

August und Maria
RESTAURANT

Welcome at
„August und Maria“

Already in the 7th generation
the Inselkammer family is leading the Ensemble
of the Brauereigasthof Hotel Aying.
The heart of this Ensemble is our Restaurant.
It's named after August und Maria Zehentmair,
Ancestors of the 4th Generation:
In 1923 they started with the construction
of the Gasthof on today's place,
the most important foundation stone.

Enjoy our hospitality
and look forward to the dishes
which will be prepared with carefulness,
highest professionalism
and love for the products we use.

FAMILY INSELKAMMER & ALL EMPLOYEES
ARE WISHING YOU A PLEASANT TIME!



Mario Huggler's walk across the home

Menu

SALMON TROUT

raw marinated / creamy and roasted cauliflower / sauce of ham / dill

NETTLE

homemade ravioli / brown butter / foam of celery / old cheese

PIKE PERCH

Roasted on the skin / white onion foam
Bavarian "Minestrone" with emmer wheat, vegetables and parsley

SAUERBRATEN

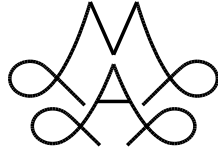
from the deer shoulder / bacon foam / chanterelle cabbage
potato blini

WHITE CHOCOLATE

Mille feuille / white chocolate mousse / Piment d'Espelette / peach sorbet

Great walk 72,00€

Short walk 62,00€



Cold Starter

SALMON TROUT

raw marinated / creamy and roasted cauliflower / sauce of ham / dill
17,00 €

SUCKLING PIG

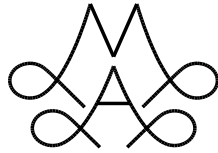
jelly from the shoulder / carrots / horseradish
16,00 €

LETTUCE

marinated / smoked potato / chive & pickled egg yolk
Vintage Sardines
16,00 €

Radish

tarte & sour pickled / celery / rocket-mustard seed-vinaigrette
15,00 €



SOUPS

HERBS

foam soup / poached quail egg / maltbread croutons

10,00 €

BEEF CONSOMMÉ

Basil semolina dumplings / brown beech mushrooms

11,00 €

Intermediate course

QUAIL

fried breast / sauce from Herrmannsdorfer Knochenschinken

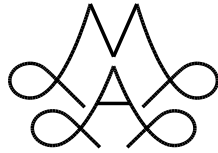
Balsamic lentils

21,00 €

NETTLE

homemade ravioli / brown butter / foam of celery / old cheese

17,00 € / 24,00 €



Freshly caught

Pike Perch

Roasted on the skin / white onion foam
Bavarian "Minestrone" with emmer wheat, vegetables and parsley
32,00 €

RENKE

fried fillets / sauce Gribiche / cress creamed spinach / light beer aioli
28,00 €



Main Course

DUCK BREAST

pink roasted / rosemary apricot jus / stuffed zucchini flowers / mimolette
cream of celery

32,00 €

CALF

grilled Tafelspitz / red wine-shallots-jus / Romana lettuce hearts/ finger noodles

32,00 €

SAUERBRATEN

from the deer shoulder / bacon foam / chanterelle cabbage
potato blini

29,00 €

"BEER-BELLY"

Pork belly cooked for 36 hours / beer cumin jus / pretzel slices
white cabbage Salad

25,00 €

CHICKEN FOR TWO

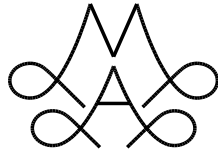
served in two courses

cooked in the oven / mushroom sauce / green asparagus
creamy white wine risotto

per Person 32,00 €



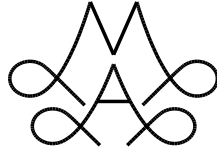
Dessert



Sebastian Knuppertz our patissier
discovered his passion for desserts
during his chef stage in switzerland.
Asked about his favourite ingredient,
Sebastian does not need to think twice:
Chocolate!

However, well beer & sweets are going
along he only realized in Aying.

We wish you a great time with
his creations!



The sweet End : Our Drink recommendation

CALVADOS PAYS D`AUGE

Vénéralbe Roger Groult

4cl 22,00 €

2017 SILVANER AUSLESE

Horst Sauer, Eschendorf

0,1l 6,80 €

AYINGER CELEBRATOR

Doppelbock, gestachelt

0,33l 5,90 €

CHAMPAGNE ANDRÉ ROGER

Brut

0,1l 13,00 €

LIKÖRWEIN

XP, Weingut Weinsberg

5cl 10,50 €



From the Pâtisserie of Aying

WHITE CHOCOLATE

Mille Feuille / white chocolate mousse / Piment d'Espelette
peach sorbet
16,00 €

GOAT CREAM CHEESE

warm & cold / apple balm from Gölles / green apple / celery
16,00 €

RASPBERRY MACARON

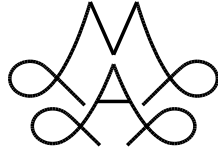
Elderflower / marinated raspberries / elderberry ice cream
16,00 €

BLACK BERRY

Ragout / small curd cheese / vanilla espuma / blackberry sorbet 15,00 €

LITTLE SWEETS IN THE GLAS

Strawberry tiramisu / mascarpone / ice cream from Altbayrisch Dunkel
9,50 €



ICE CREAM

HOUSEMADE ICE CREAM & SORBET

different sorts

per ball 3,50 €

ball of vanilla ice cream 4,50 €

CHEESE SELECTION

Selection of raw milk cheese

from Tölzer Kasladen

14,00 € small/ 18,00 € big