

PreysingGarten

STARTER

Minestrone (vegan)	7,80
Soup of the day. Please see board	
Bruschetta with diced tomatoes, garlic and fresh basil (vegan)	6,80
Homemade Greek appetizer plate with tzatziki, eggplant salad, Tarama, hummus, stuffed vine leaves, red pepper and Pita bread	16,30
Tzatziki	6,20
Hummus paste (vegan)	6,20
Eggplant salad (vegan)	6,20
Tarama	6,20
Pita bread with oregano or girlic	2,30
Breadbasket (from Schmidt bread factory)	3,00

SALADS optionally with bread 1,50 Euro extra

Salad with chicken breast strips (fair traded and sustainable farming), roasted mushrooms and corn ^{2, 11}	17,80
Salad with grilled goat cheese marinated with honey, beetroot, walnuts and roasted pumpkin seeds ^{2, g, 11, 17}	17,80

MEAT

Mousaka with salad	15,50
Souvlaki of Pork or chicken breast with fresh vegetables, or salad and tzatziki	16,50
Red Thai curry with vegetables and chicken breast strips (fair traded and sustainable farming) and basmati rice (vegan, spicy) ⁴	17,80
Original Wiener Schnitzel breaded veal fried in butter and served with cranberry sauce, optionally with French fries or roasted potatoes and a small mixed salad ^{a, c, 2, 11}	23,50
Extra cranberry sauce	2,20

Fish

Salmon lasagne	16,50
Grilled baby calamari with basmati rice and mixed salad ^{2, 11}	22,50
Grilled fresh salmon trout fillet or fresh char fillet on almond butter with buttered potatoes and steamed vegetables ^{2, 4, 11, g}	22,80

PASTA

Spaghetti aglio olio e peperoncini (vegan) ^a	11,50
Penne Arrabbiata (vegan) ^{a, 2, 4}	11,80
Spaghetti Bolognese ^{a, 2}	15,50
Noodles with ham, egg, leek, cream and a mixed salad ^{a, g, 11}	15,50
Spaghetti "Carbonara" ^{a, g, 11, 14}	15,50
Spaghetti "alla checca" in a spicy white wine sauce with diced tomato, rocket and garlic (vegan) ^a	13,20
Spaghetti Scampi in a spicy white wine sauce with diced tomato, rocket and garlic ^{a, d}	17,80
Spaghetti with seafood ^{a, b, d}	17,80

PIZZA (30 cm)

Pizza bread (optional with or without garlic) (vegan) ^{a, 2, 11}	6,20
Pizza Margherita with oregano from Sitia ^{a, 2, 11, g}	8,80
Pizza Salami ^{a, 2, 11, g}	14,40
Pizza al Funghi with mushrooms, crème fraiche and rocket ^{a, g, 2, 11}	15,20
Pizza with spinach and feta cheese ^{a, 2, 11, g, d}	15,80
Pizza with finely sliced pear, gorgonzola, and walnuts ^{a, 2, 11, g, d}	16,20
Pizza Regina with honey ham and mushrooms ^{a, g, 2, 11, g}	16,20
Pizza with finely sliced Parma ham, rocket and parmesan cheese ^{a, 2, 11, g}	16,70
Pizza al Tonno with tuna and onion rings ^{a, g, 2, 11}	16,70
Pizza with seafood ^{a, b, d, 2, 11, g}	16,20

VEGETARIAN

Cheese noodles with melted 'Emmentaler', fried onions and a mixed salad ^{a, g, 2, 11}	16,20
Red Thai curry with vegetables and basmati rice (vegan, spicy) ⁴	16,20
Red peppers stuffed with feta cheese topped with roasted onion rings and served with salad ^{g, 2}	15,80

DESSERTS

Warm chocolate soufflé with vanilla ice cream and whipped cream ^{a, 11, g}	8,20
Tiramisu ^{c, g, 8, 11}	6,80
Panna cotta with raspberry sauce ^{g, 11}	6,80
Greek yogurt with almonds and honey ^{g, h, 11}	8,20
Affogato (espresso with vanilla ice cream)	3,90

Where does what come from? You can trust us. All our products are selected with great care and attention to animal welfare, sustainability, and environmental protection.

All our poultry comes from species-appropriate, Bavarian animal husbandry.

For our beef, veal, and pork, as well as our famous Weißwüsch, we rely on our long-time and trusted butcher, Vogl.

The eggs come from happy, free-range chickens in the region.

All our fish come exclusively from Bavarian breeding since this summer.

The bread is delivered fresh daily from the bakery around the corner from the Schmidt family bread factory.

Our new wine list focuses mainly on wines from small winegrowing families that we either even know personally and we share their philosophy.

The aromatic herbs for our teas and for food preparation, as well as the honey and salt, we obtain directly from small farmers who are from Sitia in Crete.

Our olive oil is from our own production, only olives from our own olive trees in Crete are used.

Do you have further questions? Feel free to contact us at any time.