

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, Guacamole, Eggplant-feta cream or tarama cream, eggplant salad and tzatziki with pita bread and bread basket ^{g, d, c}	12,60
Pitabread with Oregano or Garlic	2,50
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}	15,50
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}	17,50
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}	18,80
Breakfast 6: 2 pieces of Bavarian white sausages of the butcher`s Vogl with 1 Brezel and sweet mustard of Händlmaier	7,80

EGGS AND OMELETES Optionally with a side salad 3,00 Euro extra

1 Boiled egg ^c	3,50
3 Scrambled eggs or 3 Fried eggs ^{c, g}	8,50
Omelet of 3 eggs with fresh herbs and tomato ^{c, g}	9,60
Omelet of 3 eggs with Greek goat and sheep cheese from Larissa, tomato and herbs ^{c, g}	11,80
Omelet of 3 eggs with spinach and feta cheese ^{c, g}	11,80
3 Scrambled eggs with smoked salmon and tomato ^{c, g, d}	11,80
3 Scrambled or fried eggs with crispy bacon strips ^{c, g}	11,20
Farmers` Omelet with potatoes, bacon, onions and fresh herbs ^{c, g, 5}	13,50

À LA CARTE

Croissant ^{a, 11}	3,50
Extra bread basket ^{a, 11.}	3,00
Brezel ^{a, 11}	2,50
Brezel with butter ^{a, g, 11}	4,00
Muesli with milk or yogurt and fresh fruits thyme honey from Kreta and cinnamon ^{a, g, 11, b}	9,20
Greek yogurt with honey and walnuts or Greek Yogurt with fruits and honey ^{g, h, 11}	9,20
Fresh fruit salad ¹¹	8,70
Smoked salmon with horseradish and lemon ^{d, 5}	9,40
Butter ^g	2,20
Red or yellow marmalade or Nutella ^{2, 11}	2,20
Thyme honey (from Sitian/Kretan family)	2,20
Hummus or Guacamole	5,20
Salmon Bagel with cream cheese, smoked salmon, cucumber and pepper	9,80
Humus Bagel with Humus, cucumber, pepper and sprouts	8,40
French Toast with bacon and maple syrup	7,70
French Toast with ½ avocado	8,80

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STARTER

Minestrone (vegan)	8,70
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	16,80
Tzatziki	6,20
Hummus paste (vegan)	6,20
Eggplant salad (vegan)	6,20
Tarama	6,20
Pita bread with oregano or girlic	2,50
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}	18,50
Salad with grilled goat cheese marinated with honey, beetroot, walnuts and roasted pumpkin seeds ^{2, g, 11, 17}	18,50

MEAT

Mousaka with salad	16,80
Souvlaki of Pork or chicken breast with fresh vegetables, or salad and tzatziki	17,80
Red Thai curry with vegetables and chicken breast strips (fair traded and sustainable farming) and basmati rice (vegan, spicy) ⁴	18,50
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}	25,50
Extra cranberry sauce	2,20

Fish

Tagliatelle with salmon fillet in a fine prosecco- lobster- cream sauce	17,80
Grilled baby calamari with basmati rice and mixed salad ^{2, 11}	23,50
Grilled fresh salmon trout fillet or fresh char fillet on almond butter with buttered potatoes and steamed vegetables ^{2, 4, 11, g}	24,50

PASTA

Spaghetti aglio olio e peperoncini (vegan) ^a	13,50
Penne Arrabbiata (vegan) ^{a, 2, 4}	13,50
Spaghetti Bolognese ^{a, 2}	16,90
Noodles with ham, egg, leek, cream and a mixed salad ^{a, g, 11}	17,50
Spaghetti "Carbonara" ^{a, g, 11, 14}	16,90
Spaghetti "alla checca" in a spicy white wine sauce with diced tomato, rocket and garlic (vegan) ^a	15,50
Spaghetti Scampi in a spicy white wine sauce with diced tomato, rocket and garlic ^{a, d}	18,20
Spaghetti with seafood ^{a, b, d}	18,20

PIZZA (30 cm)

Pizza bread (optional with or without garlic) (vegan) ^{a, 2, 11}	6,50
Pizza Margherita with oregano from Sitia ^{a, 2, 11, g}	9,80
Pizza Salami ^{a, 2, 11, g}	15,80
Pizza al Funghi with mushrooms, crème fraiche and rocket ^{a, g, 2, 11}	16,70
Pizza with spinach and feta cheese ^{a, 2, 11, g, d}	17,20
Pizza with finely sliced pear, gorgonzola, and walnuts ^{a, 2, 11, g, d}	17,60
Pizza Regina with honey ham and mushrooms ^{a, g, 2, 11, g}	17,60
Pizza with finely sliced Parma ham, rocket and parmesan cheese ^{a, 2, 11, g}	18,20
Pizza al Tonno with tuna and onion rings ^{a, g, 2, 11}	18,20
Pizza with seafood ^{a, b, d, 2, 11, g}	18,20

VEGETARIAN

Cheese noodles with melted 'Emmentaler', fried onions and a mixed salad ^{a, g, 2, 11}	16,50
Red Thai curry with vegetables and basmati rice (vegan, spicy) ⁴	16,50
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.