

**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*

### **TOMATOES "OLDER VARIETIES"**

salad of mixed tomatoes / yuzu-red onion-vinaigrette / parmesan mousse

## *Maincourse*

### **POLTINGER LAMB**

slowly braised shoulder / allspice d'Espelette gravy  
chanterelles / cassoulet / creamy polenta

## *Dessert*

### **CRÈME BRÛLÉE**

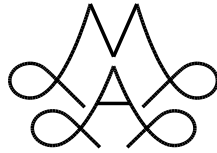
white chocolate / sorbet of strawberry

3 course menu 39,00 €

with Ayinger beer accompaniment 49,00 €

4 course menu 49,00 €

with Ayinger beer accompaniment 62,00 €



## Aperitif

„THERESIA“

Aperol / Pils / Ginger Ale

6,50 €

*Theresia Inselkammer, nee Mair, was born in 1876 in Siegertsbrunn. In 1900, she married Franz Inselkammer and became farmer and landlady of the Inselkammer homestead in Siegertsbrunn. Three children were born from this marriage. After the early death of her husband, she married his brother Valentin Inselkammer. After marrying Kreszenz Zehentmair, her oldest son Franz, together with his wife, took over the management of the Aying property with its brewery and inn. Theresia was the grandma of the three boys of Kreszenz and Franz, and often a guest at the Manor House.*

“JOHANN“

Secco with Syrup of cranberries

6,00 €

*Johann Liebhard was born in 1845 in Aying as the oldest son of Ursula and Peter Liebhard. In 1878, he founded the Brauerei Aying and thus laid the foundation stone for the family-run speciality brewery. In 1878, he married Maria Kressierer from Markt Schwaben, with whom he had six children. Johann was a passionate brewer, farmer and innkeeper, who also ran his own butchers. He was one of the people who had a particularly shaping influence upon Aying and the Aying estate. In 1910, Johann died at the age of 65.*

GLAS CHAMPAGNE

Andre Roger, 0,1 l

11,00 €



## Starter

### ORGANIC SALAD

with balsamic - apple vinaigrette / grilled peach /  
baked goat cheese / lavender & pine nuts

11,50 €

### CHAR

lukewarm filet / Vichyssoise / own caviar /  
green apple & radish

13,50 €

### SUCKING CALF

Carpaccio & Tatar / red pepper cream /  
salad of artichokes and rocket salad

12,50 €

### TOMATOES "OLDER VARIETIES"

salad of mixed tomatoes / yuzu-red onion-vinaigrette / burrata / basil-pesto

16,50 €

## Soup

### ANDALUSIAN GAZPACHO"

cold spicy Andalusia vegetable soup / own inlay / fried shrimp

9,50 €

### ORGANIC PIKE

essence / ravioli of orange and fennel / cam of pike / saffron

8,50 €



## Intermediate course

### CHANTERELLES

cream sauce with herbs / Tagliolini noodles / bacon chip

intermediate course 15,50 €

main course 18,50 €

### CREAM CHEESE & TOMATOES "OLD KINDS"

homemade ravioli / foam of white tomatoes / snow peas / Parmesan cheese

intermediate course 14,50 €

main course 17,50 €

## Freshly caught

### LOUP DE MER

crispy roasted / curry-coconut-nage / crispy Wok vegetables

puree of celery and sesame

27,00 €

### WHITEFISH FROM CHIEMSEE

roasted filet / limes beurre blanc / filled courgette with Sainte Maure /

creamy risotto of cucumber and dill

23,00 €

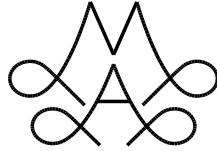
### GILLTHEAD

for two person

in one piece roasted / sauce bourride / mini fennel /

date and tomatoes / organic potatoes

28,00 € per person



## Main Course

### DEER FROM LOCAL HUNTING

pink fried club / gravy of port wine and ginger /  
vegetables of peas and cabbage turnip / mashed corn  
26,00 €

### ORGANIC RABBIT

filled back / belly bacon / gravy of mustard seeds /  
broad beans / mashed cauliflower  
22,00 €

### ESCALOPE OF VEAL

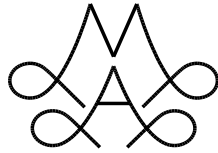
roasted in butter / cranberries  
roasted potatoes with leek and red onions / mixed lettuce  
26,00 €

### IRISH HEREFORD BEEF

grilled filet – approx. 220g / crust of butter and herbs / gravy of red wine /  
chanterelles / beans / creamy polenta  
33,00 €

### MILK CALF FROM LOWER BAVARIA

Cutlet - ca. 300g / clear green pepper jus / artichoke apricot salad /  
potato bacon soufflé  
28,00 €



## Dessert

### CREME BRÛLÉE

white chocolate / sorbet of strawberry

8,50 €

### MICHEL CLUIZEL CHOCOLATE

iced chocolate soufflé / braised rum pineapple / mango sorbet /  
sorbet of mango 7,50 €

### ORGANIC CURD CHEESE

dumpling / ragout of apricots / salty ice cream with caramel

10,50 €

### ORGANIC ICE CREAM FACTORY BARTU

various kinds of ice cream

please ask our service staff about flavors

per scoop 2,50 €

### REGIONAL CHEESE

selected choice of cheese / fig mustard

poached seasoning pear & walnut

3 kinds 10,50 €

6 kinds 15,50 €