

Welcome to "Blauer Hase"

Our concept focuses on shared enjoyment and
culinary variety:

Instead of classic starters and main courses, you can look forward to a diverse selection of small cold and warm dishes as well as snacks in a tapas-style format. These are perfect for sharing and can be combined freely according to your taste and appetite.

You decide the order of the dishes yourself – with no fixed courses and no time pressure. This creates a relaxed, informal atmosphere that leaves room to discover different flavours and enjoy the moment together.

In the kitchen, we live true craftsmanship: carefully selected ingredients, traditional preparation, and creative ideas that honour the old while daring the new.

We invite you to join us on this culinary journey.
For questions about allergens or intolerances, please speak to our staff – we are happy to advise you!

All prices in Euro incl. VAT.
Card only – no cash!

We wish you a delightful evening!
Andrea, Raik & the team

Our team

Service:

Noah

Susanne

Nisa

Pia

Funda

Küche:

Sebastian

Jan

Magdalena

Our partners & suppliers

Schäffler Bräu | Allgäuer Alpenwasser | Vulini Wein |

X Wineglas | HOSP Weine

Gebhard Füß Capeweine | Weinaffin

Ammann-Summer-Rieder Weine | Purschwarz Kaffee

Oberland Auster | Allgäuer Eichelschwein

Bäckerei Waginger Sonthofen | Der Bienenkorb

Hoimat Genusskäserei Eschach | Artemisia

Maigrün Microgreens | Füß | Früchte Frick

Bergfischzucht Gunzesried | Forellenhof Vögel Oberstaufen

Blauer Hase

ESSEN & GUTES

Aperitif with alcohol

„Schloss Immenstadt“ Rieslingsekt 0,1l Bernhard Massard, DE, Rheinland-Pfalz, Trier	5,20
Champagner Blanc de Blancs Chardonnay 0,1l NV, Champagnerhaus Brunot, FR, Champagne, Dizy	9,90
Herb-Spritz with homemade herb extract (also available as alcohol-free) Thyme, mint, basil, rosemary, tarragon	8,90
Citrus-Spritz with homemade syrup of various freshly pressed citrus fruits (also available as alcohol-free) Lime, lemon, orange, calamansi, mandarin, grapefruit, kumquat	8,90
Berry-Spritz with homemade syrup (also available as alcohol-free) Red and black currant, strawberry, raspberry, blackberry	8,90
Aperol Spritz or Lillet Wild Berry	8,50
Gin Tonic Heerschild Gin from Seeg & Thomas Henry Tonic Water	12,90
Negroni Heerschild Gin from Seeg, Campari, Wermut vom Weingut Aufricht	12,90
Espresso Martini Espresso from puschwarz, Absolut Wodka, Kaluha Kaffeelikör	12,90

Aperitif without alcohol

Manufaktur Jörg Geiger „Rotfruchtig“ 0,2l Field fruits, red currant, cherry	9,50
Manufaktur Jörg Geiger „Weißduftig“ 0,2l Field fruits, elderflower, herbs	9,50
Manufaktur Jörg Geiger „Rosenzauber“ 0,2l Apple, rose, mint	9,50
Aperol Spritz alcoholfree	8,50
San Bitter Spritz or Crodino Spritz	8,50

Snacks

Fresh bread from Bäckerei Waginger 4

+ whipped Allgäu salted butter | chives 3

+ hummus | Hoimat organic cream cheese |
herb oil 5

Semi-dried, colorful cherry tomatoes |
olive oil | balsamic vinegar 5
(vegan)

Croquettes of pulled beef | blackberry 7

Home smoked, juicy beef ham and
Spreewald gherkin 8

Oysters

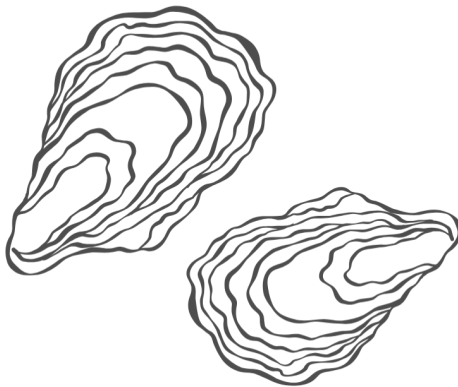
**Oysters „Bayerisch Spezial“ from
Oberland Auster in Wiggensbach close to Kempten –
Bavaria's first oyster farm
Per piece:**

Natural | lime 5

Apple vinaigrette | leek oil 6

Fried | Lime-Aioli | Finger Limes 6

**Bavarian oyster trilogy natural with lime
– one piece of each:
Bayerisch Fine | Bayerisch Flach | Bayerisch Spezial 15**



Cold Dishes

One to two dishes equal a classic starter:

Romaine salad | herb vinaigrette | mustard seed | mountain
cheese 7
(vegetarian)

Char | caviar | kombu |
elderflower-kosho | cucumber 14

Eggplant | tonburi | chive | Jerusalem artichoke 13
(vegan)

Guniea fowl | porcini | black walnut |
apple | raisin 17

Beef tartare (hand-cut) | homemade brioche |
egg yolk 15

Warm Dishes

Two to three dishes equal a classic main course. Feel free to order in stages.

Organic emmer risotto | radicchio |
egg yolk | yeast 11
(vegetarian)

King oyster mushroom | courgette | tomato | shiso 13
(vegan)

Sturgeon | oxheart tomato | melon | chamomile 18

Roscoff onion | short rib | beets | pepper jus 17

Radish | turnip cabbage | dill | nori 14
(vegetarian)

Flanksteak | peanut | raspberry | brioche 20

Cheese

Allgäu cheese | homemade nut bread | compote 16

20 month aged organic mountain cheese from Hofkäserei
Nußbaumer

Organic Beschwipste Anna von der Schaukäserei Wiggensbach
Alpenruß from Hoimat aus Eschach

Organic Rote Flüh from Hoimat aus Eschach
“Black sheep” from „d’r Senn – Allgäuer Käsekunst“

Dessert

Roasted soybeans | plum | miso | shiso 11

Elderberries | chocolate | pear | hazelnut 11

Coffee from purschwarz

Espresso 2,90

Double Espresso 4,90

Americano 3,60

Affogato with homemade vanilla ice cream 5,90

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