

Welcome to "Blauer Hase"

Our concept focuses on shared enjoyment and variety: instead of classic starters and main courses, we offer a selection of smaller cold and warm dishes as well as snacks, which you can share with others or enjoy on your own. This creates a relaxed, casual flow without fixed courses – ideal for discovering different flavours.

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!



= vegan

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

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

Blauer Hase

ESSEN & GUTES

Our team:

Service:

Noah

Ennie

Sandra

Lucy

Pia

Isabella

Küche:

Sebastian

Jan

Nisa

Nazim

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

Blauer Hase

ESSEN & GUTES

Aperitif

With alcohol

„Schloss Immenstadt“ Rieslingsekt Bernhard Massard, DE, Rheinland-Pfalz, Trier 0,1l	5,20
„Spannenlanger Hansel“ Secco Cuvée 2024 Weingut Benjamin Lanz, DE, Bayerischer Bodensee, Nonnenhorn 0,1l	6,00
Aperol Spritz	8,50
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

Without alcohol

Manufaktur Jörg Geiger „Rotfruchtig“ 0,275l Field fruits, red currant, cherry	9,50
Manufaktur Jörg Geiger „Weißduftig“ 0,275l Field fruits, elderflower, herbs	9,50
Manufaktur Jörg Geiger „Rosenzauber“ 0,275l Apple, rose, mint	9,50
Aperol Spritz alcoholfree	8,50
San Bitter Spritz	8,50
Crodino Spritz	8,50

Snacks

Fresh bread from Bäckerei Waginger 4

+ whipped Allgäu salted butter | chives 3

+ pumpkin-spice-dip | Hoimat organic cream cheese | herb oil
5

Pickled Beetroot 5



“Christmas Ham” from beef prepared
in our smoker 9

Oysters

**Oysters „Bayerisch Spezial“ from
Oberland Auster in Wiggensbach – per piece:**

Natural | lime 5

Apple vinaigrette | leek oil 6

Fried | black garlic mayo 6

Cold Dishes

One to two dishes equal a classic starter:

Faux gras | plum | almond bread | spices 11



Chicory salad | mandarin vinaigrette |
roasted nuts 6



Leek | nori | miso mayonnaise | Yuzu 9

Cured Char | chawanmushi (japanese egg dish) |
radish | ginger 12

Pâté en croûte (pie) | cèpe | pickled vegetables |
herb salad 16

Beef tartare (hand-cut) | homemade brioche |
egg yolk 13

Warm Dishes

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

Organic emmer risotto | mountain cheese |
honey radicchio 9

Deer-Consommé | celeriac | cranberry 7

Cabbage | miso | garlic | chestnuts 11

Soufflé of pikeperch | corn | herbs 13

Aubergine | sesame | almond | brokkoli 9

Veal cheek | parsnip puree | chestnut |
port wine shallot 17

Duck-confit | plum | chicory salad | hazelnut 15

Cheese

Allgäu cheese | homemade nut bread | compote 16

20 month aged organic mountain cheese from Hofkäserei
Nußbaumer

Organic mountain cheese from Sellthürner Käsküche
Alpenruß from Hoimat aus Eschach

Bio-Rote Flüh from Hoimat aus Eschach

“Black sheep” from „d’r Senn – Allgäuer Käsekunst“

Dessert

Chocolat | hazelnut | cranberry 11

Sake | rice | plum | miso 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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