

# PreysingGarten

## Breakfast (till 15:00 pm)

<b>Breakfast 1:</b> Croissant, homemade marmalade and butter <sup>a, g, 2, 11</sup>	5,70
<b>Breakfast 2:</b> Three spread topping (selfmade): Beet root-feta cheese, Guacamaole, Eggplant-feta cream and bread basket <sup>g, d, c</sup>	10,90
<b>Breakfast 3:</b> 2 fried eggs topped with finely sliced parma ham and baked potatoes with crispy bacon and grilled tomatoes with a side salad <sup>c, d, 2, 3</sup>	12,90
<b>Breakfast 4:</b> Mixed cheese plate of Emmental cheese, Bel Paese, Brie, Taleggio, Mountain cheese (Tegernsee), 1 boiled egg, nuts, cucumber, pepper, butter and bread basket <sup>g, c, a, b</sup>	13,90
<b>Breakfast 5:</b> Italian cheese and sausage plate with cooked ham, Parma ham, Milano Salami, Emmentaler, Gorgonzola, Bel Paese and Parmesan cheese with tomatoes and mozzarella, basil, smoked salmon, butter and bread basket <sup>a, g, 3, d</sup>	15,20
<b>Breakfast 6:</b> 2 pieces of Bavarian white sausages of the butcher`s Vogl with 1 Brezel and sweet mustard of Händlmaier	6,90

## EGGS AND OMELETES (till 15:00 pm)

### Optionally with a side salad 3,00 Euro extra

1 Boiled egg <sup>c</sup>	2,20
3 Scrambled eggs <sup>c, g</sup>	6,00
3 Fried eggs <sup>c</sup>	6,00
Omelet of 3 eggs with fresh herbs and tomato <sup>c, g</sup>	7,20
Omelet of 3 eggs with Greek goat and sheep cheese from Larissa, tomato and herbs <sup>c, g</sup>	8,80
Omelet of 3 eggs with spinach and feta cheese <sup>c, g</sup>	8,80
3 Scrambled eggs with smoked salmon and tomato <sup>c, g, d</sup>	9,80
3 Scrambled or fried eggs with crispy bacon strips <sup>c, g</sup>	7,80
Farmers` Omelet with potatoes, bacon, onions and fresh herbs <sup>c, g, 5</sup>	9,80

## À LA CARTE (till 15:00 pm)

Croissant <sup>a, 11</sup>	2,90
Extra bread basket (small, 3 slices) <sup>a, 11</sup>	2,00
Extra bread basket (big, 8 slices) <sup>a, 11</sup>	4,00
Brezel <sup>a, 11</sup>	1,90
Brezel with butter <sup>a, g, 11</sup>	2,80
Muesli with milk or yogurt and fresh fruits thyme honey from Kreta and cinnamon <sup>a, g, 11, b</sup>	7,70
Greek yogurt with honey and walnuts <sup>g, h, 11</sup>	6,40
Greek Yogurt with fruits and honey <sup>g, 11</sup>	6,40
Fresh fruit salad <sup>11</sup>	6,70
Smoked salmon with horseradish and lemon <sup>d, 5</sup>	8,20
Butter <sup>g</sup>	2,00
Homemade Marmalade <sup>2, 11</sup>	0,60
Nutella <sup>2, 11</sup>	0,60
Thyme honey (from Sitian/Kretan family)	1,50

## SOUPS

Tomato cream soup <sup>2, g</sup>	small 5,00	large 7,20
Minestrone <sup>2</sup>		7,20
Tom Ka Gai soup with fresh salmon <sup>4, 11, a, d</sup>	small 6,40	large 9,30

## APPETIZER

Bruschetta with diced tomatoes, garlic and fresh basil <sup>a, 11</sup>		5,90
Bruschetta with diced tomatoes, garlic, Greek feta cheese from Larissa and olive pesto <sup>a, 2, g, 11</sup>		7,20
Bruschetta with finely sliced Parma ham, diced tomatoes, Parmesan cheese <sup>a, 11, 3</sup>		7,50
Vitello Tonnato <sup>d, 2</sup>		13,50
Antipasto Misto, Italian appetizer plate		13,50
Beef-Carpaccio with arugula, finely sliced Parmesan cheese and homemade basil pesto <sup>g, h</sup>		13,50

## SALADS

**Our salads are made of seasonal leaf salad, arugula, Lollo Rosso, carrots, cherry tomatoes, cucumber and pepper and are served with a bread basket**

Side salad <sup>2, 11</sup>		4,30
Salad with grilled BIO-chicken breast, roasted mushrooms and corn <sup>2, 11</sup>		16,50
Salad with breaded feta cheese and marinated with honey and grilled mixed vegetables <sup>a, g, 2, 11</sup>		15,50
Salad with grilled goat cheese marinated with honey, beetroot, walnuts and roasted pumpkin seeds <sup>2, g, 11, 17</sup>		16,70
Bread Salad with dried tomatoes and Gorgonzola cheese <sup>a, g, 2</sup>		13,50
Salad with grilled baby calamari <sup>2, 11, d</sup>		16,80

## VEGETARIAN

Thai red curry with fresh vegetables and basmati rice (vegan, spicy) <sup>4</sup>		13,20
Melanzane Parmigiana, eggplants in an aromatic tomato sauce gratinated with mozzarella and Parmesan cheese <sup>2, 11, g</sup>		13,30
Käsepätzle, a german noodle specialty with melted Emmental cheese, roasted onions and a side salad <sup>a, g, 2, 11</sup>		13,60
Zucchini-Pelt-Patty with mushroom ragout and herb salad <sup>a, c</sup>		14,70
Red Pepper filled with feta cheese, steamed red onions with salad and roasted mushrooms <sup>g, 2</sup>		12,40

## PASTA

Spaghetti aglio, olio e peperoncini <sup>a</sup>		9,60
Penne Arrabbiata <sup>a, 2, 4</sup>		10,20
Spaghetti Bolognese of Bavarian ground beef <sup>a, 2</sup>		12,20
Tagliatelle in a prosecco-lobster cream sauce with fresh salmon, leek, Provence herbs and diced tomatoes <sup>a, 2, d, g</sup>		15,70
Fresh made Tartufo-Gnocchi in a homemade basil pesto with blanched cherry tomatoes and Parmesan cheese <sup>a, 5, h, g</sup>		14,80
Noodles with ham, egg, leek and a mixed salad <sup>a, g, 11</sup>		12,60
Spaghetti "Carbonara" <sup>a, g, 11, 14</sup>		12,60
Ravioli filled with ricotta cheese and spinach with a homemade herb pesto with parmesan cheese <sup>a, g, h</sup>		14,90
Spaghetti alla Checca in spicy white wine sauce with diced tomatoes, arugula and garlic <sup>a</sup>		9,80
Spaghetti with King Prawns in spicy white wine sauce with diced tomatoes, arugula and garlic <sup>a, d</sup>		15,80

## PIZZA

Pizza bread <sup>a, 2, 11</sup>	4,90
Pizza Margherita with oregano from Sitia <sup>a, 2, 11</sup>	6,70
Pizza with Milano Salami or with honey ham <sup>a, 2, 11, g</sup>	8,70
Pizza Regina with honey ham and mushrooms <sup>a, 2, 11, g</sup>	9,40
Pizza with finely sliced parma ham, arugula and parmesan cheese <sup>a, 2, 11, g</sup>	12,20
Pizza Diavola with Salami picante, red onions and peperoncini (spicy) <sup>a, 2, 11, g</sup>	11,20
Pizza with spinach, prawns and garlic <sup>a, 2, 11, g</sup>	13,20
Pizza with grilled zucchini, spinach, cherry tomatoes, pepper, feta cheese and pine nuts <sup>a, 2, 11, g, d</sup>	12,80

## MEAT

BIO chicken breast in a apricot sauce with broccoli and potatoe gratin <sup>g, a</sup>	14,40
Fried BIO chicken with potato salad of “Vogel” and lemon-dip <sup>g, a, 2, 11</sup>	14,40
Breaded Schnitzel of pork „Viennese style“ roasted in butter with a potato-cucumber salad <sup>a, 2, 11, c</sup>	16,30
Saltimbocca a la Romana of veal with parma ham and fresh sage served with mixed vegetables <sup>g, 2</sup>	19,80
Roast beef with remoulade sauce and baked potatoes <sup>2, g</sup>	15,90
Roasted Beef and onions in gravy with potato rösti and beans with bacon <sup>a, 2</sup>	18,90
Original Viennese Schnitzel of veal roasted in butter with cranberry sauce, homemade potato salad and a mixed leaf salad <sup>a, c, 2, 11</sup>	19,80
Extra cranberry sauce	2,00

## FISH

Crispy grilled Baby calamari with gourmet rice and mixed seasonal leaf salad <sup>2, 11</sup>	19,30
King Prawns with saffron-risotto and mixed vegetables <sup>a, 2, 11, d</sup>	17,20
Grilled salmon medallions in a light Prosecco-lime sauce with fresh herbs, dices tomatoes, served with buttered potatoes and blanched vegetables <sup>2, 4, 11, g</sup>	19,70
Extra bread basket (small, 3 slices) <sup>a, 11</sup>	2,00
Extra bread basket (big, 8 slices) <sup>a, 11</sup>	4,00

## DESSERTS

Warm Chocolate soufflés with vanilla ice cream a whipped cream <sup>a, 11, g</sup>	6,80
Tiramisu <sup>c, g, 8, 11</sup>	5,90
Panna cotta with raspberry sauce <sup>g, 11</sup>	5,80
Greek yogurt with honey and walnuts <sup>g, h, 11</sup>	6,40

**Our prices are based in EURO**

