

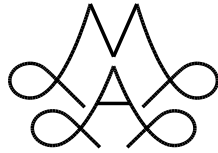
August und Maria
RESTAURANT

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 "ANCIENT VARIETIES" FROM OUR OWN GARDEN
white tomato mousse / pickled tomatoes /
herbs / marinated slices of veal saddle

Maincourse

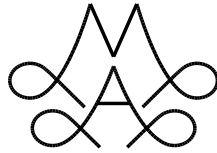
BLACK FEATHER CHICKEN
roasted breast / gravy of perigord truffle /
spinach heads / mashed celery

Dessert

"TEGERNSEER" CURD
dumpling / brioche crumbles / quince compote /
salty caramel ice cream

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

SUMMER SALAD

white balsamic vinaigrette / marinated vegetables /
herbs / sunflower seeds
11,50 €

TROUT FROM LOCAL FISH FARM "BIRNBAUM"

smoked filet / luke warm / cucumber grown in our garden /
druff bread / Taggiasca olives
14,50 €

VEAL

Tatar / Hokkaido pumpkin /
buttermilk / chives
14,50 €

TOMATOES "ANCIENT VARIETIES"

salad of mixed tomatoes / vinaigrette of yuzu and red onion /
burrata / pesto of basil
16,50 €

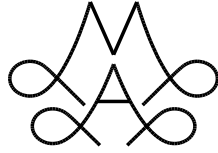
Soup

FOREST MUSHROOMS

essence / Ravioli / autumn truffle
8,50 €

CAULIFLOWER

cream soup / smoked breast of duck
9,50 €



Intermediate course

CELLERY & PORCINI

homemade ravioli / sautéed porcini / leek stock / organic cheese
intermediate course 16,50 €
main course 19,50 €

FREGOLA SARDA

artichokes / leaf parsley / foam of lemon
intermediate course 14,50 €
main course 17,50 €

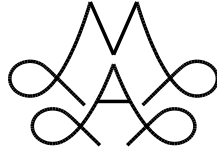
Freshly caught

SALMON TROUT

filet / creamy potato risotto / parsley / porcini stock
25,00 €

MONKFISH

roasted cutlet / foam of white tomato /
grilled eggplant / mashed broccoli
27,00 €



Main Course

DEER OF OUR LOCAL HUNTING GROUNDS

pink roasted knuckle / gravy of blackberries and ginger /
glazed turnip cabbage / corn blini
26,00 €

VEAL

pink filet and braised cheek / gravy of pickled perigord truffles /
artichokes / porcini / mashed celery
31,00 €

LAMB

pink roasted shank / tomato curry gravy / chards /
mashed potatoes with garlic
26,00 €

BLACK ANGUS BEEF

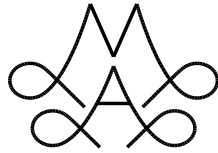
grilled Entrecôte – approx. 300g / aioli with olives /
grid potatoes / salad of lettuce, anchovies & parmesan cheese
33,00 €

ESCALOPE OF VEAL

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

PORK

braised belly / crusted with caraway / gravy of dark beer /
leek puree / root vegetables
25,00 €



Dessert

MICHEL CLUIZEL CHOCOLATE

Crème Brûlée / spice pear / sour cream ice cream

8,50 €

CHERRYS FROM "BURGENLAND"

creamy cake / ragout / homemade sorbet

9,50 €

ORGANIC CURD CHEESE

dumpling / compote of quince / salty ice cream with caramel

10,50 €

CELEBRATOR BEER - DOUBLE BOCK -

cream ice / terrine of plum / walnut croquant

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 €

REGIONAL CHEESE

selected choice of cheese / fig mustard

fig – port wine & walnut

3 kinds 10,50 €

6 kinds 15,50 €