BRAUEREIGASTHOF
HOTEL AYING
★★★★S

MENU

A WARM WELCOME, DEAR GUESTS,
March never seems quite certain whether it should bring the promise of spring or linger a little longer in winter.
Whatever the weather may decide, you will find many wonderful dishes on this menu
to nourish both body and soul, whatever the day may bring.
Best enjoyed with a freshly poured pint of Ayinger Spring Beer – simply sensational!
We wish you a most enjoyable meal and a very pleasant time with us.

THE INSELKAMMER FAMILYAND THE ENTIRE TEAM

The Brauereigasthof is open

Wednesday to Sunday from 12 to 2 pm and from 6 to 10 pm

On Sundays and public holidays our restaurant is open all day;

from 3 to 6 pm we offer a small afternoon menu with warm dishes

OUR AYINGER APERITIFS

Schnitt Ayinger Frühlingsbier €3,70

Gustl | Gin / Rosmarin / Wildberry Tonic / Jahrhundertbier 0,1l - €11,50

Champagner Billecart-Salmon *Rosé* | Brut 0,1l - €21

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

2022 Riesling Sekt Brut | Weingut Robert Weil, Rheingau 0,1l - €14

Rosso-Orangen-Spritz | Orangensaft / Vermouth Rosso / Secco / Soda 0,1l - €14,50

Frucht-Secco (ohne Alkohol) | Van Nahmen 0,1l - €8,50

OUR WINE RECOMMENDATION:
2017 Riesling, Ried Kirchthal, Weingut Bernhard Ott, Wagram 0,1l - €13 / 0,2l - €26
2016 Blaufränkisch, Ungerberg, Weingut Paul Achs, Burgenland 0,1l - €15,50 / 0,2l - €31

STARTERS

SPRING SALAD
Mustard leaves, Frizzy Lizzy, Ruby Frills,
mizuna and wasabino,
marinated with a sweet potatoe dressing,
apple and spring onion
€15

SALMON TROUT
FROM THE BIRNBAUM FISH FARM
Cold-poached roulade with cornflower stock,
coriander mayonnaise,
white cabbage spring roll
and crusty sourdough bread
€23

BEETROOT
Spiced mousse with
lemon-thyme vinaigrette,
pickled beetroot and caraway granola
€19

RABBIT
Rillettes from the leg with blueberry jelly,
chive cream and marinated Jerusalem artichoke
€25

POTATO
Foam soup with a poached egg,
wild garlic oil and wild garlic focaccia
€18

INTERMEDIATE COURSES

VEAL
Pan-fried liver with Madeira jus,
broccoli and pumpkin flan
as a starter €26 / as a main course €36

APPLE & RED ONIONS
Stuffed ravioli with roasted onion foam,
onion marmalade, apple confit
and marinated chicory
as a starter €24 / as a main course €28

MAIN COURSES

PIKE-PERCH
FROM THE BIRNBAUM FISH FARM
Pan-fried in nut butter
with butterhead lettuce foam,
caramelised parsnip and almond cream
€34

LAMB
FROM THE POLTING ESTATE
Pink rump with anise jus,
olive and pine nut soufflé
and caramelised leek
€39

YELLOW CARROT
Yellow carrot and ricotta gnocchi with
hazelnut milk,yellow carrot-vanilla relish
and preserved lemon
€29

March-menu

Let our Chef Tobias Franz take you
on a culinary journey with a menu
carefully composed for the season.

SALMON TROUT
Cold-poached roulade with cornflower stock,
coriander mayonnaise,
white cabbage spring roll
and crusty sourdough bread

CELERIAC
Baked and grated celeriac
with Tegernsee yoghurt, black garlic
and celery-and-pear relish

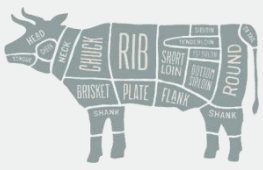
VEAL
Pan-fried liver with Madeira jus,
broccoli and pumpkin flan

PIKE-PERCH
Pan-fried in nut butter
with butterhead lettuce foam,
caramelised parsnip and almond cream

LAMB
Pink rump with anise jus,
olive and pine nut soufflé
and caramelised lee

RASPBERRY & BEETROOT
Layered creation of beetroot,
raspberry and vanilla,
with three kinds of beetroot pearls
and beetroot-raspberry sorbet

6 courses €115
5 courses €95 (without veal)
4 courses €79 (without pike-perch and veal)



PASTURE-RAISED BEEF
FROM OUR OWN FARM

BEEF FROM PINZGAUER OXEN
FROM THE AYING ESTATE KALTENBRUNN

For 2 persons, charcoal-grilled,
with pepper-cognac sauce,
garden vegetables and potato fritters

Please ask our staff which special cut of beef
is being prepared for you today.

Price per person according to the daily rate
(Cooking time approx. 40 minutes)

OUR CLASSICS

FESTIVE SOUP
Beef broth with liver dumplings,
bone marrow dumplings pancake strips
and root vegetables
€16

VEAL
Delicate tartare with pickled radish,
tarragon cream and wild garlic focaccia
€24

BEEF
Slow-braised roulade with
red wine and shallot jus,
yellow carrot and celeriac cream
€34

PORK BELLY
FROM HERRMANNSDORFER, GLONN
Slow-braised pork belly with dark beer jus,
caramelised black salsify
and roasted potato
€32

WIENER SCHNITZEL
Veal cutlet, fried in clarified butter,
with hand-stirred lingonberries
€38
Served with your choice of:
Potato-cucumber salad €5
Crispy fried potatoes with red onions €8
Small garden salad €6

FROM OUR AYINGER PATISSERIE

CAPPUCCINO
Spoon-shaped biscuit with praline crunch
and coffee crémeux, Baileys ice cream
and cappuccino espuma
€18

RASPBERRY & BEETROOT
Layered beetroot, raspberry and vanilla,
with three kinds of beetroot pearls
and beetroot-raspberry sorbet
€18

MATCHA
Matcha roulade with licorice cream,
almond-matcha chips, mint gel and sencha sorbet
€19

AYINGER APPLE PANCAKES
For 2 persons
(preparation time approx. 20 minutes)
Caramelised apples,
Calvados sabayon, vanille ice cream
€24

HOMEMADE ICE CREAM
Selection of cream ice creams and sorbets
€4.50 per scoop

CHEESE SELECTION
A selection of carefully chosen raw milk cheeses
from Tölzer Kasladen
Small selection €20 / Large variety €26

We kindly charge €4.50 per person for our homemade bread and two kinds of butter.