

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

Blauer Hase

ESSEN & GUTES

Our team

Service:

Noah

Ennie

Nisa

Lucy

Pia

Alexander

Küche:

Sebastian

Jan

Magdalena

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 | Forellenhof Vögel Oberstaufen

Blauer Hase

ESSEN & GUTES

Aperitif

With alcohol

„Schloss Immenstadt“ Rieslingsekt Bernhard Massard, DE, Rheinland-Pfalz, Trier 0,1l	5,20
Champagner Blanc de Blancs Chardonnay NV, Weingut Brunot, FR, Champagne, Dizy	9,90
Hausaperitif	8,50
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“ 0,2l 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	8,50
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

Pickled flower sprouts 5
(vegan)

Chamois ham prepared
in our smoker 7

Croquettes of pulled beef | cranberry |
hazelnut 7

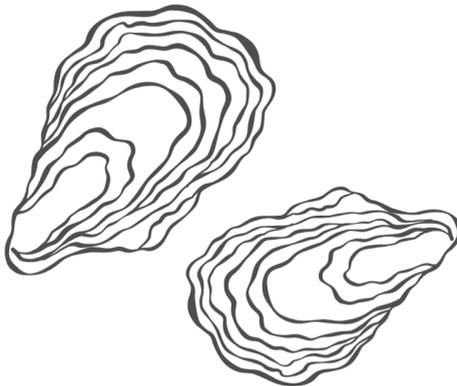
Oysters

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

Natural | lime 5

Apple vinaigrette | leek oil 6

Fried | Lime-Aioli | Finger Limes 6



Blauer Hase

ESSEN & GUTES

Cold Dishes

One to two dishes equal a classic starter:

Potato | pickled vegetables | horseradish |
king oyster mushroom 9
(vegetarian)

Chicory salad | mandarin vinaigrette |
roasted nuts 6
(vegan)

Cured char | radish | apple |
Yuzu 13

Carrot | nori | miso | cucumber | ponzu 11
(vegetarian)

Shrimps from the alps | tomato |
calamansi | fennel 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.

Venere risotto | mountain cheese |
radicchio | yeast 9
(vegetarian)

Cabbage | miso | garlic | chestnuts 11
(vegan)

Trout | white beans | butter | sage 13

Bulgur | barberry | melange noir | yoghurt |
preserved lemon 9
(vegetarian – also possible to serve as vegan)

Short rib | soy | peanut |
wild broccoli | cilantro | chili 17

Pithivier from artichoke (puff pastry tarte) |
jerusalem artichoke | sherry-beurre-blanc |
black walnut | fermented pear 15
(vegetarian)

Hanging tender (beef) | carrot |
goat cheese 19

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

Bergamot | ricotta | meringue | pine nuts 11

Coffee | chicory | hazelnut | blood orange | cognac 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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