



BRAUEREIGASTHOF  
HOTEL AYING

★★★★<sup>S</sup>

## MENU



Welcome dear guests!

How nice to have you with us again.

Our chef Tobias Franz and his brigade will be delighted to cook for you.

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

Our brewery inn is open,

Monday to Sunday from 12 to 14.30 and from 18 to 22.

YOUR FAMILY INSELKAMMER WITH ALL EMPLOYEES

It doesn't help, but we regret to have to draw your attention to a few of the current regulations:  
Please keep your distance and always wear a medical mask when leaving your table and observe  
the hygiene instructions on our notice boards. Thank you very much.

### Our Ayinger Aperitifs

A Schnitt Ayinger Hell – 3,50 €

Our autumn aperitif - Rowanberry / Gin / Orange 0,2l - 12 €

Theresia / Aperol / Century Beer / Ginger Ale 0,1l - 7,50 €

Deichselschieber / sparkling wine / wheat beer / lemon 0,1l - 6,50 €

Champagner André Roger / Grand Cru / brut 0,1l - 13 €

Echter Secco von Juliusspital / Franken 0,1l - 6,50 €

Echter Secco *Pink* from Juliusspital / Franken 0,1l – 8,50 €

Traubensecco (without alcohol) / Sekthaus Raumland / Rheinhessen 0,1l - 6,50 €

## FINE KITCHEN

### PREPARE

Lamb's lettuce and selected bitter lettuces  
with French dressing, broccoli, medlars  
and roasted pine nuts  
14 €

Kohlrabi  
light mousse with smoked eel, green apple jelly  
and pumpernickel  
17 €

Parsley root  
Cream soup, toasted white bread with  
gorgonzola cream, pickled figs and caramelised  
walnuts  
11 €

Duck  
smoked breast and parfait of liver, nutmeg grape  
vinaigrette,  
marinated radicchio and truffle brioche  
18 €

### INTERMEDIATE COURTS

Fine ribbon noodles  
with Parmesan truffle foam  
and shaved autumn truffle  
as starter 21 € / as main course 28 €

Carp  
baked in beer batter  
with watercress cream and pumpkin barley  
as starter 26 € / as main course 29 €

3 G - Colourful Ayinger garden beets  
roasted, pickled and baked  
as starter 17 € / as main course 24 €

### OUR MAIN COURSES

Dorado  
roasted fillet  
with chorizzo North Sea prawn vinaigrette, kale  
and pear  
32 €

Cornish chicken  
Crépinette wrapped in mangold  
with truffle jus, dried plum compote and  
zampone polenta croquettes  
30 €

Bouillabaisse  
for two persons on reservation  
with sauce rouille, saffron potatoes  
and garlic baguette  
per person 28 €



### November menu

We've caught the last rays of sunshine in  
our restaurant garden, but the leaves are  
slowly falling on the tables and it's so much  
cosier inside when chef Tobias Franz comes  
up with his autumnal delights. Let Rosi  
Mittermaier and her team spoil you and  
enjoy a wonderful time in Aying.

Spiced salmon and pulpo  
Pickled salmon with pulpo carpaccio, shellfish  
mayonnaise and quince

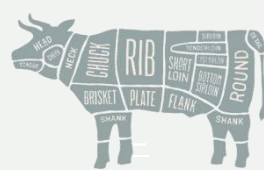
3 G - Colourful Ayinger garden beets  
roasted, pickled and baked

Carp  
baked in beer batter  
with watercress cream and pumpkin barley

Corn chicken  
Crépinette wrapped in mangold  
with truffle jus, dried plum compote and  
zampone-polenta croquettes

Autumn  
Caramelised puff pastry with hazelnut mousse,  
smoked chestnut sabayon and cinnamon ice  
cream

5 course 76 €  
4 course (without carp) 66 €



### BEEF FROM THE RUST REDISCOVERED EVERY DAY

for 2 persons from the charcoal grill,  
with Café de Paris butter, Cesar salad  
autumn vegetables and macaire potatoes  
per person according to daily price  
ask our service  
(preparation time approx. 40 minutes)

### CHEESE SELECTION

Selection of selected raw milk cheeses  
from the Tölzer Kasladen  
small selection 16 € / large variety 21 €

## OUR CLASSICS

Ayinger festive soup  
Beef broth with fried dumplings,  
pancakes and eggs  
9 €

Beef  
hand-sliced tartar  
with sobrassada cream, pickled black radish and  
mountain cheese biscuits  
18 €

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

Venison from local hunt  
pink roasted back,  
with rosehip jus, black salsify & Brussels  
sprouts & poppy seed noodles  
36 €

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

Viennese Schnitzel  
of veal saddle fried in barrel butter  
with hand-stirred cranberries  
small portion 19 € / as main course 27 €  
Served with your choice of...  
Potato and cucumber salad 4 €  
roasted potatoes with red onions 6 €  
small garden salad 5 €

### FROM THE AYING PATISSERIE

Tiramisu  
Ladyfingers with mascarpone cream, baked  
apple compote and coffee ice cream  
13 €

Orange Arabica  
Orange mousse with mandarin cream,  
Moroccan crumbs and carrot-orange blossom  
sorbet  
14 €

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

Autumn  
caramelised puff pastry with hazelnut mousse,  
smoked chestnut sabayon and cinnamon ice  
cream  
15 €

Baba Rum  
with vanilla cream, glazed pears and spiced rum  
to refine yourself  
12 €

Homemade ice cream  
various cream ice creams and sorbets, dumpling  
4 €