



BRAUEREIGASTHOF
HOTEL AYING

★★★★S



MENU

Dear guests,

a very warm welcome to our Brauereigasthof!
Even if the weather is still taking its time until spring is arriving,
there's a little bit of spring on our menu yet -
also the first home grown salads are here!

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 Ayinger aperitifs

Ayinger "Schnitt" – lager beer with a layer of foam - 3,50 €

Ayinger spring beer 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 €

Champagne André Roger / Grand Cru / brut 0,1l - 17 €

Wosé | Rosé / Wodka / raspberry / wild berry 0,2l - 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 and butter.

FINE CUISINE

STARTERS

SPRING SALAD

from our own glasshouse with
parsnip-balm-dressing, savoy and radish
14 €

STURGEON

FROM FISH-FARMING "BIRNBAUM"
pickled with beets,
marinated with cucumber & ginger
and green apple
18 €

CHICOREE

fermented in a spice stock with
wild garlic-creme, bacon sprinkles and
marinated orange
15 €

WATERCRESS

creamy soup with sea buckthorn
and smoked eel
15 €

INTERMEDIATE COURSES

VEAL

sautéed kidneys with madeira-truffle-jus,
turnips, violet potatoes and chives
intermediate course 22 € / main course 30 €

AYINGER BOUILLABASSE

fried noble fishes with crustaceans-brew,
pear-Passe Pierre-salad and Sauce Rouille
21 €

MAIN COURSES

PIKEPERCH

skin fried with lemon-sabayon,
pickled pumpkin and
pasta with mushroom filling
34 €

DUCK FROM FARM "POLTING"

pink breast with cinnamon-jus,
rhubarb-ginger-compote
and black salsify-creme
36 €

RABBIT

gently cooked back in a
blanket of almond biscuit,
Zampone, balsamico jus
and Jerusalem artichoke
35 €



March-Menu

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

STURGEON FROM FISH FARMING "BIRNBAUM"

pickled with beets, marinated with
cucumber & ginger
and green apple

EGGPLANT

baked and caramalized,
with a stocking of salted lemons

VEAL

sautéed kidneys with madeira-truffle-jus,
turnips, violet potatoes and chives

PIKEPERCH

skin fried with lemon-sabayon,
pickled pumpkin and filled mushroom pasta

DUCK FROM FARM "POLTING"

pink breast with cinnamon-jus,
rhubarb-ginger-compote
and black salsify-creme

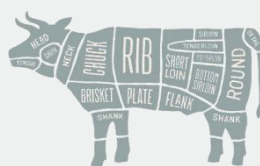
EXOTIC

Banana-oat-pancake with coconut-mousse,
pineapple and pina colada sorbet

6 courses 98 €

5 courses (without kidneys) 86 €

4 Gang (without pikeperch and kidneys) 72 €



BEEF FROM THE GRILL EVERY DAY DIFFERENT!

For 2 people from the charcoal grill,
pepper-cognac-sauce,
winter 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
12 €

KALB

hand scraped beefsteak tatar with yellow beets,
mustard seed and baked bone marrow
20 €

PRIME BOILED BEEF

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

ORGANIC PORK

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

WIENER SCHNITZEL

saddle of veal "Vienna Style", fried in fresh
butter and served with hand-stirred cranberries

Small portion 24 € / as main course 32 €

Served with your choice of:

potato-cucumber-salad 5 €

roasted potatoes with red onions 7 €

small garden salad 6 €

FROM THE AYING PATISSERIE

JAPAN

miso panna cotta with blueberry-tapioka-brew,
matcha tea and ginger-pear-sorbet
15 €

EXOTIC

Banana-oat-pancake with coconut-mousse,
pineapple and pina colada sorbet
16 €

LEMON

Shortcrust lemon tartelette with mint,
pickled citrus and
Cucumber-basil-sorbet
15 €

AYINGER APPLE PANCAKE

for 2 persons

(preparation time approx. 20 minutes)

caramelized apples, calvados sabayon,
buttermilk ice cream

21 €

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 €