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 Menu:
6 courses · €92 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

Us

Service:
Andrea I Raik I Noah I Susanne I Nisa I Pia

Kitchen:
Sebastian I Magdalena I Cesar

Our partners & suppliers:

Fish:
Oberland Auster I Bergfischzucht Gunzesried I Forellenhof Vögel Oberstaufen I Fischereibetriebe Stier I Fischerei Kapfhammer I Alpengarnele

Meat:
Allgäuer Eichelschwein I Alpe Schneidberg

Cheese:
Hoimat Genusskäserei Eschach I KäsHütte in Fischen

Vegetables & Fruits:
Maigrün Microgreens I Früchte Frick I Häusler Frischservice

Drinks:
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

Blauer Hase
ESSEN & GUTES

Homemade Special Spritz

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

Aperitif with alcohol

„Schloss Immenstadt“ Rieslingsekt 0,1l Bernhard Massard, DE, Rheinland-Pfalz, Trier	5,20
Champagner Blanc de Blancs Chardonnay 0,1l NV, Champagnerhaus Brunot, FR, Champagne, Dizy	9,90
Aperol Spritz or 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

Aperitif 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 or Crodino Spritz	8,50

6-Course Signature Menu

Our recommendation for the full Blauer Hase experience

Fresh bread from Bäckerei Waginger I
whipped Allgäu salted butter

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Optional: Wiggensbacher oyster „Bayerisch Spezial“ | apple | ponzu

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Eel from Lake Constance I chawanmushi I
edamame I char caviar

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Pretzel I truffle I white port wine I pointed cabbage

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

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Venison from local hunting I Jerusalem artichoke I
rose hip I shiso I chanterelles 20

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Old mountain cheese (13-15 months) I
homemade nut bread | compote

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Mandarin I pumpkin I coriander seed

Menu with oyster 98
Menu without oyster 92

Blauer Hase
ESSEN & GUTES

Snacks

Fresh bread from Bäckerei Waginger from Sonthofen 4

+ whipped Allgäu salted butter I chives 3

+ 2 kinds of dips:
apricot-cashew-curry spread I
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 and
Spreewald gherkin 8

Oysters

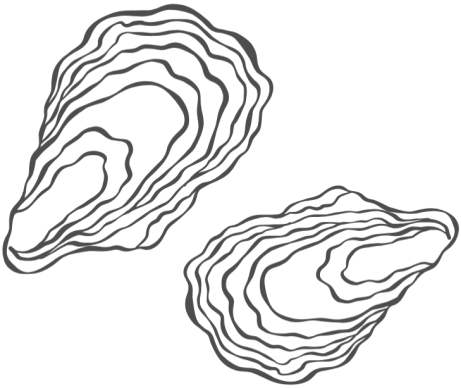
Oysters „Bayerisch Spezial“ from
Oberland Auster in Wiggensbach close to Kempten –
Bavaria’s first oyster farm
Per piece:

Natural I lime 5

Apple | 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



Blauer Hase
ESSEN & GUTES

Cold Dishes

One to two dishes equal a classic starter:

Loose leaf lettuce | bergamot vinaigrette I parsnip 7
(vegetarian)

Eel from Lake Constance I chawanmushi I
edamame I char caviar 14

Beetroot I horseradish I white currant 13
(vegan)

Pâté en croûte I
duck I quince I pistachio I navette 18

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 | kohlrabi I portobello I
chestnut I mushroom garum 13
(vegan)

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

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

Venison from local hunting I Jerusalem artichoke I
rose hip I shiso I chanterelles 20

Shrimp dumpling I pak choi I sesame 17

Beef from Alpe Schneidberg I 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.

Blauer Hase

ESSEN & GUTES