

SINCE



PRINZ MYSHKIN

1984

SOUP & STARTER & SALAD

RASAM € 6,9 v/gf/g
indian tomato-lentil soup

MISO SOUP € 6,9 v/d/g/10
silken Tofu/seaweed/bean sprouts/
spring onions

GUACAMOLE vegan € 14,0 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 € 6,9
colorful leaf salad
Tomato /cucumber /peppers/ edamame

PINSA & PASTA

PINSA POMODORO RUCOLA € 16,5 a/e/h
diced tomato/ basil/ rocket

- with burrata + € 5,0

PINSA OYSTERMUSHROOM € 18,5 a/e/h
oyster mushrooms/ spinach/ tomato / gorgonzola

PINSA TARTUFFO € 24,0 a/e/h
black Truffle/Mozzarella/Tomatosauce
vegan option = with vegan cheese

LASAGNE € 18,50 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 € 16,5 a/e/g/7
Tomatosauce/rocket/ital. hard cheese
vegan option = with vegan cheese

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

CHILDREN'S PLATE € 8,5 v/a/g/7
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 € 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

VEGANES "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

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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