

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 allergies 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

Jan

Magdalena

Our partners & suppliers

Schöffler 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 |

Fischereibetriebe Stier | Alpengarnele

Blauer Hase

ESSEN & GUTES

Homemade Special Spritz

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

Aperitif with alcohol

„Schloss Immenstadt“ Rieslingsekt 0,1l	5,20
Bernhard Massard, DE, Rheinland-Pfalz, Trier	
Champagner Blanc de Blancs Chardonnay 0,1l	9,90
NV, Champagnerhaus Brunot, FR, Champagne, Dizy	
Aperol Spritz or Lillet Wild Berry	8,50
Gin Tonic	12,90
Heerschild Gin from Seeg & Thomas Henry Tonic Water	
Negroni	12,90
Heerschild Gin from Seeg, Campari, Wermut vom Weingut Aufricht	
Espresso Martini	12,90
Espresso from porschwarz, Absolut Wodka, Kaluha Kaffeelikör	

Aperitif without alcohol

Manufaktur Jörg Geiger „Rotfruchtig“ 0,2l	9,50
Field fruits, red currant, cherry	
Manufaktur Jörg Geiger „Weißduftig“ 0,2l	9,50
Field fruits, elderflower, herbs	
Manufaktur Jörg Geiger „Rosenzauber“ 0,2l	9,50
Apple, rose, mint	
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 | whipped Allgäu
salted butter

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

Char from Gunzesried | potato | cucumber | wasabi | caviar

Organic emmer risotto | radicchio | egg yolk | yeast

Bavarian sturgeon | oxheart tomato |
melon | chamomile

Roscoff onion | short rib | beets | pepper jus

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

Rose hip | chestnut | sea buckthorn | vanilla

Menu with oyster 90
Menu without oyster 84

Blauer Hase

ESSEN & GUTES

Snacks

Fresh bread from Bäckerei Waginger from Sonthofen 4

+ whipped Allgäu salted butter | chives 3

+ 2 kinds of dips: forest mushroom spread | Hoimat organic
cream cheese | herb oil 5

Grilled & pickled Hokkaido pumpkin | sage 5
(vegan)

Croquettes of pulled beef from the region | blackberry 7

Home smoked, juicy beef ham and
Spreewald gherkin 8

Oysters

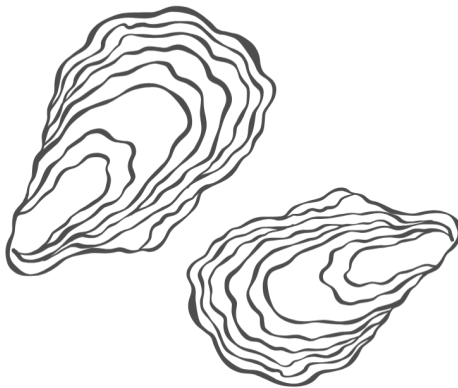
**Oysters „Bayerisch Spezial“ from
Oberland Auster in Wiggensbach close to Kempten –
Bavaria’s first oyster farm
Per piece:**

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 from Gunzesried | potato |
cucumber | wasabi | caviar 14

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

Foie gras | cocoa | pecan nut | cherry 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 from our
castle yard 13
(vegan)

Bavarian 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 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

Rose hip | chestnut | sea buckthorn | vanilla

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

All coffees are also available decaffeinated.