How we dine at Blauer Hase

Small plates, big flavours. Start with as many snacks as you like, followed by three to five plates per person for a full evening of dining.
You decide the order – no set courses, no rush. Order whatever takes your fancy and shape the evening your way. And because discovering new flavours is even better together, sharing is always encouraged.

Or leave the choice to us: with our seasonal Blauer Hase Menu, Sebastian and his team serve a multi-course selection showcasing what best represents our kitchen right now. Our signature dishes stay, while much of the menu changes with the seasons, the harvest, and whatever our producers bring us.

À la carte – our recommendation:
Snacks & 3–5 plates per person

Blauer Hase Menu:
6 courses · €84–90 per person

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:
Andrea
Raik
Noah
Susanne
Nisa
Pia

Kitchen:
Sebastian
Magdalena
Cesar

Our partners & suppliers

Schäffler Bräu I Allgäuer Alpenwasser I Vulini Wein I

X Wineglas I HOSP Weine

Gebhard Füß Capeweine I Weinaffin

Ammann-Summer-Rieder Weine I Purschwarz Kaffee

Oberland Auster I Allgäuer Eichelschwein

Bäckerei Waginger Sonthofen I Der Bienenkorb

Hoimat Genusskäserei Eschach I Artemisia

Maigrün Microgreens I Füß I Früchte Frick

Bergfischzucht Gunzesried I Forellenhof Vögel Oberstaufen I

Fischereibetriebe Stier I Alpengarnele

Homemade Special Spritz

Pear-quince-hay-Spritz (also available as alcohol-free) Williams pear from lake constance, quince juice, hay syrup	8,90
Apple-mint-Spritz (also available as alcohol-free) Apples from Immenstadt, mint from the castle yard	8,90
Berry-Spritz (also available as alcohol-free) Red and black currant, strawberry, raspberry, blackberry	8,90

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
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 purschwarz, 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

6-Course Signature Menu

Our recommendation for the full Blauer Hase experience

Fresh bread from Bäckerei Waginger I
whipped Allgäu salted butter

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Optional: Wiggensbacher oyster „Bayerisch Spezial“ | apple vinaigrette | leek oil

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Char from Gunzesried I shiitake I radish I sesame I ponzu

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Organic emmer risotto | radicchio I egg yolk I yeast

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Bavarian sturgeon | oxheart tomato I
melon I chamomile

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Roscoff onion I short rib I beets I pepper jus

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30 month aged organic mountain cheese | homemade nut bread | compote

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Malt I hazelnut I plum

Menu with oyster 90
Menu without oyster 84

Snacks

Fresh bread from Bäckerei Waginger from Sonthofen 4

+ whipped Allgäu salted butter I chives 3

+ 2 kinds of dips: apricot-cashew-curry spread I
Hoimat organic cream cheese I herb oil 5

Grilled & pickled Hokkaido pumpkin I sage 5
(vegan)

Croquettes of pulled chicken I nori-mayo 7

Home smoked, juicy beef ham and
Spreewald gherkin 8

Oysters

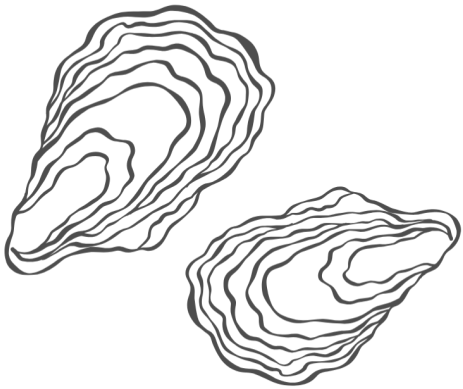
Oysters „Bayerisch Spezial“ from
Oberland Auster in Wiggensbach close to Kempten –
Bavaria’s first oyster farm
Per piece:

Natural I lime 5

Apple vinaigrette | leek oil 6

Fried I Lime-Aioli I Finger Limes 6

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



Cold Dishes

One to two dishes equal a classic starter:

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

Char from Gunzesried I Char from Gunzesried I shiitake I radish I sesame I ponzu 14

Tomato I Jerusalem artichoke I elderflower miso I tonburi 13
(vegan)

Boiled beef I quail egg I green sauce 16

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 I
egg yolk I yeast 11
(vegetarian)

King oyster mushroom I oyster mushroom I truffle-mayo I shiso
from our castle yard 15
(vegan)

Bavarian sturgeon | oxheart tomato I
melon I chamomile 18

Roscoff onion I short rib I beets I pepper jus 17

Jerusalem artichoke I kumquat I walnut I port wine 15
(vegetarian)

Flanksteak I peanut I raspberry I brioche 20

Cheese

Allgäu cheese selection | homemade nut bread | compote 16

30 month aged organic mountain cheese from Sellthürner Käsküche
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

Germ dumpling I plum I poppy I shiso 11

Malt I hazelnut I plum 11

Coffee from purschwarz

Espresso 2,90

Double Espresso 4,90

Americano 3,60

Affogato with homemade vanilla ice cream 5,90

All coffees are also available decaffeinated.

Beer from Brauerei Schäffler

Beer with alcohol

Allgäuer Hell (draft) 0,3l I 0,5l	3,50 I 4,50
Weizen (draft) 0,3l I 0,5l	3,50 I 4,50
Radler sweet or sour 0,3l I 0,5l	3,50 I 4,50
Russ 0,5l	4,50
Cola-Weizen 0,5l	4,50

Alcoholfree beer

Weizen alcoholfree (draft) 0,3l I 0,5l	3,50 I 4,50
Allgäuer Hell alcoholfree 0,5l	4,50
Holderweizen 0,5l	4,50
Johannisbeerweizen 0,5l	4,50

Water

Grander Wasser still or sparkling 0,7l	5,90
Allgäuer Alpenwasser still or medium 0,25l I 0,75l	3,50 I 7,90

Homemade lemonades

Pear-quince-hay-lemonade 5,90
Williams pear from lake constance, quince juice, hay syrup

Apple-mint-lemonade 5,90
Apples from Immenstadt, mint from the castle yard

Berry-lemonade 5,90
Red and black currant, strawberry, raspberry, blackberry