

Advent

at Ayinger am Platzl and Ayinger in der Au

Our Advent Goose Reindl

31 € p. p.

every Advent weekend Friday, Saturday and Sunday

from 2 persons | to share

Confit duck and goose legs | natural gravy | potato and bread dumplings
apple and red cabbage | glazed chestnuts | celery salad

Christmas

at Ayinger am Platzl and Ayinger in der Au

Our Christmas Reindl

85 € p. p.

25.12. – 26.12.2025

from 4 persons | to share

Appetizer platter

Pink roast beef | marinated salmon fillet | lentil salad | arugula cream cheese
pumpkin hummus | vegan vegetable tartare | sour cream butter
mountain cheese | pickled vegetables | two types of radish
fresh horseradish | farmhouse bread

Served from the Reindl

Crispy farm duck | veal ragout | pike-perch fillet | orange and fennel
apple red cabbage | curd cheese spaetzle | two types of dumplings
vegan: quinoa patties | vegetable ragout | marinated wild herbs

From the dessert corner

Caramelized Kaiserschmarrn | apple compote | roasted plums

Served in the Reindl, just like at home!

New Year's Eve at Ayinger am Platzl and Ayinger in der Au

31.12.2025

Starters

Salmon trout tartare 22 €

Avocado and lime cream | sesame crunch | beetroot rings | trout caviar

“Ayinger's New Year's Eve trio” 26 €

Fried king prawns | avocado | tomato and basil tartare | ox cheek praline
red cabbage | horseradish | caramelized goat cheese | beetroot salad
pear chutney

Main courses and classics

Two types of ox 33 €

Tender pink roasted fillet | braised cheek | colorful pan-fried vegetables | celery purée

Atlantic sole, roasted whole 48 €

Lemon and chervil butter | young spinach | parsley potatoes

Bavarian beef fillet steak 45 €

Sauce béarnaise | grilled vegetables | potato gratin

Sous-vide cooked duck breast 34 €

Orange and pepper sauce | wild broccoli | fig dumplings

Dessert

Champagne and wheat beer tiramisu 11 €

Mango | raspberries | white chocolate