



BRAUEREIGASTHOF
HOTEL AYING

★★★★S

MENU



Dear guests,

Baquieu, Altöttinger Großkopfa and Maikönig sounds really funny – also in German!
These words describe old salad varieties, which are really rare. We grow them in our garden and now they are ready to be served for the first time this year. Asparagus is also a must-have this time of the year; we leave the cultivation of that to the asparagus experts at Zieglerhof Forstern.

Enjoy your time in Aying, we're delighted having you with us.

THE INSELKAMMER FAMILY AND ALL STAFF MEMBERS

We are open

Wednesday to Sunday from 12 to 2 and from 6 to 10 p.m.

Ayinger aperitifs

Schnitt Ayinger Maibock (*seasonal beer with a layer of foam*) 3,70 €

Deichselschieber | Secco / Weißbier / Zitrone 0,1l - 7,00 €
Theresia | Aperol / Jahrhundertbier / Ginger Ale 0,1l - 9,50 €

Echter Secco (*sparkling wine*) von Juliusspital | Franken 0,1l - 8,50 €

2019 Assmannshäuser | Winzersekt Rosé, Weingut Künstler, Rheingau 0,1l - 12,00 €

Champagner André Roger | Grand Cru / brut 0,1l - 17,00 €

ginger-rhubarb-spritz | soda / secco / lemon 0,2l - 13,50 €

SPECIAL RECOMMENDATION

2018 Silvaner, Retzstadt, Rudolf May | Franken 0,1l - 9 € / 0,2l - 18 €
2020 Pinot Noir, Claus Preisinger | Burgenland 0,1l - 11 € / 0,2l - 22 €

Trauben - Secco, Sekthaus Raumland, Rheinhessen, Deutschland 0,1l - 9,00 €

Please note, that we charge a cover price of 4,50 € per person for our homemade bread and butter.

STARTERS

SPRING SALAD

FROM OUR OWN GARDEN

Baquier, Altöttinger Großkopfada,
Rubinette and Maikönig,
sour cream mint dressing and spring radish
15 €

CHAR & RADISH

FROM FISHFARM BIRNBAUM

raw marinated with verbena-cucumber broth,
radishes, cream cheese with woodruff
and crispy sourdough
19 €

GREEN & WHITE ASPARAGUS

with yellow carrot-vanilla jus,
strawberry, artichoke and potato waffles
17 €

CRAYFISH

Foam soup with crustacean mayonnaise
and rosemary pastries
16 €

INTERMEDIATE COURSES

VEAL

glazed liver with tarragon jus, apple confit,
onion streusel and broccoli cream
intermediate course 26 € / main course 30 €

YOUNG PEAS & MORELS

stuffed pouches with pea-basil foam, pea-morel
ragout and dried tomatoes
intermediate course 24 € / main course 29 €

MAIN COURSES

TROUT

poached in a herb coat with
cherry blossom-rhubarb broth,
grilled spring onions
and spinach-ricotta gnocchi
32 €

DUCK

pink seared breast, blueberry-balsamic jus,
braised fennel, Georgia turnip
and beetroot puree
34 €

SPRING BUCK

FROM LOCAL HUNTING

pink-roasted with elderberry jus, caramelized
chicory and onion quiche 38 €

OXTAIL

gently braised, with dill-mustard seed jus,
spring turnips and croissant dumplings
36 €

Just arrived:

ASPARAGUS FROM ZIEGLERHOF
with hollandaise sauce and buttered potatoes
28 €

May menu

Our chef Tobias Franz takes you on a
culinary journey with seasonal components.
Enjoy the ride!

CHAR & RADISH

FROM FISHFARM BIRNBAUM

raw marinated with verbena-cucumber broth,
radishes, cream cheese with woodruff
and crispy sourdough

CAULIFLOWER

braised, creamy and pickled,
with dill-coconut foam and
almond-onion streusel

VEAL

glazed liver with tarragon jus, apple confit,
onion streusel and broccoli cream

TROUT

poached in a herb coat with
cherry blossom-rhubarb broth,
grilled spring onions
and spinach-ricotta gnocchi

DUCK

pink seared breast, blueberry-balsamic jus,
braised fennel, Georgia turnip
and beetroot puree

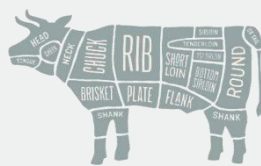
APPLE-VANILLA EXPLOSION

pickled apples with vanilla crèmeux, apple gel,
streusel and bourbon vanilla ice cream

6 courses 105 €

5 courses (without veal) 89 €

4 courses (without veal and trout) 76 €



HOME-RAISED VEAL BEEF FROM PINZGAUER OX

For 2 persons from charcoal grill,
Béarnaise sauce,
seasonal vegetables
and potato dumplings

Please ask our staff members, which special part
of beef is available today

per person, based on the daily price
(preparation time approx. 40 minutes)

ALL-TIME FAVORITES

BOUILLON

Beef broth with liver dumplings,
root vegetables, pancake-strips
and bone marrow dumplings
15 €

BEEF

hand-scraped tartare with kohlrabi-dill creme,
pickled kohlrabi and baked marrow
20 €

PRIME BOILED BEEF

cured beef brisket with freshly scraped
horseradish, horseradish sauce,
creamy spinach and potato-chive-puree
29 €

PORK

FROM HERMANNSDORFER GLONN
gently braised belly with dark-beer-sauce,
roasted cabbage and small bread dumplings
32 €

WIENER SCHNITZEL

Saddle of veal "Vienna Style", fried in fresh
butter and served with hand-stirred cranberries
Small portion 27 € / as main course 36 €
Served with your choice of:
potato-cucumber-salad 5 €
roasted potatoes with red onions 7 €
small garden salad 6 €

FROM THE AYINGER PATISSERIE

RHUBARB & CURD CHEESE

Curd cheese dumplings with rhubarb filling,
strawberry-magnolia broth and argula pesto
16 €

APPLE-VANILLA EXPLOSION

pickled apples with vanilla crèmeux, apple gel,
streusel and bourbon vanilla ice cream
15 €

MATCHA & MANGO

Lemon sponge with matcha mousse,
mango chutney and buttermilk-mint ice cream
16 €

AYINGER APPLE PANCAKE FOR 2

(preparation time approx. 20 minutes)

caramelized apples, Calvados sabayon,
buttermilk ice cream
24 €

HOME-MADE ICE CREAM

various ice cream and sorbet
each 4,50 €

CHEESE SELECTION

FROM TÖLZER KASLADEN

choice of selected raw milk cheeses
small selection 19 € / large variety 26 €