



**BRAUEREIGASTHOF
HOTEL AYING**

★★★★^S



EASTER MENU

STARTERS

PLEASE CHOOSE ONE

SPRING SALAD

Mustard leaves, Frizzy Lizzy, Ruby Frills, Mizuna and Wasabi greens marinated with honey-beer dressing, Obazda cheese, radishes and pretzel crumbs

GOLDFISH TROUT

Raw marinated, with sorrel-apple broth, pine nut cream, cranberry pearls and crispy lamb's lettuce

YELLOW CARROT

Panna cotta with basil broth, carrot-ginger compote and corn granola

INTERMEDIATE COURSES

4-COURSE MENU WITH PURSLEY// 5-COURSE MENU WITH PURSLEY AND PIGEON

PURSLEY & YOUNG SPINACH

Cream soup with herb croissant.

PIGEON

Lightly roasted with mace flower jus, young peas, and caramelized hazelnuts.

MAIN COURSES

PLEASE CHOOSE ONE

ASPARAGUS & EGG

Asparagus cream ragout with soft-boiled egg, young peas and crispy onion crumbs

PIKE-PEARCH "FINKENWERDER"

Pan-fried in brown butter, with spring onion cream, crispy farmhouse bacon, shrimp and two types of yellow carrots

VEAL

Lightly roasted top round with Sichuan pepper jus, Zampone sausage, Tegernsee cheese and Swiss chard

LAMB

Braised shoulder with preserved lemon jus, anchovy chutney, broad beans and BBQ potato dumplings

DESSERT

PLEASE CHOOSE ONE

EXOTIC BABA RUM

Light yeast dough with passion fruit rum syrup, coconut crèmeux, mango chutney and lime-kiwi sorbet

SPRING CARROT CAKE

Carrot cake with mascarpone-vanilla cream, Oreo crumbs, carrot-sea buckthorn foam and almond ice cream

CHOICE OF 4 COURSES (€89) OR 5 COURSES (€105)