÉ
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

A large, stylized, light-colored cursive logo of the word "Gassner" is positioned in the bottom left corner, partially overlapping the footer text. The logo is written in a fluid, handwritten style with a large initial 'G'.

WWW.GASSNER-GASTRONOMIE.AT

DIE WEISSE

A COMPANY OF GASSNER GASTRONOMIE BETRIEBE

WWW.GASSNER-GASTRONOMIE.AT