

ZUM SCHWARZEN BÄREN

— SINCE 1540 —

REGARDING THE HISTORY OF THE HOUSE



The market place is truly the parlor of Weimar. Each of the houses here can tell an exciting story. The history of the SCHWARZER BÄR (Black Bear) begins in 1540, ten years earlier than that of the famous CRANACHHAUS, just across the street.

Built as an inn and tavern, our house has welcomed quite a few guests over nearly 500 years. For instance, the quartermasters of COLONEL HEINRICH VON HOLK, a close follower of WALLENSTEIN, frequented the SCHWARZER BÄR. In 1638, officers and coachmen of the QUEEN OF SWEDEN stayed here. Old receipts show that during the Thirty Years' War, the BÄR was the only inn in Weimar that had to accommodate the passing troops, which resulted in significant losses for the then innkeeper. Only in 1645 - three years before the end of the war - did the ducal treasury reimburse him with 1100 talers.

In the following decades, time took its toll on the SCHWARZER BÄR. Its host and ducal cupbearer, CHRISTIAN ANDREAS BARRITIG, therefore decided in 1696 to establish the ELEPHANT inn in the neighboring house. The BÄR moved outside the city gates for many years.

Only in the 20th century was the traditional inn reopened at its original location on the market. The Renaissance building had gained another floor by then. Renovations in 1926 revealed an arched entrance in Renaissance style made of Weimar travertine, which has adorned the BÄR's façade ever since.

Due to the bombardments of Weimar in the last year of World War II, the SCHWARZER BÄR had to close its doors for a long time. It was extensively renovated only in the late 1990s and finally reopened in July 1999. Its historic ambiance, with the wooden wainscoting, the old vestibule, and the ornately tiled stove, remained intact.

In 2022, with a new landlord and a fresh breeze, the SCHWARZER BÄR embarked on yet another chapter in its long history. Through our dishes, we combine traditional cuisine with attentive service and modern trends. Thusly, we wish to let the SCHWARZER BÄR dance on Weimar's market for many years to come!.

— And so, we wish you a delightful time in our establishment! 🐻

DAS·HABT·STEHT
IN·GOTTES·HANDT
ZUM·SCHWARTZEN
BERENISTES·GENANT

🐾 OUR PARTNERS 🐾

WEIDEWONNE

The project Weidewonne aims to improve the economic situation of sheep farming operations and represents a protected Thuringian brand for environmentally friendly landscape management, humane animal husbandry, and regional lamb meat. From a nutritional perspective, lamb meat is a valuable food source, containing significant amounts of protein, essential vitamins, and minerals. So, for those who enjoy eating meat and want to maintain a healthy diet, they should opt for lamb meat from WEIDEWONNE – indulging in delicious flavors while making an important contribution to nature conservation.

GÖNNATALER GAME AND POULTRY

In the valley of the GÖNNABACH, not far from JENA, lies the small village of ALTENGÖNNA. For over 30 years, turkeys and geese have been raised here. What grows here has value. The turkey hens grow into majestic animals without the use of feed antibiotics. Traditional regional recipes, the finest meat, and the utmost care in production make the GÖNNATALER turkey specialties stand out.

TRADITIONAL BREWERY WEIMAR-EHRINGSDORF

In beautiful Weimar, the city of GOETHE and SCHILLER, lies the WEIMAR-EHRINGSDORF Brewery. It was founded here over 175 years ago.. The EHRINGSDORF URBRÄU – a finely matured, elegant beer specialty is brewed with water from the WEIMAR region. Its mild hoppy note and full-bodied taste distinguish this well-balanced beer delicacy.

A delight for beer connoisseurs.

WINERY HAMM BY THE CASTLE CHURCH IN INGELHEIM

The family winery is situated in a picturesque setting between castle walls and the adjacent vineyards. Since 1740, the HAMM family has been connected to winemaking. Recently, they made a name for themselves as: „Training Company of the Year,“ receiving the „Golden Prize Extra“ at the FEDERAL WINE AWARDS, being a partner in nature conservation, producing the winning wine in RHEINLAND-PFALZ, serving as the official supplier of the BERLINALE (Berlin International Film Festival), and receiving 7 State Honorary Awards in the past 8 years.

With all these accomplishments, we can confidently say... Cheers at the BÄREN!

AGRICULTURAL COOPERATIVE SCHKÖLEN

The agricultural cooperative from THURINGIA represents a commitment to sustainability and regional production. Their fish farming is carried out according to strict standards.

Neither antibiotics, medications, or growth promoters are used in the farming of the fish. The catfish is produced on-site and transported directly to the customer through short routes. The fish farming hall and rearing tanks are heated by their own biogas plant.

All these measures protect the environment, ensure high quality and freshness – resulting in the enjoyment of outstanding fish!

🐾 SOUPS 🐾

CREAMY TOMATO SOUP

topped with basil cheese croutons ^{b, i, d}

SMALL / LARGE
€ 6,50 / € 10,80

CARROT GINGER SOUP ^{VEGAN}

with coconut milk and pesto made from carrot greens ⁱ

SMALL / LARGE
€ 7,50 / € 11,80

HEARTY GOULASH SOUP

with pork, celery, carrot, leek and potatoes ⁱ

SMALL / LARGE
€ 8,50 / € 12,80

🐾 APPETIZERS 🐾

RAGOUT VIN ^{VEGAN}

hearty Soy-Ragout, gratinated with plant-based cheese ^g

€ 7,80

‘WÜRZFLEISCH’ RAGOUT

small turkey bites in white gravy,
gratinated with Edam cheese ^{d, g}

€ 8,50

SMOKED TROUT TARTAR

served with horseradish cream and a side salad ^{g, k}

€ 12,50

SMALL SIDE SALAD ^{VEGAN}

assorted salads, fresh vegetables,
and balsamic vinaigrette ^{i, k}

€ 7,50

🐾 SALAD PLATES 🐾

MIXED SALAD

assorted salads, fresh vegetables, roasted chashews
and balsamic vinaigrette, ^{i,k}
optionally served with

button mushrooms with thyme braised in balsamic vinegar ^{VEGAN}

or

caramelized goat cheese

or

tender turkey strips in honey-sesame coating

€ 17,80

**All soups, appetizers and salads
are served with freshly baked baguette ^d**

🐾 MEATS 🐾

THURINGIAN BRATWURST

on bacon-sauerkraut with carrot strips and caraway,
served with boiled potatoes and mustard ^{1,3}

€ 15,50

LUMBERJACK STEAK

cut from the pork neck with an apple and onion
topping and a side salad in balsamic vinaigrette,
served with pan-fried potatoes ^{i,k}

€ 18,50

‘GESCHNETZELTES’ TURKEY BREAST STRIPS FROM THE GÖNNATAL

creamy stir-fry with button mushrooms
in a tarragon-cream sauce served with herb rice ⁹

€ 17,50

HOMEMADE BEEF ROULADE

filled with bacon, onions and pickles, served with
apple red cabbage and Thuringian dumplings ^{1, 3, 4, d, g, k}

€ 24,50

THURINGIAN VENISON ROAST

in a rich cardamom-red wine reduction,
served with apple red cabbage and Thuringian dumplings ^{3, d, g, i, i}

€ 25,50

‘WEIDEWONNE’-LAMB GOULASH

seasoned with a mix of cumin, thyme and porcino mushrooms,
served with buttered green beans
and fried slices of bread dumpling ^{b, d, g, i}

€ 26,50

‘WIENER SCHNITZEL’

veal schnitzel served with a side salad in balsamic dressing,
accompanied by parsley potatoes and lingonberries ^{b, d, i, k}

€ 27,50

FARMER'S BREAKFAST

fried potatoes with bacon, vegetable strips, and onions,
seasoned with caraway, nutmeg, and marjoram,
baked omelette style with whole eggs ^{1, 3}

€ 15,50

🐾 VEGAN AND VEGETARIAN 🐾

MUSHROOM AND LEEK STIR FRY

button mushrooms and leek in a creamy sauce
infused with assorted herbs,
served with fried slices of bread dumpling ^{b, d, g, i}

€ 15,50

HOMEMADE POTATO FRITTERS ^{VEGAN}

on a bed of leek and carrots in a coconut curry
sauce with ginger, served with a side salad ^{i, k}

€ 16,50

DARK BEER GOULASH ^{VEGAN}

soy granules in a hearty dark beer sauce
made from ‚Schwarze Rose‘ beer,
served with apple red cabbage and rosemary potatoes ^{3, d}

€ 18,50

VEGETABLE PASTA ^{VEGAN}

colourful pasta with zucchini, bell pepper,
cherry tomatoes and black olives,
topped with a dollop of homemade basil pesto ^d

€ 15,50

VEGETARIAN FARMER'S BREAKFAST

fried potatoes with vegetable strips, and onions,
seasoned with caraway, nutmeg, and marjoram,
baked omelette style with whole eggs

€ 14,50

🐟 FISH 🐟

CATFISH PASTA

tender slices of catfish fillet with colorful butterfly pasta, spinach,
and cherry tomatoes in a creamy white wine sauce ^{d, g, i}

€ 22,50

PAN SEARED CHAR FILET

filet of char on a cucumber salad with dill and yoghurt,
served with fried potatoes ^{g, i}

€ 24,50

🐟 COLD CUTS & CHEESE 🐟

ASSORTED COLD CUTS

platter with Thuringian specialty sausages:
knackwurst, liver sausage, cured ham, blood sausage
and meatballs; served with lard, butter, pickled
cucumber and sourdough bread ^{3, 4, d, g}

€ 20,50

ASSORTED CHEESES

platter with Altenburger goat cheese, cream cheese
with herbs, alpine cheese, herb crust cheese;
served with fig mustard, butter, fresh grapes
and baguette ^{d, g}

€ 20,50

CHEESE & OLIVE BOWL

diced organic 'Bergkäse' and mixed Spanish olives,
served with freshly baked baguette ^{d, g}

€ 8,50

🦋 KID'S MENU & SMALL DISHES 🦋

BUTTERFLY PASTA ^{VEGAN}

colourful pasta with a creamy tomato sauce ^d

€ 8,50

CRUNCHY POTATO FRITTER ^{VEGAN}

with apple sauce, sprinkled with cinnamon and sugar ³

€ 8,80

PIRATE'S TREASURE

golden turkey breast strips hidden on a vegetable rice island ⁱ

€ 10,50

SMALL VEAL 'SCHNITZEL'

served with French fries and a side salad ^{b, d, i, k}

€ 15,80

ONE THURINGIAN DUMPLING / TWO DUMPLINGS

served with homemade beef roulade sauce ^{b, d, k}

€ 5,80 / € 8,80

FRENCH FRIES

with ketchup and mayonnaise ^b

€ 5,50

🐾 DESSERTS 🐾

SEMOLINA PUDDING ^{VEGAN}

with apple compote and candied almond flakes ³
€ 8,50

COCONUT MILK RICE ^{VEGAN}

with mango puree, garnished with fresh mint
€ 8,80

HOMEMADE APPLE FRITTERS

crispy fried tempura-style apple rings,
served with vanilla ice cream and honey ^{b, g}
€ 9,50

WHITE CHOCOLATE MOUSSE

with pistachio crumble and dark berry sauce ^{b, g}
€ 8,80

BEAR SUNDAE

chocolate and vanilla ice cream cup with
a dark berry sauce, topped with whipped cream ^{b, g}
€ 9,80

BJÖRN SUNDAE

vanilla ice cream cup with chunky apple sauce and eggnog,
topped with whipped cream ^{3, b, g}
€ 9,80

ONE SCOOP OF ICE CREAM

vanilla or chocolate ^{b, g}
€ 2,50

COFFEE

Coffee Crema ¹¹	€ 3,50
Espresso ¹¹	€ 3,20
Double Espresso ¹¹	€ 4,20
Espresso Macchiato ^{11, g}	€ 4,20
Cappuccino ^{11, g}	€ 4,50
Latte Macchiato ^{11, g}	€ 4,50
Milk Coffee ^{11, g}	€ 4,50
Double Espresso on Ice ¹¹	€ 4,50

TEA

High Darling	€ 3,90
<i>Organic Darjeeling – black tea from the Himalayas</i>	
Istanbul Nights	€ 3,90
<i>Black tea - Ceylon and Darjeeling – with mint, anise, hibiscus, ginger, clove, cinnamon, caraway, cardamom, pepper and coriander seed</i>	
Low Rider	€ 3,90
<i>Organic green tea from China</i>	
Heidi's Delight	€ 3,90
<i>Organic herb tea with peppermint, lemon balm, apple pieces, carrot flakes, lady's mantle, rosemary, bluebottle and safflower</i>	
Maybe Baby	€ 3,90
<i>Organic fruit tea with hibiscus flowers, sultanas, beets, pineapple, apple, carrot flakes, rosehip, liquorice and strawberry</i>	
Orange Safari	€ 3,90
<i>Organic-Rooibos tea with vanilla and safflower</i>	
Space Cookie	€ 3,90
<i>Organic herb tea with cocoa peel, fennel, ginger, liquorice, anise, cinnamon, cardamom, black pepper and clove</i>	

NON-ALCOHOLIC BEVERAGES

Thüringer Waldquell

	0,25 l	0,75 l
Still	€ 3,10	€ 6,90
Medium	€ 3,10	€ 6,90
Sparkling	€ 3,10	€ 6,90

SOFTDRINKS

Homemade Lemonades

	0,4 l
Strawberry & Rhubarb ²	€ 5,90
Ginger & Lime ²	€ 5,90
Watermelon & Mint ²	€ 5,90
Apple-Elderflower	€ 5,90

Regional Softdrinks – Thüringer Waldquell

	0,2 l	0,4 l
Vita Cola ^{2,8,11}	€ 3,30	€ 5,50
Vita Limo Lemon	€ 3,30	€ 5,50
Vita Limo Orange ²	€ 3,30	€ 5,50

Schweppes

	0,2 l
Tonic Water ¹⁰	€ 3,80
Wild Berry	€ 3,80
Bitter Lemon ^{3,10}	€ 3,80
Ginger Ale ²	€ 3,80

Regional Fruit Juice – Fahner

	0,2 l	0,4 l
Orange	€ 3,80	€ 5,90
Apple	€ 3,80	€ 5,90
Cherry	€ 3,80	€ 5,90
Black currant	€ 3,80	€ 5,90
Rhubarb	€ 3,80	€ 5,90
KiBa (Cherry & Banana mixed)	€ 3,80	€ 5,90
as a spritzer	€ 3,30	€ 5,50

ALCOHOLIC BEVERAGES

BEER

Local beers on tap

0,25 l

0,4 l

Weimarer Urbräu-Pils^d

€ 3,50

€ 4,50

Weimarer Helles^d

€ 3,70

€ 4,80

Weimarer Ritterbräu, amber lager beer^d

€ 3,90

€ 5,20

Radler, unfiltered lager beer with lemonade^d

€ 3,70

€ 4,80

Bottles^d

Rosenpils, non-alcoholic

0,33 l

€ 4,10

Schwarze Rose, black beer from Pößneck

0,5 l

€ 5,70

Saalfelder wheat beer

0,5 l

€ 5,70

Paulaner wheat beer, non-alcoholic

0,5 l

€ 5,70

SPRITZ & CO.

Prosecco on Ice⁹

€ 6,50

Aperol Spritz^{2,9}

€ 8,50

Hugo⁹

€ 8,50

Lillet Wild Berry

€ 8,50

Sarti Lemon Spritz²

€ 9,50

Fizzy Icebear^{3,10,b}

€ 9,50

APÉRITIF

Campari on the rocks²

4 cl

€ 5,50

Campari Soda²

€ 7,50

Campari Orange²

€ 7,50

Negroni^{2,i}

9 cl

€ 11,00

WINE SELECTION

Sparkling ⁱ

House Wine

Glas

0,1 | 4,10

Flasche

0,75 | 25,-

Crémant Brut

Aimery Grande Cuvée 1531, Limoux, France

Subtle aroma of green apple and honey, floral notes, dainty perlage

0,75 | 36,-

Rosé Crémant Brut

Aimery Grande Cuvée 1531, Limoux, France

Elegant notes of white blossoms and peach, crisp mousseux

0,75 | 38,-

White ⁱ

Grüner Silvaner trocken

Weingut Hamm, Rheinhessen

Light citrus aroma and notes of ripe pear and quince

0,2 | 6,90

1,0 | 30,-

Riesling „Alte Reben“ trocken

Weingut Hamm, Rheinhessen

Aroma of ripe apricot and peach with balanced acidity

0,2 | 7,90

0,75 | 26,-

Grauer Burgunder trocken

Weingut Hamm, Rheinhessen

Full-bodied fruit flavor and herbal bouquet

0,2 | 7,90

0,75 | 26,-

Gelber Muskateller trocken

Weingut Hamm, Rheinhessen

Intense floral and delicate fruity nuances. Hints of orange blossom and exotic fruits

0,2 | 8,90

0,75 | 30,-

Sauvignon Blanc trocken

Weingut Hamm, Rheinhessen

Light flavors of green gooseberry and kiwi, hint of freshly cut nettle

0,2 | 8,90

0,75 | 30,-

Bacchus trocken

Weingut Beyer, Saale-Unstrut

Fresh, herbal and fizzy. Hints of cassis, gooseberry and exotic fruits

0,2 | 7,90

1,0 | 35,-

Weißburgunder trocken

Gröster Steinberg, Thürkind, Saale-Unstrut

Full-bodied aroma of pineapple, delicate apricot and ripe apple

0,2 | 8,90

1,0 | 40,-

Weißburgunder halbtrocken

Burgwerbener Herzogsberg, Thürkind, Saale-Unstrut

Fizzy, full-bodied wine with delicate sweetness

0,2 | 8,90

0,75 | 30,-

Rosé ⁱ	Glas	Flasche
Portugieser Weißherbst trocken <i>Weingut Hamm, Rheinhessen</i> <i>Refreshing rosé for hot summer days and nights</i>	0,2 6,90	0,75 22,-
Merlot & Cabernet Sauvignon feinherb <i>Weingut Hamm, Rheinhessen</i> <i>Fabulous fruit of red berries and green bell peppers – perfect in summer!</i>	0,2 7,90	0,75 26,-
Pink Pony feinherb <i>Weingut Born, Saale-Unstrut</i> <i>Super fruity. Take a ride on the Pink Pony at a full gallop!</i>	0,2 8,90	0,75 30,-
Red ⁱ		
Portugieser trocken <i>Weingut Hamm, Rheinhessen</i> <i>Strong aroma of red fruits such as cherry, raspberry and blackberry</i>	0,2 6,90	1,0 30,-
Dornfelder trocken <i>Weingut Dr. Hage, Saale-Unstrut</i> <i>Fruity bouquet, aroma of black cherry</i>	0,2 7,90	1,0 35,-
Rote Cuvée halbtrocken <i>Weingut Kloster Pforta, Saale-Unstrut</i> <i>Aroma of cassis and wild berries, dark chocolate, subtle sweetness</i>	0,2 7,90	1,0 35,-
Merlot trocken <i>Weingut Hamm, Rheinhessen</i> <i>Aroma of bell pepper, berries, and cherry, slightly smoky and peppery, concentrated, long finish. Aged in oak barrels for over 14 months.</i>	0,2 8,90	0,75 30,-
Frühburgunder trocken <small>VEGAN & ORGANIC</small> <i>vom Quarzit, Weingut Forster, Nahe</i> <i>Crisp aromas of wild raspberry, red currant, cranberry and sweet cherry; underlying earthy and herbal notes</i>	0,2 8,90	0,75 30,-

Wine spritzer ⁱ	0,2 5,40
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LONGDRINKS

Gin Tonic ¹⁰

Tanqueray	€ 8,50
Gin Mare	€ 11,00
Hendrick's	€ 11,00
Lyonel	€ 14,00

BIO Premium London Dry Gin made by Wiegand Manufactur Weimar, 50 %

Classics

Jack Daniel's & Cola ^{2, 8, 11}	€ 9,50
Vodka Lemon ^{3, 10}	€ 9,50
Cuba Libre ^{2, 8, 11}	€ 9,50
Mojito	€ 9,50
Screwdriver	€ 9,50

WHISKEY, SCOTCH & RUM

Whiskey & Scotch

Jack Daniel's	4 cl	€ 6,80
<i>Old No. 7 Tennessee, Bourbon Whiskey</i>		
Bulleit Bourbon	4 cl	€ 7,80
<i>Frontier Whiskey Kentucky</i>		
Talisker	4 cl	€ 8,80
<i>10 year old Single Malt Scotch Whisky, Isle of Skye</i>		
Laphroaig	4 cl	€ 9,80
<i>10 year old Single Malt Scotch Whisky, Islay</i>		

Rum

Havanna Club	4 cl	€ 6,80
<i>3 year old Rum from Cuba</i>		
Ron Botucal	4 cl	€ 8,80
<i>Reserva Exclusiva, Venezuela</i>		
Don Papa	4 cl	€ 9,80
<i>Aromatic Rum from the Philippines</i>		

DESTILLATES

Fruit distillate by Fahner

Williams Christ Pear	2 cl	€ 3,50
Honig Willi (honey pear)	2 cl	€ 3,50
Mirabellenwasser (mirabelle plum)	2 cl	€ 4,80
Wald Himbeergeist (raspberry)	2 cl	€ 4,80

Fine spirits by Edelbrennerei Dirker

Feldzwetschgenwasser, <i>barrel aged plum brandy</i>	2 cl	€ 6,80
Hazelnut	2 cl	€ 6,80

Bitter & Herbal

Aromatique	2 cl	€ 3,00
Jägermeister	2 cl	€ 3,00
Weimar Classic <i>Kräutergeist 40 %</i>	2 cl	€ 3,50
Ramazzotti Amaro	4 cl	€ 5,00

Wodka

Absolut Vodka	2 cl	€ 3,00
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Digestif

Nordhäuser Doppelkorn (double distilled grain)	2 cl	€ 3,00
Malteser Aquavit	2 cl	€ 3,00
Tresterbrand <i>Weingut Pawis</i>	2 cl	€ 5,00
Wilthener <i>Nr. 1 Weinbrand</i>	4 cl	€ 6,80

LIQUEUR

Heimatlikör Beerenstark <i>BIO fruit liqueur made by Wiegand Manufaktur Weimar, 30 % vol.</i>	2 cl	€ 4,80
Advocaat ^b	2 cl	€ 3,00

THANK YOU!

We hope you had a great time and enjoyed staying with us.

Visit us online:

www.schwarzer-baer.de

Your opinion matters.

Rate us on Google:



Scan QR-code to create a review with your device.

HOLIDAY APARTMENT ZUM SCHWARZEN BÄREN

Located above the oldest inn in the city, with a view of the historic marketplace, our holiday apartment awaits you. You'll enjoy direct access to the newly designed town hall, the FRANZ LISZT UNIVERSITY OF MUSIC, the DUCHESS ANNA AMALIA LIBRARY, and the GERMAN NATIONAL THEATRE. And even better: GOETHE'S HOUSE is also just around the corner. A successful stay in Weimar is guaranteed.

Starting from 2 nights for €150 per night (final cleaning included)

bookings:

FeWo@schwarzer-baer.de

DECLARATIONS

We take pride in our fresh and artisanally prepared dishes. However, even in everyday products, there might be additives or ingredients that some people could be allergic to. If you have any questions, please feel free to ask our service staff.

**Sincerely yours,
Head Chef Manuel Kleinod**

ADDITIVES

1. preservatives
2. food coloring
3. antioxidant
4. sweeteners saccharin
5. sweeteners cyclamate
6. sweeteners aspartame,
contains phenylalanine
7. sweeteners acesulfame
8. phosphate
9. sulfured
10. quinine
11. coffeinated
12. flavor enhancer
13. blackened
14. waxed
15. genetically modified

ALLERGENS

- a. fish
- b. egg
- c. peanuts
- d. containing gluten
- e. crustacea
- f. lupine flour
- g. milk
- h. edible nuts
- i. sulfur dioxide
- j. celery
- k. mustard
- l. sesame seeds
- m. soy(bears)
- n. mollusks