

SINCE



PRINZ MYSHKIN

1984

SOUP & STARTER & SALAD

Rasam € 6,5 v/gf/g
indian tomato-lentil soup

Miso Soup € 6,5 v/d/g/10
silken Tofu/seaweed/bean sprouts/spring onions

Guacamole vegan € 13,0 v/gf
tortilla chips/ homemade avocado cream/
red salsa sauce

Mixed Salad € 12,5
colorful leaf salad/tomato/cucumber/peppers
optionally with

- Burrata + € 5,0 e
- caramelized goat's cheese + € 5,0
- Feta /olives/onions/pepperoni + € 5,0

choose one of our homemade dressings:

- Raspberry Dressing /h
- Yoghurt Dressing /e/h/l
- Walnut Dressing /f
- Balsamic & olive oil

Small side salad € 6,5
colorful leaf salad
Tomato /cucumber /peppers/ edamame

PINSA & PASTA

Pinsa Pomodoro Rucola € 16,5 a/e
diced tomato/ basil/ rocket
• with burrata + € 5,0

Pinsa Oystermushroom € 18,5 a/e
oyster mushrooms/ spinach/ tomato /
gorgonzola

Pinsa Tartuffata € 24,0 a/e
black Truffle/Mozzarella/Tomatosauce
vegan option = with vegan cheese

Lasagne € 18,0 a/e/g/l
Tomato/mushroomragout/bechamel/mozzarella

Crespelle € 19,0 a/b/e/g
Buckwheat crêpes/ spinach/ricotta/
herb-cream-sauce

Ravioli vegan € 16,5 a/e/2/7
for the seasonal filling ask the service staff
sage "butter" vegan / rocket/ vegan cheese

Spinach-Ricotta-Dumplings € 18,5
a/b/e/f/m
Spinach/ricotta/butter/italian hard cheese

Potato Gnocchi € 15,5 a/e/g/7
Tomatosauce/rocket/ital. hard cheese
vegan option = with vegan cheese

Tagliatelle Tartuffata € 23,0 a/e
cream/black Truffle/ital. hard cheese
vegan option (with Soycream & veg. cheese)

children's plate € 8,5 v
Pasta (Penne or Chicche) & Tomatosauce

v= vegan / gf= glutenfree /

a=gluten / b=eggs/ c=peanuts/ d=soy/ e= milk/ f=nuts/ g=celery/ h=mustard/ i=sesame/ j=sulfites/ k=lupins/ l=alcohol/ m=yeast / 1=caffeine/ 2= colorant/ 4 = phenylalanine/ 5= quinine 6= antioxidant/ 7 = preservatives/ 8 = sweetener/

9 = flavor enhancer/ 10 = phosphate/ 11= sulphurized

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MAIN DISHES

Palak Paneer € 18,5 gf/e/d/g
*yellow spinach curry/tomato/oyster
 mushrooms/paneer/fragrant rice
 vegan option=with Tofu*

Red Thai Curry vegan € 18,5 v/gf/d
*vegetables/ red curry-coconut
 sauce/smoked tofu/ fragrant rice*

Saitan Ragout € 23,0 a/d/e/g/l
*Saitan /mushroom-red wine-cream-sauce/
 steamed vegetables/ potato-courgette-
 truffle -gratin
 vegan option = with fragrant rice or
 Chicche (Mini Gnocchi)*

Curry Diabolo vegan € 18,5 gf/v/h
Soynuggets/vindaloo-curry/ fragrant rice

Potato-courgette-truffle-gratin € 21,5
 e/gf/l/h/f
*potato/courgette/truffle paste/leaf salad/
 walnut dressing*

Stuffed Zucchini Flowers € 19,5 a/e/f/m
*Ricotta-pea-carrot-filling/ tempura/ tomato-
 chili-dip/ salad bouquet/walnut dressing*

Nansei vegan € 18,5 v/d/i/l
*vegetables/ homemade teriyaki
 sauce/smoked tofu/frangrant rice*

Extra portion of rice € 3,5

DESSERT

Mango Tiramisu € 8,5 a/b/e
Mascarpone/egg/mango/ladyfingers

Veganes "Tiramisu" € 8,5 a/d
Soy/coffee/bisquit biscoff

Crème Brûlée € 8,6 b/e
*cream /real vanilla/ egg yolk/ brown
 sugar*

Mousse au chocolat vegan € 8,6 v/d
*homemade mousse made from belgian
 chocolate/soy*

Espresso Affogato € 5,9 e/l
Vanilla ice/espresso

Tartuffo Affogato € 8,9 e/f/l
*Tartuffo scuro
 (Zabaglione/chocolate/hazelnutpieces) /espresso
 also available decaffeinated*

**Our cakes come from the social baking
 project KUCHENTRATSCH and from
 an artisan confectionery in Munich.**

Cake from the display case € 5,4

Portion of cream € 1,3

Portion of cream VEGAN € 1,3

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