



BRAUEREIGASTHOF
HOTEL AYING

★★★★^S

MENU



Welcome dear guests,

... and a lovely welcome to fall season!

Pumpkin, mushrooms, root vegetables – and of course venison dishes - are typical seasonal products and our chef Tobias Franz and his team looking forward to prepare them for you.

Most of the vegetables are grown in our garden in the backyard, which makes them even more delicious.

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 - 4,50 €

Aying Winterbock 0,5 l - 4,90 €

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 €

Cranberry gin (cranberry/gin/tonic/majoram) 0,2 l - 13,50 €

Apple-quince secco (without alcohol) / van Nahmen 0,1l - 8,50 €

Dear guests,

of course we are also affected by the current development of prices.

Therefore we ask for your understanding, that we have to charge a cover price of 4,50 € per guest for our homemade bread, butter and chocolate candies at the end.

FINE CUISINE

STARTERS

WINTER SALAD

pomegranate-dressing, cabbage, savoy, apple
and caramalized pecannut-kernel
14 €

SALMON TROUT

filet with quince-jelly and quince-stock,
red chicory and dill-cream
17 €

ONIONS

crunchy puff-pastry-tarte, onions-mayonnaise
pickled pearl onions and sobrasada
16 €

CELERY

creamy soup with pear, beans und scarmoza
12 €

INTERMEDIATE COURSES

TRUFFLE

ribbon noodles with parmesan-truffle-foam and
freshly planed winter truffle

intermediate course 25 € / as main course 36 €

WILD RABBIT

rolled slice from the back & shoulder,
red beets and caramalized salsify

as intermediate course 26 € / as main course 34€

MAIN COURSES

CHAR

filet, nut-butter, pine-nuts-foam,
dried-apricots-almond-chutney
and sunchoke
35 €

LAMB

gently braised shoulder, black-garlic-jus,
wild broccoli and organic potatoe
34 €

DEER

pink-roasted leg, hazelnut-candy-jus,
beets and curd-bread-dumplings
38 €



Winter menu

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

SALMON TROUT

filet with quince-jelly and quince-stock,
red chicory and dill-cream

FENNEL

Braised with orange and dill,
marinated raw
with a flavor of hollandaise sauce

WILD RABBIT

rolled slice from the back & shoulder,
red beets and caramalized salsify

CHAR

filet, nut-butter, pine-nuts-foam,
dried-apricots-almond-chutney
and sunchoke

LAMB

gently braised shoulder, black-garlic-jus,
wild broccoli and organic potatoe

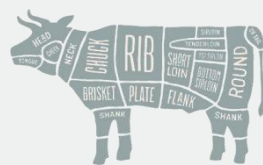
PUMPKIN

biscuit with pumpkin-mousse, pomegranate-
compot, black sesame and mango-pumpkin-
seed-oil-ice-cream

6 courses 95 €

5 courses (without wild rabbit) 85 €

4 courses (without wild rabbit and char) 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-stripes and liver spaetzle
9 €

VEAL

hand scraped beefsteak tatar,
truffle-cream, potatoe-chutney and
roasted bread
20 €

PRIME BOILED BEEF

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

ORGANIC PORK

gently braised belly pork meat 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

PUMPKIN

biscuit with pumpkin-mousse, pomegranate-
compot, black sesame and mango-pumpkin-
seed-oil-ice-cream
15 €

MOUNTAIN PEAK

chestnut-cookie with mascarpone-cream,
french meringue, chestnut-puree und chestnut-
ice-cream
16 €

QUINCE

quince a la tarte tatin, almond-cream,
egg-liqueur-sauce and walnut-ice-cream
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 €