

EN



DIE WEISSE[®]

**MENU
IN ITALIANO**



**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 % / 5,90
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 % 4,80 5,80
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 % / 5,90
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 / 5,90
UNFILTERED, CONTAINING 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 % 4,60 5,60
'MÄRZEN', FROM THE BARREL

Best mountain water and much love for detail!

OUR SEASONAL WHEAT BEER

0,3 L 0,5 L

DIE WEISSE-SUMMER 10° 4,0 % / 5,80
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 passion fruit finish.

DIE WEISSE-AUTUMN 13° 5,8 % / 5,90
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 % / 6,10
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 ...!

GUEST BREWED

PRIVATBRAUEREI SIGL, OBERTRUM

0,3 L 0,5 L

TRUMER PILS 11,5° 4,9 % 4,60 5,70

TRUMER FREISPIEL / 5,70
NON-ALCOHOLIC

PRIVATBRAUEREI STIEGL

0,3 L 0,5 L

STIEGL-PARACELSUS
BIO-ZWICKL FROM THE BARREL 12° 5,2 % 4,60 5,70

BEER MIXERS

RADLER, BERLINER & RUSSEN

	0,3 L	0,5 L
RADLER (SHANDY) SALZBURGER BLONDE & LEMONADE	4,60	5,60
DIE „BERLINER“ WEISSE WEISSE BLONDE & BLACKCURRANT	4,80	5,80
DIE „RUSSEN“ WEISSE WEISSE BLONDE & LEMONADE	4,80	5,80
DIE „SCHWARZE“ WEISSE WEISSE BLONDE & COKE	4,80	5,80
DIE „HOLLODRI“ WEISSE WEISSE BLONDE & ELDERFLOWER SYRUP	4,80	5,80

DIE WEISSE

TAKE AWAY

6-PACK „DIE WEISSE“	6X 0,5 L	18,00
6-PACK „DIE WEISSE“ GLUTEN FREE	6X 0,5 L	19,80
BEER BOX „DIE WEISSE“	20X 0,5 L	46,00
BEER BOX „DIE WEISSE“ GLUTEN FREE	20X 0,5 L	48,00
„MAGNUM WEISSE“	2,0 L	17,00

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 ^A	3,20
BUN ^A	1,80
SALTY BUN ^A	2,20
DARK BREAD ^A	1,70

GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST ^{FG} 3,00

SNACKS

DIE WEISSE-MIXED PLATTER ^{AGLMO} 17,90
BACON, ROASTED PORK, CHEESE, SPREADS & MIXED PICKLES

WARM ROASTED PORK BREAD ^{AMO} 13,20
WITH MUSTARD & HORSERADISH

GREAVES BREAD ^{AL} 7,90
WITH ONIONS & CHIVE

PICKLED SAUSAGE 12,90
WITH RED ONIONS & BREAD

SPREAD TRIPLE ^{AGL} 11,90
POTATO, PAPRIKA, GREAVES & BREAD

SPREAD DUO **VEGETARIAN** ^{AG} 9,90
POTATO, PAPRIKA & BREAD

PICKLED BEEF ^{ALMO} 15,90
WITH ONIONS, PUMPKIN SEED OIL & BREAD

HOMEMADE ROASTED PORK ASPIC ^{ALMO} 13,20
WITH ONIONS, PUMPKIN SEED OIL & BREAD

PICKLED VARIETY ^{ALMO} 17,90
PICKLED SAUSAGE & BEEF, ASPIC, ONIONS & PUMPKIN SEED OIL

FRESH SAUSAGES

„MÜNCHNER WEISSWÜRSTL“ ^{ALM} WITH MUSTARD & SMALL PRETZEL	8,90
FRANKFURTER ^{ALMO} WITH MUSTARD, HORSERADISH & BUN	6,80
SAUSAGES IN GRAVY ^{ALM} FRANKFURTER WITH GULASH GRAVY & BUN	9,80

SOUPS

HOMEMADE BEEF BROTH WITH SLICED PANCAKES ^{ACGL}	6,80
WITH LIVER DUMPLING ^{ACL}	7,50
WITH CHEESE DUMPLING ^{ACGL}	7,80
POTATO-WHEAT BEER SOUP GLUTEN-FREE ^{GL} WITH LEEK	8,00

SALADS

SALAD SIDE DISH ^{MO}	5,80
MIXED SALAD ^{MO} WITH CHEESE DUMPLINGS ^{ACGMO}	12,50 16,50
WITH SHEEP'S CHEESE & WALNUTS ^{GHMO}	16,90
WITH ROASTED CHICKEN STRIPES ^{MO}	17,50
WITH ROAST BEEF 180 G ^{GMO}	24,90
SALAD WITH DEEP FRIED CHICKEN ^{ACMO} WITH PUMPKIN SEED OIL	18,90

FROM THE GASSNER FARM

BEEF GOULASH (FROM THE NECK) ^{ACGLMO} WITH BREAD DUMPLINGS	19,80
‚SALZBURGER BIERFLEISCH‘ (BRAISED BEEF) ^{ACGLMO} WITH AUSTRIAN TYPE SPAETZLE	19,80
ONION ROAST BEEF ^{ALO} WITH ROASTED POTATOES & DEEP FRIED ONIONS	26,50
ROAST BEEF 250 G OF ANGUS ^{GL} WITH FRENCH FRIES, VEGETABLES & HERB BUTTER	36,80

DIE WEISSE CLASSICS

GRILLED PORK SAUSAGE ^{LMO} WITH ROASTED POTATOES & SAUERKRAUT	15,90
VARIATION OF DUMPLINGS ^{ACGLMO} (CRUMBS, BACON, MINCED MEAT) WITH SAUERKRAUT	16,90
OVENFRESH ROASTED PORK ^{ACGLO} WITH WHEAT BEER GRAVY, DUMPLINGS & CABBAGE SALAD	19,60
STYRIAN DEEP FRIED CHICKEN ^{ACMO} WITH POTATO-SALAD & PUMPKIN SEED OIL	19,80
‚WIENER SCHNITZEL‘ OF PORK ^{ACG} WITH PARSLEY POTATOES & CRANBERRIES	19,80
BAVARIAN CORDON BLEU ^{ACG} FILLED WITH OBATZTN, BACON & BEER CHEESE SERVED WITH ROASTED POTATOES	21,90

VEGGIE & VEGAN

ROASTED DUMPLINGS ^{ACGMO} WITH EGG, HERBS & SALAD	15,90
HOMEMADE ‚KASNOCKN‘ ^{ACGMO} CHEESY SPAETZLE WITH DEEP FRIED ONIONS & SALAD	17,80
SPINACH DUMPLINGS ^{ACGMO} WITH BROWN BUTTER, CHEESE & SALAD	17,80
ROASTED POTATOES & VEGETABLES ^{MO} WITH SALAD	15,90
LENTIL STEW VEGAN ^{ALM} WITH VEGETABLES & BUN	15,90

DESSERTS

CHOCOLATE CAKE GLUTEN-FREE ^{CFG0} WITH RAGOUT OF SOUR CHERRIES	9,50
‚POFESEN‘ AUSTRIAN FRENCH TOAST ^{ACG} WITH PLUMS & VANILLA ICE CREAM	8,50
APPLE STRUDEL ^{ACG} WITH WHIPPED CREAM	8,50
WITH VANILLA ICE CREAM & WHIPPED CREAM	9,80
AUSTRIAN DONUT ^{ACFGN} WITH JAM	8,00

ALL PRICES IN EUR INCL. VAT



DRINKS

NON ALCOHOLIC

FRUIT JUICES NATURALLY CLOUDY

APPLE, RED CURRANT, ELDERFLOWER	0,3 L	4,20
WITH WATER	0,5 L	4,40
WITH SODA WATER	0,5 L	4,70
STIEGLITZ RHUBARB MIRABELLE	0,5 L	4,50
W'UGO		
ELDERFLOWER, LIME, MINT & SODA WATER	0,5 L	5,60
LEMON SODA	0,3 L	3,30
	0,5 L	4,20
COCA COLA/ZERO/FANTA/SPRITE	0,33 L	4,50
ALMDUDLER	0,35 L	4,60
RED BULL/ORGANICS	0,25 L	4,60
RÖMERQUELLE	0,33 L	4,10
STILL/SPARKLING	0,75 L	7,20
SALZBURG TAP WATER	0,5 L	1,50

COFFEE & TEA

ESPRESSO		3,30
DOUBLE ESPRESSO		4,90
AMERICANO		4,50
CAPPUCCINO		4,80
CAFÉ LATTE		5,00
TEA DARJEELING/FRUITS/HERBS/PEPPERMINT/GREEN		4,50

SPIRITS

TACCA THE HOUSE-MIX	2CL	4,50
NUT LIQUEUR	2CL	4,80
PINE LIQUEUR	2CL	4,50
FRUIT SCHNAPS	2CL	5,20
APRICOT/WILLIAM PEAR SCHNAPS	2CL	5,50

WINE

	1/8 L	0,75 L
GRÜNER VELTLINER WINERY WALDSCHÜTZ	4,60	27,00
SAUVIGNON BLANC WINERY LANGMANN	4,90	29,00
RIESLING WINERY SAX	4,90	29,00
ROTER VELTLINER WINERY HEIDERER-MAYER	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	0,25 L	4,70	0,5 L	7,10
SUMMER SPRITZER WHITE	0,5 L	5,60	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 BOTTLE	0,2 L	9,80	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

DAS ZOO AT ZOO SALZBURG

GASSNER CATERING

HELLBRUNNER ADVENTZAUBER

WINTERZAUBER IM STIEGL-KELLER

WINTERZAUBER IM STIEGL-KLOSTERHOF

Gassner

WWW.GASSNER-GASTRONOMIE.AT

Allergen information in accordance with Codex recommendations

A Cereals containing gluten

C Eggs and products derived from eggs

E Peanuts & products

G Milk & milk products

L Celery & products

N Sesame seeds & products

P Lupins & products derived from them

B Crustaceans & products

D Fish & fish products

F Soybeans & products

H Tree nuts

M Mustard and mustard products

O Sulfur dioxide, sulphites & products

R Mollusks such as snails, mussels, and squid

DIE WEISSE

A COMPANY OF GASSNER GASTRONOMIE BETRIEBE

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