



BRAUEREIGASTHOF
HOTEL AYING

★★★★^s

MENUE



Welcome dear guests,

Summertime means enjoyment time here in our gasthof Kitchen.

Freshly harvested from our Ayinger garden, or from the surrounding farms or our own hunting ground, our chef Tobias Franz and his brigade enchant the finest regional and seasonal products to unique dishes.

Please ask our service staff for daily specials.

We wish you a good appetite and an enjoyable time with us in Aying.

The Gasthof Restaurant is open

Wednesday through Sunday from 12h to 14h and from 18h to 22h.

FAMILY INSELKAMMER WITH ALL EMPLOYEES

Our Ayinger aperitifs

A "Schnitt" of Ayinger Hell - 3,50 €

Ayinger Wheatbock 0,33 l 4,50 €

Theresia / Aperol / Century Beer / Ginger Ale 0,1l - 8,80 €
Deichselschieber / sparkling wine / wheat beer / lemon 0,1l - 7,00 €

"Echter Secco" from Juliusspital / Franconia 0,1l - 8,00 €
Echter Secco *Pink* von Juliusspital / Franken 0,1l - 8,50 €

Ayinger Marillenspritz / apricots / secco / mint €13.50

„Traubensecco“ (without alcohol) / Sekthaus Raumland / Rheinhessen 0,1l - 8,50 €



FINE KITCHEN

STARTERS

PICKED SALAD

with apricot dressing, grilled peach, zucchini and summer savoy cabbage
14 €

TOMATOES FROM THE GARDEN

marinated with elderflower-basil vinaigrette, burrata and pine nut-roasted onion crumble
16 €

CHAR

Raw marinated with dark beer soy vinaigrette, garden cucumber, green apple jelly and sour cream
18 €

CANTALOUPE

Cold dish of cantaloupe melon with tarragon and crustacean ice cream
15€

INTERMEDIATE COURSES

“REHERL” MUSHROOMS

fine ribbon noodles with venison in cream and crispy mountain cheese
as intermediate course 19 € / as main course 26€

VEAL

sweetbreads roasted in nut butter with truffle jus and young peas from the garden
as intermediate course 24 € / as main course 29€

MAIN GOALS

LAMB

pink cooked rump with balsamic jus, pistachio crust, broccoli and ricotta gnocchi
35 €

ZANDER

roasted on the skin with summer flowers foam, chard and beet risotto 32 €

August menu

Fresh herbs and local products are an integral part of our gasthof cuisine.

In August, a few more flavors join them. Briefly available and therefore so special Enjoy our unique summer menu from chef Tobias Franz.

TOMATOES FROM OUR GARDEN

marinated with elderflower-basil vinaigrette, burrata and pine nut-roasted onion crumble

ZUCCHINI

baked flower with mustard leaf foam, mushroom compote and peperonata

VEAL

sweetbreads roasted in nut butter with truffle jus and young peas from the garden

LAMB

pink cooked rump with balsamic jus, pistachio crust, broccoli and ricotta gnocchi

ZANDER

roasted on its skin with summer flowers foam, chard and beet risotto

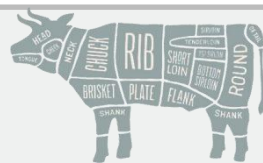
“MARILLE”

Sour cream tartlet with apricot roaster and yogurt ice cream

6 course 95 €

5 course (without pike perch) 85 €

4 course (without veal & pike perch) 72 €



BEEF FROM THE GRILL

REDISCOVERED EVERY DAY

For 2 people from the charcoal grill, with pepper cognac sauce

Summer vegetables

and potato doughnuts

per person according to daily price

please ask your waiter

(preparation time approx. 40 minutes)

OUR CLASSICS

BOUILLON

Beef broth with marrow dumplings, pancakes and liver spaetzle
9 €

BEEF

Hand scraped tartar pickled egg yolk, chives, nut focaccia and cherry chutney
19 €

PRIME BOILED BEEF

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

BIO PORK

Gently braised with dark beer jus, roasted sweetheart cabbage and small bread dumplings
29 €

VIENNESE SCHNITZEL

Of veal saddle fried in fresh butter with hand-stirred 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 AYING PATISSERIE

“MARILLE”

Sour cream tartlet with apricot roaster and yogurt ice cream
12 €

LEMON

Shortcrust tart with lemon cream, marinated fillets and mojito sorbet
15 €

BLACK FOREST CHERRY

fine slice with chocolate cake, chocolate mousse, cherry ragout and sour cherry sorbet
14 €

AYINGER APPLE PANCAKE -

for 2 persons

(preparation time approx. 20 minutes)

caramelized apples, calvados sabayon, buttermilk ice cream

19 €

HOME-MADE ICE various cream ice creams and sorbets, dumpling / 4€

CHEESE SELECTION

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