

SINCE



PRINZ MYSHKIN

1984

MAIN DISHES

PALAK PANEER € 19,5 gf/e/d/g
yellow spinach curry/tomato/oyster
mushrooms/paneer/fragrant rice
vegan option=with Tofu

THAI CURRY vegan € 19,5 v/gf/d
vegetables/ red curry-coconut
sauce/smoked tofu/ fragrant rice

SAITAN RAGOUT € 24,0 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 € 19,5 gf/v/h
Soynuggets/vindaloo-curry/ fragrant rice

POTATO-ZUCCHINI-TRUFFLE-GRATIN
€ 22,00
e/gf/l/h/f
potato/courgette/truffle paste/leaf salad/
walnut dressing

STUFFED ZUCCHINI FLOWERS € 21,00
a/e/f/m
Ricotta-pea-carrot-filling/ tempura/ tomato-
chili-dip/ salad bouquet/walnut dressing

NANSEI vegan € 19,5 v/d/i/l
vegetables/ homemade teriyaki
sauce/smoked tofu/frangrant rice

Extra portion of rice € 3,5

DESSERT

MANGO TIRAMISU € 8,9 a/b/e
Mascarpone/egg/mango/ladyfingers

RASBERRY TIRAMISU € 8,9 a/b/e
Mascarpone/egg/rasberry/ladyfingers

VEGAN "TIRAMISU" € 8,9 a/d
Soy/coffee/bisquit biscoff

CRÊME BRÛLÉE € 8,9 b/e
cream /real vanilla/ egg yolk/ brown sugar

MOUSSE AU CHOCOLAT vegan € 8,9 v/d
homemade mousse made from belgian
chocolate/soy

ESPRESSO AFFOGATO € 5,9 e/i
Vanilla ice/espresso

TARTUFFO AFFOGATO € 8,9 e/f/i
Tartuffo scuro
(Zabaglione/chocolate/hazelnutpieces) /espresso
also available decaffeinated

Try our delicious cakes and tarts made by
Johanna Sax, master confectioner and
former head pastry chef at the Hotel Vier
Jahreszeiten

Cake/Tarte per piece € 5,6

Portion of cream € 1,3

Portion of cream VEGAN € 1,3

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