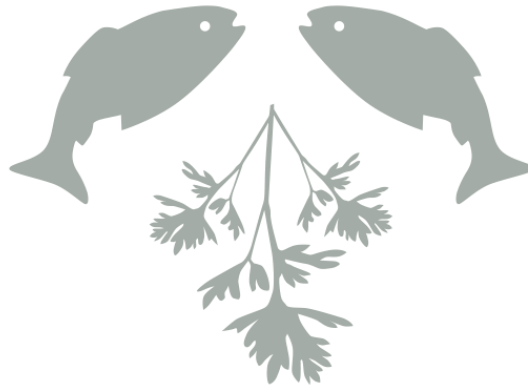




BRAUEREIGASTHOF
HOTEL AYING

★★★★S

AYINGER FISH WEEK



WARM WELCOME TO AYINGER FISH WEEK

Our classic event is already in its 38th year! When we started dedicating an entire week to fish in the deep south over thirty years ago, it was quite a bold undertaking for that time. However, the response from our guests was fantastic from the very beginning and thus the Ayinger Fish Week became a firm institution. We are very pleased to present to you this year the best from the waters of our local region, the lakes, and the Atlantic – as always prepared with the highest culinary skill, care, and love for the product. Enjoy your meal!

THE INSELKAMMER FAMILY AND ALL THE STUFF



The Brauereigasthof is open

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

On Sundays and public holidays our restaurant is open all day;
from 3 to 6 pm we offer a small afternoon menu with warm dishes.



AYINGER APERITIFS

Schnitt Ayinger Frühlingsbier 3,70 €

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

2019 Riesling Sekt | Brut, Weingut Bürklin-Wolf - Pfalz 0,1l - 12 €

Champagner Billecart-Salmon *Rosé* | Brut 0,1l - 21 €

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

Apfel-Ingwer-Spritz | Gin/Apfelsaft (aus eigener Pressung/Ingwerscheiben/Zitronensaft/Soda) 0,1l - 13,50 €

Apfel-Heidelbeer-Kirsch-Secco (ohne Alkohol) | Van Nahmen 0,1l - 8,50 €

OUR SPECIAL WINE RECOMMENDATION FOR THE FISH WEEK:
2019 Riesling, Wachenheim „R“, G.C, Dr. Bürklin-Wolf 0,1l - 9,50 € 0,2l - 19 €
2016 Silvaner, Westhofener, Wittmann 0,1l - 10,50 € - 0,2l - 21 €

We kindly charge a cover fee of € 4,50 € per person for our homemade bread and butter.

STARTERS

GILLARDEAU OYSTERS

with lemon marmalade,
puff pastry and chive cream
6 pieces
38 €

LAKE TROUT

in beet-raspberry ash,
pickled beech mushrooms
and sea buckthorn jelly
19 €

SCALLOP

tartare with apple-cucumber broth,
cucumber-mustard seed relish,
apple-horseradish sorbet, apple jelly
and cress cream
26 €

NORTH SEA SHRIMP

cocktail with charcoal mayonnaise,
dried tomato chutney, sugar snap peas
and crispy filo pastry
19 €

LOBSTER

warm half lobster with leek cream,
orange-chicory terrine
and yogurt with pink pepper
29 €

PIKE

herb cream with pike savarin and honey
caviar 18 €

CAVIAR & SOUR CREAM

5g „Prunier St. James“ caviar
with sour cream mousse, pear, beef tartare,
sugar snap peas and Belgian waffles
39 €

INTERMEDIATE COURSES

PULPO & VEAL

Grilled octopus and baked sweetbreads,
smoked paprika, preserved lemon
and black garlic
as a starter 26 € / as a main course 36 €

LANGOUSTINE

Quickly seared, with sherry zabaglione
and two types of sunchoke
as a starter 34 € / as a main course 49 €

AYINGER BOUILLABAISSE

Sautéed fine fish with shellfish broth,
puff pastry and rouille sauce
as a starter 29 € / as a main course 42 €

SEAFOOD PLATTER

for 2 people

4 Gillardeau oysters with lemon marmalade,
marinated octopus, smoked eel,
scallop tartare and North Sea crabs

74 €

Ayinger Fish Week Menu

Chef Tobias Franz has curated the best of the
38th Ayinger Fish Week into a menu for you:

RAINBOW TROUT

in beet-raspberry ash, pickled beech
mushrooms and sea buckthorn jelly

PIKE

with herb cream, pike savarin
and honey caviar

PULPO & VEAL

grilled octopus and baked sweetbreads,
smoked paprika, preserved lemon
and black garlic

KAISERGRANAT

quickly seared, with sherry zabaglione
and two types of sunchoke

SKREI

poached fillet with lettuce-tarragon foam,
lemon marmalade, pickled pumpkin
and thyme potatoes

COCONUT & SESAME

quark dumplings with coconut brioche
crumble, coconut foam, candied wakame
and black sesame ice cream

6 courses 130 €

5 courses 108 € (without Kaisergranat)

4 courses 85 € (without Kaisergranat and pulpo)

SOLE FROM BRITTANY

with beurre blanc, dill potatoes
and pine nut leaf spinach
filleted at the table for 2 people
59 € per person

Preparation time approximately 25 minutes

MAIN COURSES

MONKFISH

poached in nut butter with mussel sauce,
Bavarian kimchi and beet gnocchi
38 €

PIKE-PERCH

pan-fried with crispy almond sauce
and three types of broccoli
35 €

SKREI

poached fillet with lettuce-tarragon foam,
lemon marmalade, pickled pumpkin
and thyme potatoes
32 €

TURBOT

with yellow beet-saffron jus,
pickled & braised heirloom carrots
and yellow beet cream
39 €

RAY

pan-fried in brown butter,
with truffle veal head ragout, parsnip fondue
and spiced fennel
36 €

For all Schnitzel-lovers:

WIENER SCHNITZEL

Veal loin breaded in barrel butter with
hand-stirred lingonberries
small portion €27 / as a main course €36
Served with your choice of:
Potato-cucumber salad €5
Crispy fried potatoes with red onions €7
Small garden salad €6

FROM THE AYINGER PATISSERIE

COCONUT & SESAME

quark dumplings with
coconut brioche crumble, coconut foam,
candied wakame and black sesame ice cream
18 €

CITRUS

Lemon tartlet with meringue,
flambéed blood orange segments,
orange gel and lime-rosemary sorbet
18 €

„SCHEITERHAUFEN“

Caramelized croissant bread with raspberry
compote, foam
and Bourbon vanilla ice cream
19 €

HOUSE-MADE ICE CREAM

A selection of creamy ice creams
and sorbets per scoop €4.50

CHEESE SELECTION

FROM THE TÖLZER KASLADEN
A curated selection of raw milk cheeses
Small selection €20 / Large assortment €26