

PreysingGarten

Breakfast (till 15:00 pm)

Breakfast 1: Croissant, homemade marmalade and butter ^{a, g, 2, 11}	5,70
Breakfast 2: Three spread topping (selfmade): Beet root-feta cheese, Guacamaole, Eggplant-feta cream and bread basket ^{g, d, c}	10,90
Breakfast 3: 2 fried eggs topped with finely sliced parma ham and baked potatoes with crispy bacon and grilled tomatoes with a side salad ^{c, d, 2, 3}	12,90
Breakfast 4: Mixed cheese plate of Emmental cheese, Bel Paese, Brie, Taleggio, Mountain cheese (Tegernsee), 1 boiled egg, nuts, cucumber, pepper, butter and bread basket ^{g, c, a, b}	13,90
Breakfast 5: 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 ^{a, g, 3, d}	15,20
Breakfast 6: 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 ^c	2,20
3 Scrambled eggs ^{c, g}	6,00
3 Fried eggs ^c	6,00
Omelet of 3 eggs with fresh herbs and tomato ^{c, g}	7,70
Omelet of 3 eggs with Greek goat and sheep cheese from Larissa, tomato and herbs ^{c, g}	9,30
Omelet of 3 eggs with spinach and feta cheese ^{c, g}	9,30
3 Scrambled eggs with smoked salmon and tomato ^{c, g, d}	10,30
3 Scrambled or fried eggs with crispy bacon strips ^{c, g}	8,30
Farmers` Omelet with potatoes, bacon, onions and fresh herbs ^{c, g, 5}	10,30

À LA CARTE (till 15:00 pm)

Croissant ^{a, 11}	2,90
Extra bread basket (small, 3 slices) ^{a, 11}	2,00
Extra bread basket (big, 8 slices) ^{a, 11}	4,00
Brezel ^{a, 11}	1,90
Brezel with butter ^{a, g, 11}	2,80
Muesli with milk or yogurt and fresh fruits thyme honey from Kreta and cinnamon ^{a, g, 11, b}	7,70
Greek yogurt with honey and walnuts ^{g, h, 11}	6,70
Greek Yogurt with fruits and honey ^{g, 11}	6,70
Fresh fruit salad ¹¹	6,70
Smoked salmon with horseradish and lemon ^{d, 5}	8,20
Butter ^g	1,50
Homemade Marmalade ^{2, 11}	1,00
Nutella ^{2, 11}	1,00
Thyme honey (from Sitian/Kretan family)	2,00
Salmon bagel with cream cheese, smoked salmon, cucumber and paprika	9,30
Hummusbagel with hummus, cucumber, paprika and sprouts	7,80
French toast with bacon and maple syrup	8,40
French toast with half avocado	8,40

APPETIZER

Minestrone (vegan)	7,20
Bruschetta with diced tomatoes, garlic and fresh basil (vegan)	6,50
Homemade Greek Appetizer Plate with tzatziki, eggplant salad, tamara cream, humus, filled wine leaves and red pepper	11,80
Tzatziki	5,90
Humus (vegan)	5,90
Eggplant salad (vegan)	5,90
Tarama (fish paste)	5,90
Pita bread with oregano	2,30

SALADS

Salad with grilled Chicken breast, roasted mushrooms and corn ^{2, 11}	16,50
Salad with frilled goat cheese marinated with honey, beet root, walnuts and roasted pumpkin seeds ^{2, g, 11, 17}	16,70

VEGETARIAN

Cheese noodles with Emmentaler cheese, roasted onions and a mixed salad ^{a, g, 2, 11}	14,20	13,
Red Thai Curry with mixed vegetables and basmati rice (vegan, spicy) ⁴	14,20	
Red pepper filled with feta cheese and roasted red onion rings served with salad with roasted mushrooms ^{g, 2}	14,50	

NOODLES

Penne Arrabbiata (vegan) ^{a, 2, 4}	10,40
Spaghetti Bolognese ^{a, 2}	12,60
Noodles with ham, egg, leek and a mixed salad ^{a, g, 11}	12,90
Spaghetti „alla checca“ in a spicy white wine sauce with diced tomatoes, arugula and garlic (vegan) ^a	10,50
Spaghetti King Prawns in a spicy white wine sauce with diced tomatoes, arugula and garlic ^{a, d}	17,50

PIZZA

Pizza bread (optionally with garlic) (vegan) ^{a, 2, 11}	4,90
Pizza Margherita with oregano from Sitia ^{a, 2, 11}	6,70
Pizza Regina with honey ham and mushrooms ^{a, 2, 11, g}	9,40
Pizza with spinach and feta cheese ^{a, 2, 11, g, d}	9,40

MEAT

Roast Beef with remoulade and roasted potatoes ^{2, g}	15,40
Homemade moussaka with small mixed salad ^{14, g}	15,90
Oven-fresh roast pork with potato dumplings and coleslaw ^{14, a, g, i}	15,80
Original Vienna Schnitzel (veal) roasted in butter with cowberries, optionally with fries or roasted potatoes served with a mixed side salad ^{a, c, 2, 11}	21,50
Extra cowberries	2,00

Fish

Grilled baby calamari with basmati rice and mixed seasonal salad ^{2, 11}	20,50
Grilled fresh salmon medallions in a honey-lime sauce with herbs, diced tomatoes served with buttered potatoes and blanche vegetables ^{2, 4, 11, g}	21,50

DESERTS

Warm chocolate soufflé with vanilla ice cream and whipped cream ^{a, 11, g}	6,80
Tiramisu ^{c, g, 8, 11}	5,90
Panna Cotta with raspberry sauce ^{g, 11}	5,80
Greek yoghurt with walnuts and honey ^{g, h, 11}	6,70

The poultry meat offered by us comes from alternative Bavarian animal husbandry.

Our Weißwürste come from the butchery Vogl.

The poultry meat offered by us comes from alternative Bavarian animal husbandry and our

We purchase beef, veal and pork from the same supplier as our trusted butcher Vogl.

The herbs used to prepare our teas and dishes, as well as honey and salt, come from small farmers in the villages of Sitia (Crete).

Our olive oil comes from our own production from our olive trees in Crete.

The apple juice comes from an old farm orchard in Weicht in the East Allgaeu. The stock includes

21 fruit trees, some of which are so old that we can only name the varieties according to our colloquial language. This year the direct juice is pressed, pasteurized and without any additives or sprays. The special thing about it is that in each bottling there are at least five different varieties, sometimes mixed with a little pear".

Prices are displayed in Euro