



BRAUEREIGASTHOF  
HOTEL AYING

★★★★<sup>S</sup>



## CHRISTMAS MENU | DINNER

### STARTERS | PLEASE CHOOSE ONE

#### Spiced Salmon

Wild salmon filet in a spiced cure, served with cauliflower-truffle mousse, mandarin-rosemary jus, baby root vegetables and walnut crumble

#### Winter Salads

Marinated with apple and spruce tip dressing, accompanied by pear, cranberries, malt bread chips and smoked cashews

#### Venison

Venison fillet pâté with duck liver, smoked duck breast, pistachios, fig compote and lingonberry jelly

### INTERMEDIATE COURSE

4-COURSE MENU WITH LEEK // 5-COURSE MENU WITH LEEK, VEAL & OCTOPUS

#### Leek

Creamy leek soup with a mini onion tartlet and leek cream

#### Veal & Octopus

Crispy veal head and grilled octopus with rouille sauce and Jerusalem artichoke

### MAIN COURSES | PLEASE CHOOSE ONE

#### Beetroot & Goat Cheese

Beetroot gnocchi with goat cheese, roasted onion foam, speculoos crumble and glazed grapes

#### Pike Perch

Pan-seared pike perch filet with violet mustard sauce, samphire and pumpkin risotto

#### Beef

Tender pink-cooked entrecôte with cassis jus, shaved almond broccoli and fondant potatoes

#### Christmas Goose

Breast and leg of goose with rich roast jus, caramelized red cabbage, chestnut-stuffed baked apple and melted potato dumplings

### DESSERT | PLEASE CHOOSE ONE

#### St. Nicholas

Blueberry-cinnamon mousse with spiced berry compote, anise crumble and white chocolate-mint ice cream

#### Christmas Almond

Marzipan and poppy seed mousse on an amaretti base, with caramelized almond crumble and gingerbread feuilletine ice cream

CHOICE OF 4 COURSES (€96) OR 5 COURSES (€118)