

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 Partners & Suppliers

Schöffler Bräu

Allgäuer Alpenwasser

Vulini Wein

X Wineglas

HOSP Weine

Ammann-Summer-Rieder Weine

Gebhard Füß Capeweine

Purschwarz Kaffee

Oberland Auster

Allgäuer Eichelschwein

Bäckerei Waginger Sonthofen

Hoimat Genusskäserei Eschach

Bergfischzucht Gunzesried

Der Bienenkorb

Maigrün Microgreens

Artemisia

Füß

Früchte Frick

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

+ beetroot-horseradish-dip | Hoimat organic cream cheese |
herb oil 5

Mixed Pickels 4



Kimchi (spicy) 4



Bellota ham from Immenstadt acorn pork 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:

Carrot tartare | mustard seed | apple |
smoked mayonnaise | leek 8

Chicory salad | mandarin vinaigrette |
parsnip crunch 4



Cucumber salad | Sesame | shoyu dressing 4



Beef tartare (hand-cut) | homemade brioche |
egg yolk 12

Cured Char | apple | radish |
fenugreek 12

Warm Dishes

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

Bean stew | bacon | potato | gremolata 9

Shortribs | Fregola Sarda | pea | thyme | morel 15

Organic emmer risotto | mountain cheese |
honey radicchio 9

Swabian vegetable ravioli | pumpkin |
vegetable jus 9



Venison ragout | red cabbage | hazelnut | Spätzle 14

Mediterranean bell pepper stew | feta cheese | egg 8

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

Walnut | pear | maple syrup 11

Beetroot | chocolate | cherry 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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