



BRAUEREIGASTHOF
HOTEL AYING

★★★★S



MENU

Dear guests,

Welcome to Brauereigasthof!

It's winter in Aying, and of course also on our menu. Chef Tobias Franz has crafted wonderful seasonal dishes for you.

A significant highlight is making its debut this month:

For the first time, we can offer you our Kaltenbrunner grass-fed beef from our own breeding.

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

THE INSELKAMMER FAMILY AND ALL STAFF MEMBERS

We are open

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

Ayinger aperitifs

Schnitt Ayinger winterbock - 3,50 €

Gustl | gin / rosemary / Wildberry Tonic / century beer 0,1l – 11,50 €

Echter Secco from Juliusspital | Franken 0,1l - 8,00 €

Echter Secco *Pink* from Juliusspital | Franken 0,1l - 8,50 €

champagne André Roger, *Rosé* Brut 0,1l – 19,50 €

tangerine spritz | tangerine / secco / soda / cinnamon 0,2l – 15,50 €

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

STARTERS

HOMEGROWN CORN SALAD

French dressing, shaved fennel,
blood orange and chicory
14 €

WINTER LEEK

burnt leek in plum-anise broth, jelly,
cured egg yolk, and hazelnut brittle
21 €

PUMPKIN & BEEF HEAD

FROM OUR GARDEN & OWN BREEDING
spicy pumpkin rosehip mousse with
baked beef head, quince mustard,
and pumpkin almond chutney
17 €

WILD SALMON

lightly marinated with pickled radish and apple,
tangerine broth, spicy pickled tangerines,
and arugula cream
15 €

CHESTNUT

foam soup with cranberries and Amarettini
15 €

INTERMEDIATE COURSES

PERIGORD TRUFFLE

ribbon pasta, parmesan-truffle-foam,
pretzel-crumbs and shaved Perigord truffle
intermediate course 28 € / main course 39 €

RUTABAGA & YELLOW BEETS

braised and layered,
with porcini mushroom broth,
cinnamon-hop cream, and crispy onion streusel
als Zwischengang 21 € / als Hauptgang 27 €

MAIN COURSES

STURGEON

FROM FISHFARM BIRNBAUM
roasted fillet, passion fruit-langoustine broth,
bouchot mussels, savoy cabbage, and jerusalem
artichoke
36 €

QUAIL

cooked in a mushroom cap,
coffee-caramel jus, braised turnips,
and bacon-walnut fritters
32 €

VENISON

FROM LOCAL HUNTING
pink-roasted with juniper berry jus,
black salsify, and parsley-curd dumplings
38 €



December Menu

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

WILD SALMON

lightly marinated with pickled radish and apple,
tangerine broth, spicy pickled tangerines,
and arugula cream

CHESTNUT

foam soup with cranberries and Amarettini

RUTABAGA & YELLOW BEETS

braised and layered,
with porcini mushroom broth,
cinnamon-hop cream, and crispy onion streusel

STURGEON

roasted fillet, passion fruit-langoustine broth,
bouchot mussels, savoy cabbage, and jerusalem
artichoke

QUAIL

cooked in a mushroom cap,
coffee-caramel jus, braised turnips,
and bacon-walnut fritters

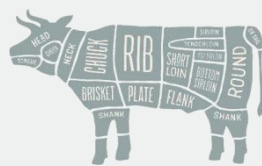
PEANUT

gingerbread brittle with peanut crèmeux,
salted caramel, and
amaretto-marzipan ice cream

6 courses 98 €

5 courses (without Rutabaga) 86 €

4 Gänge (without Sturgeon & Rutabaga) 72 €



GRILLED BEEF EVERY DAY DIFFERENT

For 2 people from the charcoal grill,
pepper-cognac-sauce, seasonal 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)

Please note, that we charge a cover price of
4,50 € per person for our homemade
bread and butter

OUR CLASSICS

BOUILLON

beef broth with marrow dumplings,
pancake-stripes and liver spaetzle
12 €

BEEF

hand-scraped tartare with bake dapple fritters
and chive cream
21 €

PRIME BOILED BEEF

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

PORK

FROM HERMANNSDORFER GLONN
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 AYINGER PATISSERIE

CHESTNUT MILLEFEUILLE

caramelized puff pastry with chestnut mousse,
quince foam and popcorn ice cream
15 €

PEAR & YUZU

walnut sponge with yuzu mousse,
yuzu jelly, and pear sorbet
15 €

PEANUT

gingerbread brittle with peanut crèmeux,
salted caramel, and
amaretto-marzipan ice cream
16 €

AYINGER APPLE PANCAKE

for 2 persons
(preparation time approx. 20 minutes)
caramelized apples, calvados sabayon,
karamalz ice cream
21 €

HOME-MADE ICE CREAM

various ice cream and sorbet
4 € each

CHEESE SELECTION

FROM TÖLZER KASLADEN
choice of selected raw milk cheeses
small selection 19 € / large variety 26 €