



BRAUEREIGASTHOF
HOTEL AYING

★★★★^S

SPEISENKARTE



Welcome dear guests,

Very slowly, summer says goodbye and we're looking forward to "golden autumn" (which is a typically German phrase). This means also the final countdown for our homegrown summer vegetables and fruits, which will be prepared in the most professional way and with lots of love.

Enjoy your time in Aying, we're delighted having you with us!

We are open

Wednesday to Sunday from 12 to 2 and from 6 to 10 p.m.

THE INSELKAMMER FAMILY AND ALL STAFF MEMBERS

Our Aying aperitifs

Aying "Schnitt" – lager beer with a layer of foam - 3,50 €
Aying Weizenbock (wheat strong beer) 0,33 l - 4,50 €

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

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

Limoncello Spritz / Limoncello / Secco / Soda 0,1l	13,50 €
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Grape Secco (without alcohol) / Sekthaus Raumland / Rheinhessen 0,1l - 8,50 €

FINE CUISINE

STARTERS

PICKED SALAD

leaf salads with pear dressing,
colorful chard, caramelized walnuts and blue
Allgäuer (Cheese)
14 €

TOMATOES FROM OUR GARDEN

Panna cotta & spicy compote with avocado,
basil crumble and taggiasca olives
17 €

PIKEPERCH

lightly marinated with cucumber-ginger-stock,
fennel, radish and elderflower cream
19 €

CURLY KALE

foam soup with coconut milk,
crispy tramezzini and passion fruit
12€

INTERMEDIATE COURSES

CHANTERELLES

fine ribbon noodles with chanterelles in cream
and crispy mountain cheese

as intermediate course 19 € / as main course 25€

PIGEON

pink roasted breast and leg with blood sauce,
turnips and kohlrabi

as intermediate course 24 €
as main course 36€

MAIN COURSES

GOLDEN TROUT

crispy fried with crustacean foam,
young peas and spinach-quiche
34 €

VEAL

pink cooked boiled beef with blackberry sauce,
roasted herbs and baked celery
32 €



autumn menu

our chef Tobias Franz takes you on a culinary
journey with seasonal components.
Enjoy the ride!

TOMATOES FROM OUR GARDEN

Panna cotta & spicy compote with avocado,
basil crumble and black olives

SUMMER CORN

caramelized, baked, creamy & crunchy

PIGEON

pink roasted breast and leg with blood-sauce,
turnips and kohlrabi

VEAL

pink cooked boiled beef with blackberry sauce,
roasted herbs and baked celery

GOLDEN TROUT

crispy fried with crustacean foam,
young peas and spinach-quiche

PLUM

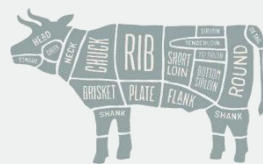
Vanilla-Crème-Brûlée with
plum stew, crunchy sesame and plum-sorbet

6 courses 95 €

5 courses (without golden trout) 85 €

4 courses (without Pigeon and goldetrout)

72 €



BEEF FROM THE GRILL EVERY DAY DIFFERENT!

For 2 people from the charcoal grill,
with pepper-cognac-sauce,
summer vegetables
and potato doughnuts
please ask our staff members, which special
beef-part is available today
Per person according to daily price
(preparation time approx. 40 minutes)

OUR CLASSICS

BOUILLON

beef broth with marrow dumplings,
pancake-strips and liver spaetzle
9 €

BEEF

hand-scraped tartar with pickled shallots,
salt-plum-compote and rosemary-waffle
20 €

PRIME BOILED BEEF

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

ORGANIC PORK

gently braised lamb with dark-beer-sauce,
roasted cabbage and
small bread dumplings
29 €

WIENER SCHNITZEL

Saddle of veal - "Vienna Style", fried in fresh
butter served with hand-stirred cranberries
Small portion 23 €/ as main course 31 €
Served with your choice of:
potato-cucumber salad 5 €
roasted potatoes with red onions 7 €
small garden salad 6 €

FROM THE AYING PATISSERIE

BEERIES

Biscuit with blackberry cream,
blueberries and raspberry-basil-sorbet
12 €

"AYINGER BREST"

choux pastry with hazelnut brittle,
a cream of Aying dark beer, pear stew
and a scoop of roasted almonds ice cream
15 €

PLUM

Vanilla-Crème-Brûlée with
plum stew, crunchy sesame and plum-sorbet
14 €

AYINGER APPLE PANCAKE -

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

HOME-MADE ICE CREAM

various ice creams and sorbets,
4 € each

CHEESE SELECTION

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