

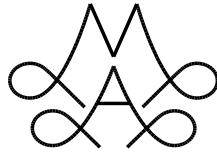
August und Maria
RESTAURANT

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

VEAL

Carpaccio & backed head of veal / truffle cream /
celery / herb salad

Fish course

PIKEPERCH

roasted filet / foam of braised white onion / glazed turnip cabbage /
black trumpet mushroom

Main course

DEER

medallions out of the saddle / gravy of fig and port /
chestnut, Brussels sprouts and on salt braised celery

Dessert

REGIONAL QUINCES

bar with crispy ground /
jelly and ice cream of Ayinger Celebrator beer

3 course menu (without fish course) 44,00 €
with Ayinger beer accompaniment 54,00 €

4 course menu 54,00 €
with Ayinger beer accompaniment 67,00 €



Aperitif

„THERESIA“

Aperol / Pils / Ginger Ale

7,00 €

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

7,50 €

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 Ayinger estate. In 1910, Johann died at the age of 65.

GLAS CHAMPAGNE

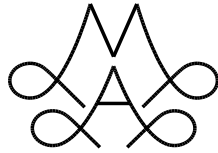
Andre Roger, 0,1 l

11,00 €

"AYINGER SPRIZZ"

Naturally cloudy apple juice / beet root / Secco / lime

7,50 €



Starter

LAMB'S LETTUCE

marinated with Frech dressing / shaved apple and champignons /
chips of parsley root
15,50

SMOKED TROUT FROM AUSTRIA

lukewarm filet / sunchoke / salad of celery apple and Sbrinz cheese /
apple vinaigrette
14,50 €

BEEF

beef tatar / on salt cooked beet root /
cream of rye bread / leek
18,00 €

Soup

MUSCAT PUMPKIN

foam soup / coconut / fried shrimp
10,00 €

CONSOMMÉ OF BEEF

vegetable pearls / ravioli filled with braised beef breast
9,50 €



Intermediate course

ORGANIC CARP

baked in tempura and celebrator beer / beer-aioli / salad of potatoes
16,50 €

TAGLIOLINI

foam of Parmesan cheese / fresh autumn truffle
intermediate course 18,00 €
main course 22,00 €

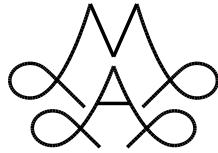
Freshly caught

PIKEPERCH

roasted filet / foam of braised white onion / glazed turnip cabbage /
creamy Bramata polenta with beet root
27,00 €

GILTHEAD

fried on the skin / stock of mussels and saffron / root vegetables /
mashed fennel / gnoccis of potatoes
27,00 €



Main Course

LAMB

pink roasted hip / crust of herbs / saffron gravy /
carrots / potato gratin
29,00 €

ORGANIC PORK

grilled cutlet app. 280g / gravy of Piment d'Espelette /
variation of sweet corn / braised lettuce
26,00 €

DEER

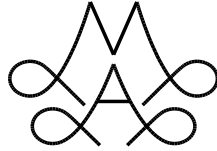
Medallions out of the saddle / gravy of fig and port /
chestnut, Brussels sprouts and on salt braised celery
28,00 €

ESCALOPE OF VEAL

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

SUCKING CALF FOR 2 PERSONS

cutlet fried in hay / truffle-béarnaise /
caramelized vegetables of chicory & salsify / mashed celery
62,00 €



Dessert

MICHEL CLUIZEL CHOCOLATE

cake / ice cream of white chocolate and saffron
11,00 €

REGIONAL QUINCES

bar with crispy ground /
jelly and ice cream of Ayinger Celebrator beer
8,50 €

CRÈME BUÛLÈE

rosemary / ragout of cumquat / sorbet of orange
9,50 €

ORGANIC ICE CREAM FACTORY BARTU

various kinds of ice cream
please ask our service staff about flavors
per scoop 2,50 €
scoop of vanilla ice cream 3,50 €

Dessert

VACHARIN MONT D'OR

melted / salad of onion / mustard / organic potato
12,00 €

REGIONAL CHEESE

selected choice of cheese / fig mustard / fig – port wine & walnut
3 kinds 10,50 €
6 kinds 15,50 €