# 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

Current Blauer Hase Signature Menu:
6 courses · 92 Euro per person

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

# Us

Service:
Andrea
Raik
Noah
Susanne
Nisa
Pia

Kitchen:
Sebastian
Magdalena
Mathias
Cesar

# Our partners & suppliers:

Oberland Auster I Bergfischzucht Gunzesried I
Fischerei Kapfhammer I Alpengarnele
Alpe Schneidberg I Metzgerei Endras
Hoimat Genusskäserei I KäsHütte Allgäu
Maigrün Microgreens I Früchte Frick I
Häusler Frischservice
Schäffler Bräu I Allgäuer Alpenwasser I Vulini Wein I
X Wineglas I HOSP Weine I Gebhard Füß Capeweine I
Purschwarz Kaffee I Der Bienenkorb I Artemisia

# Homemade Special Spritz

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

# Aperitif with alcohol

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

# Aperitif without alcohol

| | |
|---|---|
| Manufaktur Jörg Geiger „Rotfruchtig“ 0,2l<br>Field fruits, red currant, cherry | 9,50 |
| Manufaktur Jörg Geiger „Weißduftig“ 0,2l<br>Field fruits, elderflower, herbs | 9,50 |
| Manufaktur Jörg Geiger „Rosenzauber“ 0,2l<br>Apple, rose, mint | 9,50 |
| 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

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*Optional: Wiggensbacher oyster*
*„Bayerisch Spezial“ I apple I ponzu*

***

Eel from Lake Constance
chawanmushi I edamame I char caviar

***

Pretzel
truffle I white port wine I pointed cabbage

***

Char from Bergfischzucht Gunzesried
dashi I elderflower capers I napa cabbage

***

Venison from local hunting
Jerusalem artichoke I rose hip I shiso I beech mushroom

***

Old mountain cheese
homemade nut bread I compote

***

Mandarin I pumpkin I coriander seed

Menu with oyster 98
Menu without oyster 92

*Optional wine pairing:*
*Small rabbit (4x wine 0,1l) 26*
*Big rabbit (4x premium-wine via Coravin 0,1l) 39*

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# Snacks

Fresh bread from Bäckerei Waginger from Sonthofen 4

+ whipped Allgäu salted butter I chives 3

+ 2 kinds of dips:
apricot-cashew-curry spread
Hoimat organic cream cheese I herb oil 5

Pickled flower sprouts 7
(vegan)

Croquettes of pulled chicken I nori-mayo 7

Hot shot:
Pumpkin consommé I burned leek oil 4

Home smoked, juicy Christmas beef ham
with Spreewald gherkin 8

# Oysters

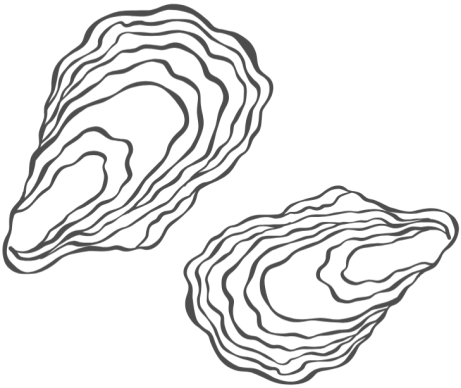
**Oysters „Bayerisch Spezial“ from**
**Oberland Auster in Wiggensbach close to Kempten –**
**Bavaria’s first oyster farm**
**Per piece:**

Natural I lime 5

Apple I ponzu 6

Fried I black garlic mayo 6

**Bavarian oyster trilogy natural with lime**
**– 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:**

Loose leaf lettuce
bergamot vinaigrette I parsnip 7
(vegetarian)

Eel from Lake Constance
chawanmushi I edamame I char caviar 14

Beetroot
horseradish I white currant 13
(vegan)

Pâté en croûte
duck I quince I pistachio I navette 18

Beef tartare (hand-cut)
homemade brioche I egg yolk 15

# Warm Dishes

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

Organic emmer
kohlrabi I portobello I chestnut 13
(vegan)

Pretzel
truffle I white port wine I pointed cabbage 16
(vegetarian)

Char from Bergfischzucht Gunzesried I
dashi I elderflower capers I napa cabbage 18

Venison from local hunting
Jerusalem artichoke I rose hip I
shiso I beech mushroom 20

Shrimp dumpling
pak choi I sesame 17

Beef from Alpe Schneidberg
celery I cherry I hazelnut I pepper 18

# Cheese

Allgäu cheese selection
homemade nut bread | compote 16

/ Organic Rote Flüh from Hoimat in Eschach
/ Young mountain cheese (6-7 months) from KäsHütte Allgäu in Fischen
/ Old mountain cheese (13-15 months) from KäsHütte Allgäu in Fischen
/ “Black sheep” from „d‘r Senn – Allgäuer Käsekunst“
/ „Blue cow“ from KäsHütte Allgäu in Fischen

# Dessert

Mandarin I pumpkin I coriander seed 11

Germ dumpling I plum I poppy I shiso 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.*

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