



SPEISENKARTE



Dear guests,

Welcome to Brauereigasthof.

Nature isn't quite sure yet whether it wants to become spring or remain winter. For whatever it decides:
On this menu, you'll find many wonderful dishes that nourish both body and soul – no matter the weather,
prepared with lots of love and care.

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 (*strong seasonal beer with a layer of foam*) 3,70 €

Deichselschieber | Secco / Weißbier / Zitrone 0,1l - 7,00 €
Theresia | Aperol / Jahrhundertbier / Ginger Ale 0,1l - 9,50 €

Echter Secco (sparkling wine) from winery Juliusspital | Franconia 0,1l - 8,50 €

2019 Assmannshäuser | Winzersekt Rosé (sparkling rosé wine), winery Künstler, Rheingau 0,1l - 12 €

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

Appel-Ginger-Spritz | Gin / apple juice (from our own apples) / ginger slices / lemon juice / sparkling water 0,1l – 13,50 €

Apple-Quince-Secco (sparkling wine without alcohol) / winery Van Nahmen / 0,1l - 8,50 €

UNSERE BESONDERE WEINEMPFEHLUNG
2017 Spätburgunder, „JS“, Jean Stodden / Ahr 0,1l - 10 € / 0,2l - 20 €
2022 Grauburgunder, Becker Landgraf / Rheinhessen 0,1l - 7,50 € / 0,2l - 15 €

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

STARTERS

SPRING SALAD

FROM OUR OWN GARDEN

Marinated with sour cream dressing, chicory,
Chinese cabbage, and celery chips
15 €

EEL

FROM FISHFARM BIRNBAUM

Lightly smoked fillet on glazed rhubarb, with
head lettuce-spruce tip broth, tarragon cream,
and mustard leaf ice cream
23 €

PARSNIP & DUCK

Layered creation with parsnip cream,
duck liver parfait, apple-rosemary jelly,
and gremolata sponge
19 €

GOAT CHEESE & HONEY

Fine goat cheese cream with beetroot broth,
honey caviar, crumble, and red onion jelly
16 €

BLACK SALSIFY

Foam soup with crispy cheese pastries
and argula oil
15 €

INTERMEDIATE COURSES

VEAL

Baked head and ragout of the tongue with dried
apricots, shallot-Madeira jus, tardivo,
and potato-horseradish sabayon
intermediate course 25 € / main course 36 €

JERUSALEM ARTICHOKE & HAZELNUT

Stuffed pockets with hazelnut milk,
caramel jus, and pickled beets
intermediate course 23 € / main course 28 €

MAIN COURSES

PIKE-PERCH

Filleted sea bass fried in nut butter with pine nut
foam, pickled and braised turnip, and nasturtium
36 €

RABBIT „RÜBLI“

Roulade in strudel dough with
walnut-cinnamon jus, carrot curd
and Cime di Rapa
35 €

MAISH CHICKEN

FROM THE POLTING FARM

stuffed breast with chokeberry jus,
black salsify and onion tartelette
30 €

March-Menu

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

EEL

Lightly smoked fillet on glazed rhubarb, with
head lettuce-spruce tip broth, tarragon cream,
and mustard leaf ice cream

SAVOY CABBAGE

Steamed leaf with cauliflower-ricotta filling,
amarettini, raw marinated savoy cabbage,
and lemon oil

VEAL

Baked head and ragout of the tongue with dried
apricots, shallot-Madeira jus, tardivo,
and potato-horseradish sabayon

PIKE-PERCH

Filleted sea bass fried in nut butter with pine nut
foam, pickled and braised turnip, and nasturtium

RABBIT „RÜBLI“

Roulade in strudel dough with
walnut-cinnamon jus, carrot curd
and Cime di Rapa

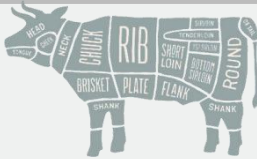
CHEESECAKE

Crunchy shortcrust pastry base with
vanilla quark cream, banana brûlée,
caramel sauce, and banana sorbet

6 courses 105 €

5 courses (without veal) 89 €

4 courses (without veal and sea bass) 76 €



HOME-RAISED VEAL
BEEF FROM PINZGAUER OX

For 2 persons from charcoal grill,
pepper-cognac-sauce,
seasonal vegetables
and potato dumplings

Please ask our staff members, which special part
of Kaltenbrunner beef is available today
per person, based on the to daily price

(preparation time approx. 40 minutes)

ALL-TIME FAVORITES

BOUILLON

Beef broth with liver dumplings,
pancake-strips and bone marrow dumplings
14 €

BEEF

Hand-scraped tartare with wild garlic aioli,romaine
lettuce, fennel, and baked beef heart
24 €

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
32 €

WIENER SCHNITZEL

Saddle of veal “Vienna Style”, fried in fresh
butter and served with hand-stirred cranberries
Small portion 27 €/ as main course 36 €
Served with your choice of:
potato-cucumber-salad 5 €
roasted potatoes with red onions 7 €
small garden salad 6 €

FROM THE AYINGER PATISserie

CHEESECAKE

Crunchy shortcrust pastry base with
vanilla quark cream, banana brûlée,
caramel sauce, and banana sorbet
16 €

FRIED EGG

Poppy seed brioche with coconut mousse,
mango, and passion fruit-mint sorbet
17 €

RASPBERRY & LEMON

Raspberry-lemon sponge cake,
rasperry Crèmeux, Kataifi-chips,
and lemon-saffron sorbet
16 €

AYINGER APPLE PANCAKE FOR 2

(preparation time approx. 20 minutes)

caramelized apples, calvados sabayon,
karamalz ice cream
24 €

HOME-MADE ICE CREAM

various ice cream and sorbet
4,50 € each

CHEESE SELECTION

FROM TÖLZER KASLADEN

choice of selected raw milk cheeses
small selection 20 € / large variety 26 €