



BRAUEREIGASTHOF
HOTEL AYING

★★★★S



A warm welcome to all dear mothers and Mother's Day guests,
We are delighted that you are celebrating this special day with us at the Brauereigasthof Hotel Aying.
We wish you a most enjoyable meal and a wonderful time

THE INSELKAMMER FAMILY AND THE ENTIRE TEAM

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.



OUR AYINGER APERITIFS

Schnitt Ayinger Saisonbier - €3,70

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

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

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

Riesling Sekt, Brut, VDP.Sekt, Weingut Emrich Schönleber, Nahe - 0,1l - €13

Erdbeerbowle 0,2l - €14

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

UNSERE BESONDERE WEINEMPFEHLUNG

2019 Riesling, Weilberg, Großes Gewächs, Weingut Pfeffingen, Pfalz 0,1l - €11,50 / 0,2l - €23

2021 Valpolicella, Superiore Ripasso, Capitel San Rocco, Weingut Tedeschi, Veneto 0,1l - €10 / 0,2l - €20

We kindly charge €4.50 per person for our homemade bread and two kinds of butter.



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MOTHER'S DAY MENU

STARTERS | ONE TO CHOOSE FROM

SPRING SALAD FROM THE AYINGER GARDEN

Young leaf salads marinated with yoghurt dressing, sugar snap peas, broad beans, mozzarella and strawberries

SEA TROUT

Lightly seared with dill and cucumber fond, carrot greens ice cream, roulade of three kinds of beetroot and tarragon beetroot granola

VEAL

Fine tartare with pickled radish, black garlic, smoked crème fraîche and olive and sage focaccia

INTERMEDIATE COURSE

4-COURSE MENU WITH ASPARAGUS // 5-COURSE MENU WITH ASPARAGUS AND OX ASPARAGUS

Foamed soup with tomato oil and spiced cabbage salad

OX

Baked head with radicchio chutney, spring onion cream and white onion compote

MAIN COURSES | ONE TO CHOOSE FROM

SPINACH & MOUNTAIN CHEESE

Spinach Kaspress dumplings with horseradish sauce, lemon pine nut leaf spinach and cranberries

CATFISH

Pan-fried in brown butter with woodruff foam, young peas, pea purée and couscous

DUCK

Roasted breast with honey-soy jus, BBQ kohlrabi and roasted thyme potatoes

SUCKLING PIG

Pink-roasted loin with long pepper jus, green asparagus, radishes and semolina strudel

FROM THE AYINGER PATISSERIE | ONE TO CHOOSE FROM

STRAWBERRY & ASPARAGUS

Strawberry slice with almond sponge, strawberry-asparagus ragout and strawberry-asparagus ice cream

MANGO & RHUBARB

Mango-passion fruit mousse, rhubarb compote, and rhubarb ice cream

CHOICE OF 4 COURSES (€79) OR 5 COURSES (€95)