



## BRAUEREIGASTHOF HOTEL AYING

★★★★S



### EASTER MENU

#### STARTERS

PLEASE CHOOSE ONE

##### SPRING SALAD

Marinated with sour cream raspberry dressing, chicory, Chinese cabbage, and celery chips

##### LAKE TROUT

Marinated fillet on glazed rhubarb, head lettuce-spruce tip broth, tarragon cream and mustard leaf ice

##### GOAT CHEESE & HONEY

Fine goat cheese cream with beetroot broth, honey caviar, crumble and red onion jelly

#### INTERMEDIATE COURSES

4-COURSE MENU WITH SPRING ONION// 5-COURSE MENU WITH SPRING ONION AND VEAL

##### SPRING ONION

Foam soup with crispy cheese pastries and argula oil

##### VEAL

Baked head and ragout of the tongue with dried apricots, shallot-Madeira jus, tardive and potato-horseradish sabayon

#### MAIN COURSES

PLEASE CHOOSE ONE

##### ASPARAGUS & EGG

Asparagus cream ragout with slow-cooked egg, young peas and roasted onion crumble

##### PIKE PERCH

Filleted pike perch fried in nut butter with pine nut foam, pickled and braised cauliflower and green asparagus

##### DUCK

Rosy cooked breast with orange-cinnamon jus, caramelized vanilla turnips and Jerusalem artichoke cream

##### BEEF

Grilled entrecote with mocha-tamarind jus, artichokes, burnt pearl onions and potato dumplings with black garlic

#### DESSERT

PLEASE CHOOSE ONE

##### FRIED EGG

Poppy seed brioche with coconut mousse, mango and passion fruit-mint sorbet

##### CARROT & HAZELNUT

Carrot cake with cream cheese frosting, carrot jelly, hazelnut foam and carrot-sea buckthorn sorbet

4 COURSES (89 €) OR 5 COURSES (105 €)