



BRAUEREIGASTHOF
HOTEL AYING

★★★★S

MENU



Welcome dear guests,

a pirate has hijacked our menu! But don't worry:

He is edible, tasty and healthy to boot. The pirate is actually one of the rare salad varieties that we grow in our inn's garden.

What should not be missing on a July menu, of course, are porcini mushrooms, apricots and cherries.

Whatever you decide on, we wish you bon appétit and a wonderful time!

YOUR FAMILY INSELKAMMER WITH ALL EMPLOYEES
IHRE FAMILIE INSELKAMMER MIT ALLEN MITARBEITERN



Our Brauereigasthof is open

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



OUR AYINGER APERITIFS

Schnitt Ayinger Jahrhundertbier 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 von Juliusspital | Franken 0,1l - 8,50 €

2020 Winzersekt Rosé, Weingut Künstler, Rheingau 0,1l - 12,00 €

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

Limoncello Spritz / Limoncello / Secco / Soda 0,2l - 13,50 €

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

SPECIAL RECOMMENDATION:

2020 Blaufränkisch, Heideboden, Paul Achs Burgenland 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.

STARTERS

SOMMER SALAD

From the Ayinger Garden
Altöttinger Großkopfada, Pirat,
colorful Swiss Chard, mustard leaf and
Flashy Butter Oak with pomegranate
dressing and pomegranate seeds
15 €

LAKE TROUT & YOUNG BEETS

Lightly cured and smoked on herb wood,
with elderflower jelly, braised beets,
elderflower buttermilk broth
and currant sorbet
21 €

CAULIFLOWER & PEACH

Delicate cauliflower yogurt mousse with
peach-camomile jelly, grilled peach
and basil granola
16 €

HEART CHERRY

Chilled gazpacho with green pepper foam
and BBQ watermelon
15 €

INTERMEDIATE COURSES

PIGEON & QUAIL

Baked in crispy crust, with sherry vinegar
jus, cassoulet of garden beans,
thyme and sun-dried tomatoes
As an appetizer 25 € / As a main course 36
€

PORCINI MUSHROOMS

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

MAIN COURSES

CHAR & PIKE

FROM FISCHZUCHT BIRNBAUM
Char cooked in beeswax and
poached pike dumpling with white tomato
foam, roasted celery and pattypan squash
30 €

LAMB

FROM GUTSHOF POLTING
Pink-cooked leg with pine nut
and wild mushroom stuffing, olive jus,
yellow carrots and pearl barley
35 €

VENISON

FROM LOCAL HUNTING GROUND
Pink-roasted with tonka bean jus,
charred leek and spruce tip beignets
38 €

July Menu

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

LAKE TROUT & YOUNG BEETS

Lightly cured and smoked on herb wood,
with elderflower jelly, braised beets,
elderflower buttermilk broth and currant
sorbet

YOUNG PEAS

baked, creamy and marinated
with lemon verbena foam

PIGEON & QUAIL

Baked in crispy crust, with sherry vinegar
jus, cassoulet of garden beans,
thyme and sun-dried tomatoes

CHAR & PIKE

Char cooked in beeswax and
poached pike dumpling with white tomato
foam, roasted celery and pattypan squash

LAMB

Pink-cooked leg with pine nut
and wild mushroom stuffing, olive jus,
yellow carrots and pearl barley

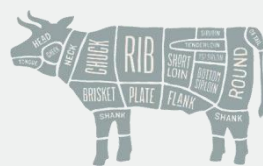
APRICOT

Fine almond base with apricot gel and
compote, Amaretto mousse and apricot
sorbet

6 courses 105 €

5 courses (without pigeon & quail) 89 €

4 courses (without pigeon and char) 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 members, which special
part of beef is available 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

APRICOT

Fine almond base with apricot gel and
compote, Amaretto mousse
and apricot sorbet
16 €

„AYINGER CHERRY“

Airy chocolate cake with white and
milk chocolate cremeux, heart cherries
compote and cherry-rose sorbet
17 €

FALSE PISTACHIO

Pistachio madeleine with jasmine mousse,
pistachio kataifi crunch
and pistachio lemon balm sorbet
18 €

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 €