

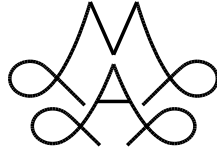
August und Maria
RESTAURANT

Welcome at
„August und Maria“

Already in the 7th generation
the Inselkammer family is leading the Ensemble
of the Brauereigasthof Hotel Aying.
The heart of this Ensemble is our Restaurant.
It's named after August und Maria Zehentmair,
Ancestors of the 4th Generation:
In 1923 they started with the construction
of the Gasthof on today's place,
the most important foundation stone.

Enjoy our hospitality
and look forward to the dishes
which will be prepared with carefulness,
highest professionalism
and love for the products we use.

FAMILY INSELKAMMER & ALL EMPLOYEES
ARE WISHING YOU A PLEASANT TIME!



Mario Huggler's walk across the home

Menu

BROWN TROUT

from the salt stone / hemp oil cream / red radish / Williams pear

GOAT CREAM CHEESE

Homemade tortellini / sauce of wild herbs / confit tomatoes

STURGEON

lightly grilled / celery foam & creamy / wild garlic spinach / hazelnut

BEEF CHEEK

gently braised / glazed kohlrabi / potato and horseradish puree
nasturtium

SPRUCE TOPS

Sour cream / caramelized strudel leaves / marinated & sorbet of strawberries

Great walk 72,00€

Short walk 62,00€



Cold Starter

BROWN TROUT

From the salt stone / hemp oil cream / Radieserl / Williams pear
18,00 €

RINDERMAISERL

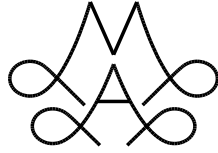
pickled & tartar / buttermilk sauce / leek in its facets
17,00 €

LETTUCE

marinated / smoked potato / chives & pickled egg yolk
Vintage Sardines
16,00 €

BEETROOT

Terrine, cream & pickled / horseradish / beer balm / blood dock
16,00 €



SOUPS

KALE

Foam soup / sweet potato / chorizo

10,00 €

BEEF CONSOMMÉ

Mushroom roulade / truffle dumplings / chive-voyale / root vegetables

11,00 €

Intermediate course

QUAIL

fried breast / sauce from Herrmannsdorfer Knochenschinken
Balsamic lentils

21,00 €

GOAT CHEESE

homemade ravioli / sauce of wild herbs / confit tomatoes

17,00 € / 24,00 €



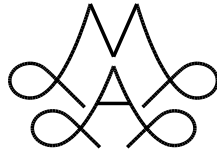
Freshly caught

STURGEON

grilled / celery foam & creamy / wild garlic spinach / hazelnut
32,00 €

LAKE TROUT

confit fillet / champignon foam / grilled spring onion
creamy Bramata polenta
28,00 €



Main Course

LAMB

roast leg / savory jus / all kinds of beans / white bean puree
potato fritters
32,00 €

MILK CALF

sauteed kidney / red wine shallot jus / creamy cucumber risotto with mint
28,00 €

BEEF CHEEK

gently braised / glazed kohlrabi / potato and horseradish puree
nasturtium
30,00 €

"BEER BELLY"

Pork belly cooked for 36 hours / beer cumin jus
Sauerkraut-fingernoodle / croutons
25,00 €

COCK FOR TWO

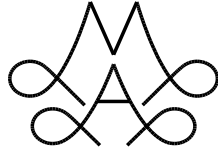
Preparation time 45 minutes

Course I

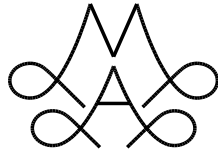
Braised whole / herbel jus / young vegetables / cauliflower cream

Course II

baked leg / light herbaioli / lukewarm vegetable salad
per person 36,00 €



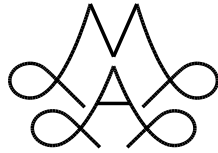
Dessert



Sebastian Knuppertz our patissier
discovered his passion for desserts
during his chef stage in switzerland.
Asked about his favourite ingredient,
Sebastian does not need to think twice:
Chocolate!

However, well beer & sweets are going
along he only realized in Aying.

We wish you a great time with
his creations!



The sweet End : Our Drink recommendation

CALVADOS PAYS D`AUGE

Vénéralbe Roger Groult

4cl 22,00 €

2016 SILVANER AUSLESE

Horst Sauer, Eschendorf

0,1l 6,80 €

AYINGER CELEBRATOR

Doppelbock, gestachelt

0,33l 5,90 €

CHAMPAGNE ANDRÉ ROGER

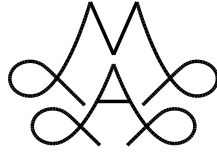
Brut

0,1l 13,00 €

LIKÖRWEIN

XP, Weingut Weinsberg

5cl 10,50 €



From the Pâtisserie of Aying

GRAPEFRUIT

mousse, mainated filet & sorbet / mascarpone cream / rosemary hippe
16,00 €

SPRUCE tops

sour cream / caramelized strudel leaves / marinated & sorbet of strawberries
17,00 €

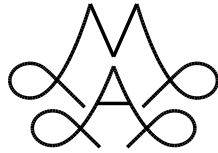
CHOCOLATE

Jamaica Rum / Exotic fruits / Piña Colada ice cream
18,00 €

TEGERNSEE CURD - preparation time 20 minutes -
soufflé / rhubarb grit / white chocolate ice cream
17,00 €

LITTLE SWEETS IN THE GLAS

"Apple pancake" / sour cream ice cream
9,50 €



ICE CREAM

HOUSEMADE ICE CREAM & SORBET
different sorts
per ball 3,50 €
ball of vanilla ice cream 4,50 €

CHEESE SELECTION

Selection of raw milk cheese
from Tölzer Kasladen
14,00 € small/ 18,00 € big