



## SPEISENKARTE



Dear guests,

Welcome to Brauereigasthof.

It's becoming spring outside (sometimes ☺) and also inside on our menu:  
The first asparagus has arrived and we can harvest more and more vegetables from our own garden.  
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 Frühlingsbier (*seasonal beer with a layer of foam*) 3,70 €

Theresia | Aperol / Jahrhundertbier (*special lager beer*) / Ginger Ale 0,1l - 8,80 €  
Deichselschieber | sparkling wine / wheat beer / lemon 0,1l - 7,00 €

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 – 17,00 €

Ginger-rhubarb spritz | sparkling water and wine / lemon 0,2l - 13,50 €

**Trauben-Secco** (*sparkling wine non alcoholic*) Sekthaus Raumland, Rheinhessen, Deutschland 0,1 - 9,00 €

### SPECIAL RECOMMENDATION

**2021 Pouilly-Fume**, Domaine de Ladoucette, from the Magnum bottle, 0,1l - 8,50 / 0,2l – 17,00 €  
**2017 Spätburgunder**, Alte Reben, Fritz Waßmer 0,1l - 10,50 € / 0,2l - 21,00 €

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

STARTERS

SPRING SALAD

FROM OUR GARDEN

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

TROUT

FROM FISHFARM BIRNBAUM

Lightly cured with horseradish,  
marinated turnips and dried plum jelly  
19€

LEEK

Gently braised leek with leek vinaigrette,  
smoked trout and trout caviar  
20€

TARTE FLAMBEÉ

Traditional tarte flambée with cheese,  
Ayinger honey and spring onions  
16€

ASPARAGUS

Asparagus cream soup with lemon balm foam,  
poached egg and smoked trout  
15€

INTERMEDIATE COURSES

VEAL

Bried sautéed in nut utter with truffle jus, herb  
oyster mushrooms and potato mousseline  
intermediate course 25 € / main course 36 €

ASPARAGUS & EGG

Asparagus cream stew with slow-cooked egg,  
young peas and crispy fried onion crumbles  
intermediate course 23€ / main course 28 €

MAIN COURSES

CHAR

Pan-seared with skin,  
served with shellfish foam and green risotto  
32€

LAMB

Gently braised shoulder with thyme jus,  
kale and Münster potatoes  
35€

OX

Pink fillet with Béarnaise sauce, morels,  
green asparagus and pont-neuf-potatoes  
49€

Just arrived:

ASPARAGUS FROM ZIEGLERHOF  
with hollandaise sauce and buttered potatoes  
28€

April-Menu

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

TROUT

Lightly cured with horseradish,  
marinated turnips and dried plum jelly

ASPARAGUS & EGG

Asparagus cream stew with slow-cooked egg,  
young peas and crispy fried onion crumbles

VEAL

Bried sautéed in nut utter with truffle jus, herb  
oyster mushrooms and potato mousseline

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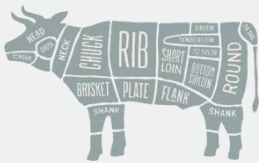
PARIS BREST

Choux pastry, hazelnut brittle,  
buttercream and praline ice cream

6 courses 120€

5 courses (without veal) 105€

4 courses (without veal and char) 95€



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-stripes and bone marrow dumplings  
14€

BEEF

Hand scraped tatar with wild garlic aioli,  
romaine lettuce, fennel and baked veal head  
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

PARIS BREST

Choux pastry, hazelnut brittle,  
buttercream and praline ice cream  
17€

BABA RUM

Savarin with rum syrup, caramelized apples and  
sorbet, whipped vanilla cream  
15€

CREME BRÛLÉE

Creme brûlée with  
strawberry-rhubarb compote and sorbet  
16€

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  
4,50€ each

CHEESE SELECTION

FROM TÖLZER KASLADEN

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