

# What's important to us

Our mission here at Gasthaus drei Hasen is to spoil you with traditional Austrian inn cuisine of the highest quality. Most of the produce that makes it into our dishes is therefore locally sourced, and we don't use any artificial additives, flavour enhancers or preservatives either.

- **Natural salt**

We don't need to wander far when there's so much goodness on the doorstep. Situated in a city that owes its name to the region's rich salt mining tradition, it goes without saying that we only use local, untreated salt from natural sources.

- **No artificial flavour enhancers or preservatives**

We use natural flavourings and spices instead of artificial flavour enhancers. There is no place for preservatives in our kitchen – we prefer to cook everything fresh.

- **Regional and seasonal fruit and vegetables**

For us, down-to-earth and regional means only using produce sourced from our area. We remain true to this principle all year long by regularly incorporating seasonal fruit and vegetables into our menu.

- **Meat from the region**

We attach great importance to the origin of our meat, which we always aim to source from local farmers. This means you can enjoy our beef goulash, our burgers and all our other meat dishes with a clear conscience.

- **Dishes mostly gluten-free**

We try our best to cater to the special dietary requirements of all our guests. As part of this philosophy, most of the dishes we serve are gluten-free – be it our lamb bratwurst, roast pork, goulash, salmon or salads.

- **Lactose-free milk**

At Gasthaus drei Hasen, no one has to go without their cappuccino. All of our drinks (and dishes) are also available with lactose-free milk.

- **Fairtrade and organic coffee**

We stay true to our principles – down to the last coffee bean. For our coffee specialities, we only use certified Fairtrade, organically cultivated coffee.

- **Vegan salad dressings**

Our vegan dressings with balsamic vinegar, mustard, birch sugar, natural salt and rapeseed oil are heavenly with any salad – also for vegans.

- **Organic ice cream**

We don't import our organic ice cream from Italy – we buy it locally! Höfinger Eis, Austria's leading producer of organic ice cream, ensures that the frozen treats we serve not only taste great but are also certified organic and made in environmentally friendly conditions.

- **Austrian inn culture**

As a traditional Salzburg establishment, we stay true to Austrian inn culture – be it with classic Salzburg dishes, local beers or typical Austrian hospitality.

- **All dishes to take away**

We'd love to spoil you here at our inn. But all dishes are, of course, also available to take away.



## Non-alcoholic drinks

Homemade ginger juice with soda	IMMUNBOOSTER	0.40 l	€ 4.80
Römerquelle mineral water <i>sparkling or still</i>		0.33 l	€ 4.20
Thalheim healing water <i>sparkling or still</i>		0.70 l	€ 7.90
Apple juice		0.40 l	€ 4.90
Apple juice (sparkling)		0.40 l	€ 4.60
RAUCH juice <i>Blackcurrant, mango, orange</i>		0.20 l	€ 4.20
RAUCH juice (sparkling) <i>Blackcurrant, mango, orange</i>		0.40 l	€ 4.90
Hasenfit organic juice <i>Cloudy apple, or apple-carrot</i>		0.20 l	€ 4.60
Hasenfit organic juice (sparkling) <i>Cloudy apple, or apple-carrot</i>		0.40 l	€ 4.90
Soda water		0.40 l	€ 3.80
Soda water with lemon		0.40 l	€ 4.20
Elderflower or raspberry soda		0.40 l	€ 4.70
Coke, Fanta, Almdudler		0.40 l	€ 4.90
Red Bull		0.25 l	€ 5.20
Lobsters bitters <i>Tonic Water, Bitter Lemon, Lemon Mint</i>		0.20 l	€ 4.90
Hooberts natural cola <i>Classic decaffeinated</i>		0.33 l	€ 5.20
Makava lemon ice tea		0.33 l	€ 5.20
Glass of water		0.30 l	€ 2.10





## Hot drinks

Espresso	€ 3.70
Espresso Macchiato	€ 3.80
Espresso Doppio	€ 4.90
Small espresso with milk	€ 3.70
Large espresso with milk	€ 4.90
Americano	€ 4.40
Cappuccino	€ 4.70
Affogato (Espresso with vanilla ice cream)	€ 5.90
Tea, various types	€ 5.10
<i>Black tea, fruit tea, herbal tea, peppermint tea, chamomile tea, green tea, ginger &amp; lemon tea</i>	
Tea with rum	€ 6.40
Hot chocolate	€ 5.90
Hot chocolate with rum	€ 7.30
Hot chocolate with amaretto	€ 7.30

Coffee, tea and  
hot chocolate also  
available to go

We use organic  
and Fairtrade coffee with  
and without caffeine

Coffee and hot chocolate  
also available with vegan-  
friendly almond milk  
or lactose-free milk

During the cold  
season, we also offer  
orange punch and  
mulled wine.





TRUMER PILS

## Beer



Trumer Hopfenspiel (bottle; gluten free)	0.30 l	€ 4.60
Trumer Pils (bottle)	0.30 l	€ 4.80
Trumer Märzen (draft)	0.20 l	€ 3.50
	0.30 l	€ 4.50
	0.50 l	€ 5.60
Trumer Zwickl (draft)	0.20 l	€ 3.70
	0.30 l	€ 4.60
	0.50 l	€ 5.80
Erdinger pale wheat beer (draft)	0.30 l	€ 4.70
	0.50 l	€ 6.00
Erdinger dark wheat beer (bottle)	0.50 l	€ 6.00
Erdinger non-alcoholic wheat beer (bottle)	0.50 l	€ 6.00
Shandy with Almdudler or soda water	0.30 l	€ 4.50
Shandy with Almdudler, soda water or cloudy lemonade	0.50 l	€ 5.60
Wheat beer and cola	0.50 l	€ 6.00
Wheat beer shandy with Fanta	0.50 l	€ 6.00
Non-alcoholic beer	0.50 l	€ 5.60
Stiegl "Hell" (4,5%)	0.30 l	€ 4.60

## Spritzers and highballs

White wine spritzer	0.25 l	€ 4.60
Summer spritzer	0.50 l	€ 5.70
Aperol Spritz	0.30 l	€ 5.90
Zweigelt organic rosé spritzer	0.25 l	€ 5.60
Hugo, spritzer with elderberry syrup	0.30 l	€ 5.90
Summer Hugo	0.50 l	€ 6.30
Cucumber spritzer	0.25 l	€ 5.50



## ~ Spirits ~

### **Fine brandies & schnapps:**

Gölles black nut brandy	2 cl	€ 6.50
Gölles apricot brandy	2 cl	€ 7.80
Gölles Williams brandy	2 cl	€ 7.80
Gölles apple brandy	2 cl	€ 7.50
Gölles plum brandy	2 cl	€ 7.60
Gölles rowanberry brandy	2 cl	€ 10.90
Gölles raspberry brandy	2 cl	€ 10.90
Apricot, barrel-aged for 18 years, Kurt Anger	2 cl	€ 8.30
Blueberry liqueur, Freihof Mirtillo	2 cl	€ 4.90
Grossarlal pine brandy	2 cl	€ 4.80
Bauer hazelnut schnapps	2 cl	€ 4.50
Bauer fruit schnapps	2 cl	€ 4.50

### **Rum, grappa, tequila and much more:**

Havanna Club, 7y	2 cl	€ 4.10
Rum Appleton	2 cl	€ 4.10
Rum Diplomatico 21y, Venezuela	2 cl	€ 8.70
Rum Plantation 20y, Barbados	2 cl	€ 8.50
Grappa Bocchino Barolo, Cask Finish	2 cl	€ 8.50
Grappa Nonino	2 cl	€ 6.40
Tequila Reposado, Clase Azul	2 cl	€ 13.50
Tequila Reposado Gold, Clase Azul	2 cl	€ 23.00
Tequila Padre, 100 % Agave	2 cl	€ 9.70
Tequila Cuervo	2 cl	€ 4.70
Gin, 5020 Distillerie	4 cl	€ 7.50
Gin, Hendricks	4 cl	€ 7.50
Gin, Anae	4 cl	€ 7.50
Vodka, Grey Goose	4 cl	€ 7.20
Jägermeister, Averno	2 cl	€ 4.70
Amaretto	2 cl	€ 4.70



## ~ Spirits ~

### Whiskey:

Grace O'Malley Blended Irish Whiskey	2 cl	€ 5.50
Gentlemens Jack, Bourbon	2 cl	€ 5.50
Bowmore 12y, Scotch	2 cl	€ 5.50
Glendalough 12y, Irish Whiskey	2 cl	€ 5.50
Chivas Regal "Royal Salut" 21y, Scotch	2 cl	€ 14.00

### Long drinks:

Vodka and Red Bull	4 cl	€ 9.90
Whiskey and Red Bull	4 cl	€ 9.90
Vodka and coke	4 cl	€ 9.90
Whiskey and coke	4 cl	€ 9.90
Rum and coke	4 cl	€ 9.90
Vodka and orange	4 cl	€ 9.90
Gin and tonic	4 cl	€ 9.90
Vodka and tonic or bitter lemon	4 cl	€ 9.90
Vermouth and tonic	0.25 l	€ 7.90

### Sours:

Amaretto-Sour	€ 10.50
Whiskey-Sour	€ 10.50
Vodka-Sour	€ 10.50
Gin-Sour	€ 10.50

### Cocktails:

Tequilla Sunrise	€ 10.50
Espresso Martini	€ 10.50
Mojito (Havanna Club, 7y)	€ 9.90
Pina Colada	€ 10.90
Twinni	€ 9.90
Blow Job	€ 10.50
Long Island Ice Tea	€ 15.90



## Wines

### Sparkling wines:

	Glass	Bottle
Prosecco Rosé €	€ 5.70	€ 39.00
La Manzane, Conegliano Valdobbiadene		
Crement de Loire Rosé or White€	€ 7.90	€ 49.00
Bouvet-Ladubay, Loire		
Taittinger Nocturne Rosé champagne		€ 99.00
Taittinger champagne		

### Rosé and White wines:

	Glass	Bottle
2022 Grenache Rosé – Le Petit Fermier		€ 32,00
Languedoc-Roussillon, Frankreich		
2024 Zweigelt organic rosé	€ 4.80	€ 26.50
Weinhof Fritsch, Kirchberg am Wagram		
2024 Grüner Veltliner Steinfeder "Gneiss & Loess"	€ 4.60	€ 25.50
Domäne Wachau, Dürnstein, Wachau		
2023 Sauvignon Blanc	€ 4.70	€ 27.00
Winery Walter Glatzer, Göttlesbrunn, Carnuntum		
2024 Muscat "Vina Esmeralda"	€ 4.80	€ 27.50
Miguel Torres, Spain		
2024 Roter Veltliner	€ 4,60	€ 26,50
Winery Heiderer Mayer, Wagram		

### Red wine:

	Glass	Bottle
2023 Blaufränkisch	€ 4.90	€ 28.00
Winery Johann Scheiblhofer, Andau, Lake Neusiedl		
2023 Zweigelt Neusiedlersee DAC	€ 5.20	€ 29.00
Winery Münzenrieder, Lake Neusiedl		
2022 Big John Cuvée Reserve (ZW/CS/PN)	€ 6.60	€ 38.00
Winery Johann Scheiblhofer, Andau, Lake Neusiedl		
2009 Cuvée Cardinal (BF/ZW/CS)		€ 65,00
Winery Erich Giefing, Rust, Neusiedlersee-Hügelland		
2019 Rioja Baron de Ley Reserva		€ 44,00
Miguel Torres, Spain		

Inquire about our current ones  
Treasures from our wine cellar!



## ~ Light snacks ~

<b>Lukewarm beluga lentil salad</b> with fresh vegetables, red beans and a gluten-free roll (vegan)	€ 13.90
<b>Fitness salad</b> with nuts, dried apricots and a multigrain roll (vegan)	€ 14.90
<b>Sheep's milk cream cheese with a herb coating</b> on a mixed salad (vegetarian)	€ 15.90
<b>drei Hasen salad</b> Strips of roast chicken breast with roasted pumpkin seeds and seed oil	€ 17.20
<b>Baked celery schnitzel</b> with potato salad (vegan, gluten-free)	€ 15.90
<b>Red curry</b> with sweet potatoes and cauliflower (vegan)	€ 16.90
<b>Side salads</b>	
Small green salad, coleslaw or potato salad	€ 4.90
Small mixed salad	€ 5.90
Large mixed salad	€ 7.90
<b>Bread &amp; bread rolls</b>	
Sourdough bread (wheat-free)	€ 1.70
Bread roll, salted bread stick, seeded roll or pretzel	€ 2.50
Garlic bread stick	€ 3.10
Gluten-free whole grain bread	€ 2.70

## ~ Small dishes ~

<b>Frankfurter or Debreziner sausage</b> <b>with mustard, horseradish and bread</b>	€ 7.80
with mustard, horseradish and bread roll	€ 8.60
<b>Sausage with sauce and bread</b>	€ 8.90
with sauce and bread roll	€ 9.60
<b>Jacket potato</b>	
with chive sauce (vegetarian)	€ 11.90
with bacon and onion	€ 14.90
with fried chicken strips	€ 16.20



## Starters

### Marinated beef

served warm with seed oil and salad garnish € 10.50

### Sliced knackwurst in vinaigrette

with red onion and sourdough bread € 8.10

with red onion and bread roll € 9.10

### Cold roast pork

with mustard and horseradish on warm sourdough bread € 9.10

## Soup

### Home-made beef soup

with pancake strips (gluten-free), semolina dumplings (gluten-free),  
noodles or cheese dumplings € 5.90

### Cream of potato soup

with croutons and marjoram (vegetarian) € 6.40

### Sausage soup

with noodles € 9.10

### drei Hasen soup

with beef, noodles, semolina dumplings and vegetables € 13.50

### Small drei Hasen soup

with beef, noodles, semolina dumplings and vegetables € 9.50

### Take-away service

All dishes and coffee  
also available to go!

To pre-order:

**Oven-fresh roast  
Crispy ribs**



## ~ Pan-fried specialities ~

<b>Beef schnitzel and fried onions</b> with butter spaetzle and green salad	€ 25.40
<b>Wiener Schnitzel (veal)</b> with potato salad	€ 27.90
<b>Pork or chicken breast schnitzel, Wiener style</b> with parsley potatoes	€ 18.60
<b>Chicken cordon bleu</b> with parsley potatoes	€ 19.30
<b>Viennese fried chicken</b> with potato & rucola salad	€ 21.90
Surcharge for gluten-free crumbing	€ 1.10

## ~ Traditional dishes ~

<b>Home-made lamb bratwurst</b> with peanut mashed potato, lentil salad and balsamic sauce	€ 24.90
<b>Pinzgau Kasnockn (cheese spaetzle)</b> with fried onions and green salad (vegetarian)	€ 16.70
with bacon, fried onions and green salad	€ 17.90
<b>Roast dumpling</b> with egg and green salad (vegetarian)	€ 15.90
<b>Traditional pork roast</b> in beer gravy with bread dumpling and sauerkraut	€ 20.50
<b>Beef goulash</b> with bread dumpling	€ 21.80
<b>Small beef goulash</b> with bread dumpling	€ 14.90
<b>Boiled beef</b> with creamed spinach, roast potatoes and horseradish	€ 25.60



## Grilled specialities

### Pork and beef steak sandwich

with salad garnish, cocktail sauce and herb butter € 20.90

Surcharge for just beef instead of pork and beef € 3.30

### drei Hasen mixed grill (beef, chicken breast, pork, grilled sausages)

with chips, small mixed salad and herb butter € 26.50

### Rump steak from local grass-fed beef (250 g)

with green salad, chips and herb butter € 37.90

### Rump steak from local grass-fed beef (170 g)

with green salad, chips and herb butter € 29.80

### Grilled salmon trout fillet

with lemon butter, parsley potatoes and green salad € 24.90

### Barbecue burger

with cheese, bacon and chips € 18.80

### Steakhouse burger

with peppers, smoked cheese, fried onions and chips € 19.50

### Chilli burger

with cheese, chilli mayonnaise and chips € 18.80

### Home-smoked pulled beef burger

in a brioche bun with coleslaw, cheddar and chips € 19.90

### Vegan veggie burger (baked celery)

with mango chutney, braised onions and chips € 17.90

Gluten-free burger bun € 1.20

Side of chips instead € 1.20

Serving of ketchup, mayonnaise, cocktail or barbecue sauce € 0.50

Serving of cranberries € 0.60

## Children's menu

Small chicken schnitzel with parsley potatoes € 9.50

Grilled sausages with chips and ketchup € 8.60

Dumpling with gravy or goulash sauce € 7.30

Chips with ketchup € 7.90



## ~ Dessert ~

<b>Warm apple or curd strudel</b> with whipped cream	€ 7.90
<b>Warm apple or curd strudel</b> with vanilla sauce	€ 8.60
<b>Kaiserschmarrn pancake</b> with home-made stewed plums	€ 11.50
<b>Mohr im Hemd pudding</b> with chocolate sauce and whipped cream	€ 9.90
<b>Eismohr chocolate pudding</b> with vanilla ice cream, chocolate sauce and whipped cream	€ 10.90
<b>Apricot or cranberry pancakes</b> (gluten-free) each	€ 4.60

## ~ Ice cream ~

<b>Ice cream pancakes</b> with chocolate sauce and roasted almonds (gluten-free)	€ 9.60
<b>Coupe Danmark</b> with vanilla ice cream, chocolate sauce and whipped cream	€ 8.90
<b>Vanilla ice cream</b> with hot raspberries	€ 9.50
<b>Iced coffee (beverage)</b> with vanilla ice cream and whipped cream	€ 8.90
<b>Hazelnut cup</b> Hazelnut and vanilla ice cream with hazelnut brittle	€ 9.10
<b>Mixed ice cream</b> without whipped cream	€ 7.10
with whipped cream	€ 7.60
<b>Scoop of ice cream</b> vanilla, chocolate, strawberry or lemon	€ 2.60
<b>Affogato</b> Espresso with vanilla ice cream	€ 5.90