



BRAUEREIGASTHOF
HOTEL AYING

★★★★^S

SPEISENKARTE



Welcome dear guests,

We are pleased to welcome you to the first spring dishes of this year. Not only the fine delicacies from our garden and of course our inn kitchen are tempting, but also the freshly brewed spring beer from the Aying private brewery.

We wish you bon appétit and a wonderful time with us in Aying.

Our brewery inn is open,
Monday to Sunday from 12 to 14 o'clock and from 18 to 22 o'clock.

YOUR FAMILY INSELKAMMER WITH ALL EMPLOYEES

It doesn't help, but unfortunately we have to point out a few of the current regulations: Please keep your distance and always wear an FFP2 mask when leaving your table and follow the hygiene instructions on our notice boards. Thank you very much.

Our Aying aperitifs

A cut of Aying Hell - 3,50 €
Aying Frühlingsbier 0,5l - 4,50 €
Aying Maibock 0,5l - 4,70 €

Theresia / Aperol / Century beer / Ginger Ale 0,1l - 8,00 €
Tiller slider / sparkling wine / wheat beer / lemon 0,1l - 7,00 €

Champagne André Roger / Grand Cru / brut 0,1l - 17 €
Echter Secco from Juliusspital / Franconia 0,1l - 8,00 €
Vintage sparkling wine / Blanc de Noir / Kael H. Johner / Baden 0,1l - 8,00 €

Echter Secco Pink from Juliusspital / Franconia 0,1l - 8,50 €

Grape sparkling wine (without alcohol) / Sekthaus Raumland / Rheinhessen 0,1l - 7,50

FEINE KÜCHE

VORSPEISEN

Spring salad
marinated with buttermilk-tarragon dressing,
green asparagus, grapefruit
and crispy parmesan
14 €

North Sea prawns
lightly marinated with crustacean mousse,
cherry blossom jelly and almond cream
18 €

Chicory
poached in pomegranate juice
with pistachio cream and roasted onions
15 €

Watercress
Foam soup with smoked eel
and sea buckthorn
12 €

ZWISCHENGERICHTE

Veal
short roasted kidneys with dill jus,
young turnips and bacon jam
as intermediate course 24 € / as main course 29€

Potato & Peas
crispy, creamy, smoked,
served with spicy chutney
as intermediate course 19 € / as main course 26€

Langostino
short grilled with nut butter zabaione, spicy
onions and carrot cream
as intermediate course 39 € / as main course 49€

MAIN GOALS

Duck
pink breast with balsamic jus, broccoli,
amaranth and grenadine apple
36 €

Rabbit
gently braised leg with spice jus,
celery and eggplant
as an intermediate course 26 € / as a main
course 34 €

Lake trout
crispy fried with yellow beet and passion fruit
sauce and Jerusalem artichoke
32 €

Turbot
confit in lemon oil with bouchon mussels pine
nut spinach and olive potatoes
48 €



Die ersten Frühlingsboten

Frühling wird's. Auch in unserer Gasthofküche hält das Frühjahr Einzug und stattet unseren Erntekorb aus dem Aying Garten mit den ersten zarten Frühlingsgemüsen und Salaten aus. Probieren Sie unser Frühlingsbotenmenü, zusammengestellt von Chefkoch Tobias Franz.

North Sea prawns
lightly marinated with crustacean mousse,
cherry blossom jelly and almond cream

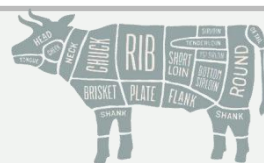
Potato & Peas
crispy, creamy, smoked,
served with spicy chutney

Veal
short roasted kidneys with dill jus,
young turnips and bacon jam

Duck
pink breast with balsamic jus, broccoli,
amaranth and grenadine apple

Churros
Baked choux pastry with goat milk caramel and
mace ice cream

5 course 79 €
4 course (without veal) 69 €



BEEF FROM RUST
REDISCOVERED EVERY DAY
for 2 persons from the charcoal grill,
with Café de Paris butter
salad of sweet peas, pancetta
and potato and blood sausage doughnut
per person according to daily price
please ask our staff
(preparation time about 40 minutes)

OUR CLASSICS

Ayinger festive soup
Beef broth with truffled marrow dumplings,
pancakes and liver spaetzle
9 €

Ox
hand scraped tartar with chimichurri, baked
capers and grilled rosemary focaccia
19 €

Plate meat
of cured beef brisket with freshly scraped
horseradish, horseradish sauce, creamed spinach
& potato-chive puree
29 €

Lamb
braised knuckle of pork with gremoulatajus,
ratatouille and polenta praline
36 €

Organic pork
gently braised lamb with dark beer jus, roasted
pointed cabbage and
small bread dumplings
29 €

Viennese Schnitzel
of veal saddle fried in barrel butter
with handmade cranberries
small portion 21 € / as main course 29 €
Served with your choice of...
potato-cucumber salad 4 €
roasted potatoes with red onions 6 €
small garden salad 5 €

FROM THE AYINGER PATISSERIE

Citrus
orange slices with mandarin kumquat ragout
and orange whisky sorbet
15 €

Truffle
creamy parfait with Perigord truffle with walnut
sponge, cranberry cremaux and tonka bean foam
16 €

Ayinger apple pancake - for 2 persons
(preparation time approx. 20 minutes)
caramelized apples, calvados sabayon,
buttermilk ice cream
19 €

Churros
baked choux pastry with goat milk caramel and
mace ice cream
15 €

Sweet tooth
Banana sponge cake and ragout
with almond crumble, kiwi jelly and almond ice
cream
14 €

Homemade ice cream
various cream ice creams and sorbets 4 €

CHEESE SELECTION

Selection of selected raw milk cheeses
from the Tölzer Kasladen
small selection 19 € / large variety 26 €