

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 AND CABBAGE TURNIP

tatar / marinated cabbage turnip / fond watercress / quail egg

Intermediate course

CARP FROM SPRING WATER

crispy fried / brown butter / onion / broccoli

Main course

BLACK FEATHER CHICKEN

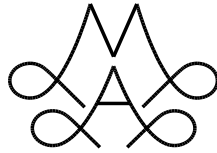
fried breast / truffles butter sauce / creamy risotto of potato / parsley / carrots

Dessert

COCONUT & PINEAPPLE

crèmeux / pineapple ragout / passion fruit sorbet / raspberry gel

3 course menu without intermediate 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 Aying 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

8,50 €



Cold Starter

LAMB'S LETTUCE

marinated with French dressing / broccoli / green apple
roasted almonds
14,50

PIKE - PERCH

lukewarm fillet / black forest – miso / marinated cabbage turnip /
creamy mushrooms / broth of mushrooms
15,50 €

VEAL

tatar & head / pickled egg yolk / local ham / beetroot
15,00 €

Soup

CARROT

cream soup / praline of violet carrots and cream cheese / draff
10,00 €

BOILED BEEF

consommé / beef brisket / root vegetables / horseradish & chive
10,00 €



Intermediate course

PERIGORD TRUFFLE

tagliolini / parmesan foam / fresh truffle

small dish 21,00 €

main dish 26,00 €

Freshly caught

LAKE TROUT FROM "LECHTAL"

poached in broth of root vegetables / foam of horseradish /
potato with broth vegetables

24,00 €

WINTER CODFISH

poached fillet / truffles butter sauce / marinated and mashed broccoli

27,00 €



Main Course

ORGANIC LAMB

pink hip & shoulder / foam of lemon / wide beans /
stew of tomato beans & olives

29,00 €

VEAL

fried liver / balsamic gravy / creamy risotto of fennel / glazed pear

25,00 €

HEREFORD BEEF

braised cheek / gravy of red wine / celery / wild mushrooms / mashed celery

26,00 €

DUCK BREAST

pink fried / gravy of orange / steamed chicory / mashed parsley - root vegetables

27,00 €

CHOP OF OX

- for two person -

grilled on the Big Green Egg / Choron sauce /
vegetables / light puree of potato and garlic

68,00 €



Dessert

AYINGER CELEBRATOR

parfait / biscuit / caramelized pear / sauce of chocolate and beer
9,50 €

COCONUT & PINEAPLLE

tartlet / pineapple ragout / passion fruit sorbet /
raspberry gel
10,50 €

REGIONAL APPLE

Tarte Tatin / salty caramel ice cream / black walnut
11,00 €

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 €

Cheese

VACHARIN MONT D'OR

creme brulee / grapes-mustard-sorbet / walnuts
12,00 €

SELECTION OF LOCAL CHEESE

fruit-chutneys / fruitbread / pickled pear
small 10,50 €
big 15,50 €