



BRAUEREIGASTHOF
HOTEL AYING

★★★★^S

SEASON MAP



Welcome dear guests,

Asparagus, strawberries and fine spring herbs are indispensable in our inn kitchen in May. Fresh from our garden, or from our suppliers in the immediate vicinity, we spoil you with the favorites of the season. As always, you can ask our colleagues in the service department about the specials of the day.

We wish you bon appétit and an enjoyable time with us in Aying.

Our brewery inn is open,
Wednesday to Sunday from 12 to 14 and from 18 to 22.

YOUR FAMILY INSELKAMMER WITH ALL EMPLOYEES

Our Ayinger aperitifs

A cut Ayinger Hell - 3,50 €
Ayinger spring beer 0,5l - 4,50 €
Ayinger 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

Echter Secco from Juliusspital / Franken 0,1l - 8,00 €
Vintage sparkling wine / Blanc de Noir / Karl H. Johner / Baden 0,1l - 8,00 €

Strawberry punch 0,2l – 10,50 €
Champagner André Roger **Rosé** / Grand Cru / brut 0,1l - 18 €

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

FINE KITCHEN

VORSPEISEN

FENNEL & WILD HERBS

Spring salad with buttermilk dressing, orange,
spring leek and broccoli
14 €

MATJES

with beet, apple tapioca, pickled kohlrabi and
fried onions
17 €

SPANFERKEL

Brawn with veal tongue, pine nut and chive
vinaigrette and asparagus salad
15 €

WHITE ASPARAGUS

Foam soup with char "Strammer Max"
12 €

INTERMEDIATE COURTS

GARNELS

baked in saffron-beer batter, with artichoke-
strawberry salad and lukewarm basil vinaigrette
as intermediate course 21 €/as main course 29 €

DUCK

roasted liver with amaretto foam, apricot
chutney and almond
as intermediate course 26 € / as main course 36€

MAIN GOALS

KALB

gently braised cheek with morel cream,
radicchio trevisano and carrot cream
32 €

MAIBOCK

pink back with hazelnut jus, young turnip and
curd napkin dumpling
38 €

WACHTEL

Fried in nut butter with corn sauce, pickled baby
corn and blinis
29 €

SEAFORRELLE

roasted on the skin with lemon verbena foam,
garden cucumber, rhubarb and turnips
34 €



May menu

Nice that you are our guest!
Enjoy our lovingly composed menu by chef
Tobias Franz.
In addition to our menu, our recommendation is
the freshly arrived asparagus and its
companions. Ask our service colleagues.

MATJES

with beet, apple tapioca, pickled kohlrabi and
fried onions

GREEN SPARGEL

grilled with elderberry vinaigrette, pistachios
and roasted sesame seeds

DUCK

roasted liver with amaretto foam, apricot
chutney and almond

KALB

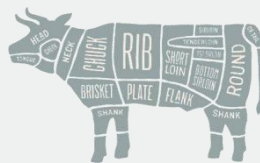
gently braised cheek with morel cream,
radicchio trevisano and carrot cream

AYINGER BEE STING

Honey parfait with airy wafer, vanilla-raspberry
sabayon and almond brittle

5 courses 79 €

4 courses (without duck) 69 €



BEEF FROM RUST

REDISCOVERED EVERY DAY
for 2 persons from the charcoal grill,
with pepper cognac sauce
Spring vegetables
and potato doughnuts
per person according to daily price
please ask our staff
(preparation time approx. 40 minutes)

OUR CLASSICS

FEAST DAY SOUP

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

OCHSE

hand scraped tartar with bacon jam, pickled
radish and crispy sourdough
19 €

PLATE MEAT

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

ORGANIC PORK

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

VIENNA SCREW

of veal saddle fried in barrel 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

GREEN APPLE

Mousse and compote with brownie crumble and
apple-horseradish sorbet
16 €

SPRING CREME BRULEE

of white asparagus with strawberry salad and
rhubarb-basil sorbet
14 €

AYINGER APPLE PANCAKE -

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

AYINGER BEE STING

Honey parfait with airy wafer, vanilla-raspberry
sabayon and almond brittle
14€

HOMEMADE ICE CREAM

various cream ice creams and sorbets, dumpling
4 €

CHEESE SELECTION

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