

# 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

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

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# Aperitif

## With alcohol

„Schloss Immenstadt“ Rieslingsekt 0,1l Bernhard Massard, DE, Rheinland-Pfalz, Trier	5,20
Champagner Blanc de Blancs Chardonnay 0,1l NV, Weingut Brunot, FR, Champagne, Dizy	9,90
Herb-Spritz with homemade herb extract (also available as alcoholfree) Thyme, minst, basil, rosemary, tarragon	8,90
Citrus-Spritz with homemade sirup of various freshly pressed cirtus fruits (also available as alcoholfree) Lime, lemon, orange, calamansi, mandarin, grapefruit, kumquat	8,90
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

Mixed pickles 5  
(vegan)

Croquettes of pulled beef | lovage 7

# Oysters

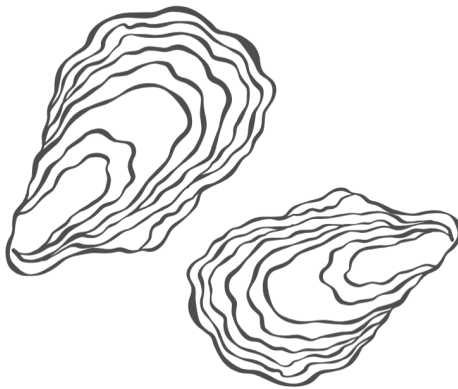
**Oysters „Bayerisch Spezial“ from  
Oberland Auster in Wiggensbach close to Kempten –  
Bavaria’s first oyster manufacture  
Per piece:**

Natural | lime 5

Apple vinaigrette | leek oil 6

Fried | Lime-Aioli | Finger Limes 6

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



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# 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

Eggplant | tonburi | chive | Jerusalem artichoke 11  
(vegan)

Shrimps from the alps | vadouvan | carrot | kimchi 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)

Pikeperch | green asparagus | rhubarb |  
roasted fish velouté 16

Yellow beets | parsnip | emmer | PX sherry 11  
(vegetarian)

Short rib | potato | „green sauce“ |  
eggyolk 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

Muscovado sugar | blackberry | buckwheat 11

Corn | tarragon | raspberry 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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