



MENU



Dear guests,

every year during harvest time, we make a trip to the beautiful Wachau region in Austria to pick freshly harvested apricots, called Marillen. This year we brought back 750 kilos! Our kitchen team, with the enthusiastic support of all departments, immediately set to work on processing them – and now the delicate Marillen flavor enhances several dishes on this menu.

We wish you a delightful meal!

YOUR FAMILY INSELKAMMER WITH ALL EMPLOYEES



Our Brauereigasthof is open

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



OUR AYINGER APERITIFS

Schnitt Ayinger Bock-Bier 3,70 €

Gustl | Gin / Rosmarin / Wildberry Tonic / Jahrhundertbier 0,1l - 11,50 €
2022 Gelber Muskateller, „Mitzi“, Gross&Gross, Steiermark 0,1l - 8,50 €

Echter Secco (sparkling wine) von Juliusspital | Franken 0,1l - 8,50 €

2020 Winzersekt Rosé (sparkling wine), Weingut Künstler, Rheingau 0,1l - 12,00 €

Champagner André Roger | Grand Cru / brut 0,1l - 17,00 €

Cranberry-spritz | cranberry / secco / soda / rosemary / lemon 0,2l - 13,50 €

Apple quince secco (sparkling wine non-alcoholic) | Van Nahmen 0,1l - 8,50 €

SPECIAL RECOMMENDATION:

2020 Merlot, Alois Lageder, Südtirol 0,1l – 8,50 € / 0,2l 17,00 €
2020 Weißburgunder, Oberbergener Pulverbuck, Franz Keller, aus der Magnum 0,1l - 9,00 € / 0,2l - 18,00 €

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

VORSPEISEN

SUMMER SALAD

FROM THE AYING GARDEN

Altöttinger Großkopfada,
colorful Swiss Chard, Pirate, mustard lead
and Flashy Butter Oak
with peach-dressing, smoked cashew nuts
and honeydew melon
15 €

CHAR

FROM THE BIRNBAUM FISH FARM

Lightly cured fillet with almond-broccoli
cream, almond broth,
apricot-almond chutney
and broccoli crumble
20 €

TOMATOES

„HEIRLOOM VARIETIES“

FROM OUR GREENHOUSE

With raspberry-lemon vinaigrette,
Burrata, basil cream and corn granola
17 €

MARILLE

Fruity cold soup with
bavarian bruschetta and mint oil
15 €

INTERMEDIATE COURSES

BLOOD SAUSAGE

Fried with braised onion jus, salted plums,
marjoram crumble and young peas
As an intermediate course 23 € /
as a main course 30 €

PORCINI MUSHROOMS

Homemade tagliatelle with porcini cream,
onion- pretzel crumble, tarragon cream
and fried porcini mushrooms
As an intermediate course 23 € /
as a main course 28 €

MAIN COURSES

GOLDEN TROUT

FROM THE BIRNBAUM FISH FARM

Pan-fried fillet with
yellow carrot-fennel sauce,
pickled radish, orange risotto
and caramelized fennel
33 €

OX

Gently braised prime rib with mountain
pepper jus, grilled artichokes, BBQ
cranberry gel
and pine nut-celery cream
31 €

VENISON

FROM LOCAL HUNT

Pink roasted with black currant jus,
parsnips, baby beets and Pont-Neuf potatoes
38 €

August Menu

Let our head chef Tobias Franz take you on a
culinary journey and enjoy our
seasonally curated menu!

CHAR

Lightly cured fillet with almond-broccoli cream,
almond broth, apricot-almond chutney
and broccoli crumble

CAULIFLOWER

baked, creamy and pickled with physalis-
poppyseed vinaigrette and pink pepper und

BLOOD SAUSAGE

Fried with braised onion jus, salted plums,
marjoram crumble and young peas

GOLDEN TROUT

Pan-fried fillet with yellow carrot-fennel sauce,
pickled radish, orange risotto
and caramelized fennel

OX

Gently braised prime rib,
smoked bacon jus,
grilled artichokes, BBQ cranberries
and pine nut-celery cream

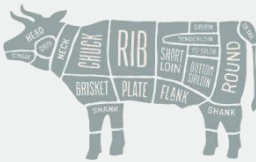
HEART CHERRIES

Pickled heart cherries with
lemon curd dumplings and vanilla foam

6 courses 105 €

5 courses (without blood sausage) 89 €

4 Gänge (without blood sausage and golden trout) 76 €



HOME-RAISED VEAL
BEEF FROM PINZGAUER OX

FROM AYINGER HOFGUT
KALTENBRUNN

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

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

Per person, based on the daily price
(preparation time approx. 40 minutes)

ALL-TIME FAVORITES

BOUILLON

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

HOUSEMADE PASTRAMI

thinly sliced on toasted focaccia,
pickled garden cucumbers, mustard seeds
and mayonnaise of fermented garlic
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
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

HEART CHERRIES

Pickled heart cherries with
lemon curd dumplings and vanilla foam
18 €

PASSION FRIUT

Crème Brûlée with coconut crumble
and mango granite
16 €

„MACADAMIA RAFFAELLO“

Macadamia parfait with macadamia glaze,
Marillen reduction and macadamia chips
17 €

AYINGER APPLE PANCAKE FOR 2

(preparation time approx. 20 minutes)
caramelized apples, Calvados sabayon,
buttermilk ice cream
24 €

HOME-MADE ICE CREAM

various ice cream and sorbet
each 4,50 €

CHEESE SELECTION

FROM TÖLZER KASLADEN

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