



BRAUEREIGASTHOF
HOTEL AYING

★★★★S

MENU



Welcome, dear guests,

we are delighted to have you with us! Autumn is slowly approaching, and you can taste it on our menu: Head Chef Tobias Franz and his team have created wonderfully seasonal dishes for you. To quench your thirst, we are serving our "Kirtabier," a naturally cloudy special beer traditionally brewed for the Kirchweih festival.

Enjoy your meal and have a wonderful time!

THE INSELKAMMER FAMILY AND ALL EMPLOYEES



Our Brauereigasthof is open

Wednesday to Sunday from 12 to 2 pm and from 6 to 10 pm



OUR AYINGER APERITIFS

Schnitt Ayinger Kirtabier (unfiltered beer with a layer of foam) 3,70 €

Gustl | Gin / Rosmarin / Wildberry Tonic / Jahrhundertbier 0,1l - 11,50 €

Echter Secco *Pink* (sparkling wine) from Juliusspital | Franconia 0,1l - 9,50 €

2019 Cuvée Katharina brut Nature (sparkling wine) | Sekthaus Raumland / Rheinhessen 0,1l - 12,00 €

Champagner André Roger | Grand Cru / brut 0,1l - 17,00 €

Cherry-Spritz | Morella fire juice / sparkling wine / soda / rosemary 0,2l - 13,50 €

Apple quince secco (sparkling wine non-alcoholic) | Van Nahmen 0,1l - 8,50 €

OUR SPECIAL WINE RECOMMENDATION:

2017 Cà Marcanda, Promis, Angelo Gaja, - Toskana - aus der Magnum 0,1l - 11,50 € / 0,2l - 23,00 €

2020 Chardonnay, Barrique, Weingut Künstler - 0,1l - 13,50 € / 0,2l - 27,00 €

We kindly charge a cover fee of € 4.50 per person for our homemade bread and butter.

