

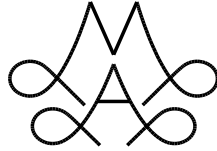
**August und Maria**  
RESTAURANT

Welcome at  
„August und Maria“

Already in the 7th generation  
the Inselkammer family is leading the Ensemble  
of the Brauereigasthof Hotel Aying.  
The heart of this Ensemble is our Restaurant.  
It's named after August und Maria Zehentmair,  
Ancestors of the 4th Generation:  
In 1923 they started with the construction  
of the Gasthof on today's place,  
the most important foundation stone.

Enjoy our hospitality  
and look forward to the dishes  
which will be prepared with carefulness,  
highest professionalism  
and love for the products we use.

FAMILY INSELKAMMER & ALL EMPLOYEES  
ARE WISHING YOU A PLEASANT TIME!



# Mario Huggler's menu recommendation

## *Starter*

### SCHOTTISCH WILD SALMON

Marinade/ Aocad Crème/Celery-Rhubarb-Viniagrette  
/Buttermilk

## *Intermediate course*

### POLTINGER LAMB

warm terrine/ herb broth/ bean salat

## *Main course*

### ARCTIC CHARR

Fried Filet/ foam of lemon verbena/cauliflower puree/chard

## *Dessert*

### LEMON& BASIL

Tart/ basil-yogurt ice cream /passion fruit gel / Baiser

4 course menu 56,00 €

3 course menu without intermediate course 46,00 €



## Asparagus

### *Soup*

#### WHITE ASPARAGUS

cream soup / pulled chicken / Chive

10,00 €

### *Intermediate course*

#### GREEN & WHITE

fried asparagus / sauce gribiche / egg / light beer aioli

17,50 €

### *Main Course*

#### POLLACK

fried on skin / cream of parmesan / creamy asparagus risotto /  
young spinach / pine nuts

27,00 €

#### CLASSIC ASPARAGUS

white asparagus from butterstock / organic potatoes

24,00 €

### *additional to your choice*

Hollandaise sauce / vinaigrette of eggs and herbs / warm butter

small Wiener Schnitzel from calf

+ 15,00 €

grilled Tournedo (ca. 140g) from heifer

+ 21,00 €

Air dried San Daniele ham

+ 16,50 €



## Cold Starter

### SEASONAL SALAD

Dressing of apple and balsamic / wild garlic pesto / aged mountain cheese  
14,50 €

### BAVARIAN CALF AND PIGLING

jelly of tongue and shoulder / morels vinaigrette / salad of peas  
16,50 €

### SCHOTTISCH WILD SALMON

Marinade/ Aocad Crème/Celery-Rhubarb-Viniagrette  
/Buttermilk  
17,00 €



## Soups

### WILD GARLIC

cream soup / ricotta and tomato / draff bread

10,00 €

### CONSOMMÉ OF BEEF

Asian flavor / vegetables / slices of ox

11,00 €

## Intermediate course

### RABBIT

home made ravioli of braised shoulder / foam of saffron and almonds /  
young spinach

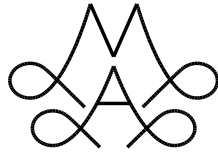
small 17,00 €

big 21,00 €

### MORELS

tagliolini / sauteed morels / cream of herbs

24,00 €



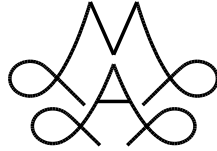
## Freshly caught

### LECHTALER CHAR

fillet / apple-radish-vinaigrette / mashed cauliflower  
26,00 €

### SEA BAS

fried on the skin / foam of yellow pepper /  
mediterranean vegetable pot au feu / potato-gnocchi  
30,00 €



## Main Course

### CALF'S LIVER

fried tranche / coffee sauce /  
glazed romanesco / corn blini  
27,00 €

### BAVARIAN OX

gently braised shoulder/ blackberry sauce/ potato donuts/federation carrots  
26,00 €

### DUCK FROM THE GUTSHOF POLTING

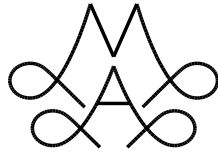
Pink fried chest/ Mandeira/ celery puree/ kohlrabi  
29,00 €

### MILK CALF

Fried filet/herb crust/gremolata sauce/puree from the black garlic/ green  
asparagus  
32,00 €

### DUROCPIC FROM KRATZERHOF

prime rib for 2 persons / wheatbeer-bernaise /  
mixed vegetable / fried potatoes  
per person 32,00 €



## Dessert

### RHUBARB

mousse & compote / crispy bar / sorbet of sprucetop-prosecco  
14,50 €

### BABY BANANAS

caramelized/ chocolate tarte / coconut ice cream  
14,00 €

### AYINGER WHITE BEER

tiramisu / mascarpone / ragout & sorbet of strawberries  
13,50 €

### ORGANIC ICE CREAM FACTORY BARTU

various kinds of ice cream  
*please ask our service staff about flavors*  
per scoop 3,00 €  
scoop of vanilla ice cream 4,50 €

## Cheese

### SELECTION OF LOCAL CHEESE

grapes-chutney / fruit bread / fig mustard  
small 11,50 €  
big 16,50 €