



BRAUEREIGASTHOF  
HOTEL AYING

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## 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 0,2l	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 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

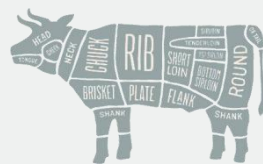
Vanilla-Crème-Brûlée with  
plum stew, crunchy sesame and plum-sorbet

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 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

#### BEERIES

Biscuit with blackberry cream,  
blueberries and raspberry-basil-sorbet  
14 €

#### "AYINGER BREST"

choux pastry with hazelnut brittle,  
a cream of Ayinger 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 €

