BRAUEREIGASTHOF
HOTEL AYING

★★★★S

EASTER MENU

STARTERS
CHOOSE ONE

SPRING SALAD
FROM OUR GREENHOUSE
Young mixed leaves, marinated with sour cream and Parmesan dressing, fennel, anchovies and garlic croutons

RIVER TROUT
FROM THE BIRNBAUM FISH FARM
Mosaic in raspberry-rhubarb ash with raspberry-rhubarb jus, cucumber jelly and radishes

VEAL
Veal rump terrine with truffle, served with carrots, egg yolk cream and crispy fried onion crumbs

INTERMEDIATE COURSE
4-COURSE MENU WITH PARSNIP // 5-COURSE MENU WITH PARSNIP AND QUAIL

PARSNIP
Foam soup with parsnip and almond tartlet

QUAIL
Wrapped in a mushroom crust, with mountain pepper jus, dried plum and spiced onion wonton

MAIN COURSES
CHOOSE ONE

ASPARAGUS & EGG
Asparagus cream ragout with a soft-cooked egg, young peas and crispy fried onion crumbs

PIKE-PERCH
Pan-fried in brown butter with lemon-thyme sauce, caramelised chicory and black pudding dumpling

RABBIT
FROM HERRMANN RABBIT FARM
Slow-braised roulade of leg with wild garlic pesto, roasted cauliflower, cauliflower-lemon cream and corn crumble

VENISON
Pink-roasted loin with a parsley crust, elderberry jus, pickled kohlrabi and semolina strudel

DESSERTS
CHOOSE ONE

CARROT
Burnt carrot cream with carrot crumble and mascarpone-vanilla ice cream

“EASTER EGG”
Coconut cream and sponge, with mango ragout, passion fruit compote and pandan-pineapple sorbet

CHOICE OF 4 COURSES (€89) OR 5 COURSES (€105)