



# PRINZ MYSHKIN SUMMER MENU

## STARTERS

**RASAM / VEGAN** € 7,50  
indian tomato and lentil soup I glutenfree I °G

**MIXED STARTERS**  
**BIG** € 15,20  
**SMALL** € 10,50  
**VEGAN PLEASE ADVISE SERVICE**

mixed, pickled Antipasti indian & asian Style I with Hummus I °A)B)D)E

**GUACAMOLE / VEGAN** € 11,20  
mexican avocado cream with Tortilla chips & red salsa sauce I glutenfree I °C

## OUR CLASSICS

**CREPELLE AL FORNO** € 16,90  
homemade buckwheat crêpes with a filling of spinach I ricotta I and freshly grated parmesan I baked in the oven in herb & cream sauce I °A)B)E)G)H

**SEITAN RAGOUT / VEGAN** € 21,50  
marinated seitan with mushrooms in red wine sauce I served with fresh steamed vegetables & potato gratin I (vegan = with rice) I °A)F)G)H)L

**RED THAI CURRY / VEGAN** € 19,50  
stir fried vegetables with red thai curry sauce (hot) & coconut milk & white rice I glutenfree I °G

**PALAK PANEER I VEGAN** € 17,50  
**OPTION POSSIBLE**  
Spinach Curry I Paneer cheese (homemade from cow milk) I tomato I oyster mushrooms I onions I white rice I (vegan option with smoked Tofu) I °G

**NANSEI I VEGAN** € 19,70  
wok vegetables with oyster mushrooms I bamboo shoots I carrots I spring onions I broccoli I smoked tofu I in Japanese teriyaki sauce I white rice I °A)D)G)I

**TOFU STROGANOF** € 22,90  
marinated tofu with mushrooms in red wine cream sauce I served with fresh steamed vegetables I choose between white rice OR Potato-Zucchini-Gratin I °A)D)E)F)G)L

## SALADS

**ASIAN CHICORY SALADI VEGAN** € 16,50  
exotic mix of Mango I Papaya I Orange I red onions & coriander & chopped peanuts I Chicory I glutenfree I °A)F)J

**SALAD BURRATA** € 14,50  
mixed leaf salad I tomato & Burrata I please choose between walnut-I yoghurt- or raspberydressing I glutenfree I °G

**SIDE SALAD** € 6,20  
mixed leaf salad I please choose between walnut-I yoghurt- or raspberydressing I glutenfree

**POTATO-ZUCCHINI-TRUFFLE-GRATIN** € 19,50  
on a balsamic reduction I wiht rocket salad I walnut dressing I glutenfree °E)G)F

## PASTA

**LASAGNE** € 15,90  
stuffed with mushroom ragout I carrots I celery I tomatoes I baked in béchamel sauce with mozzarella cheese I °A)E)G

**TAGLIAITELLE AMANDA** € 15,90  
tagliatelle pasta in a light tomato-cream-sauce with oyster mushrooms I red wine I fresh tarragon I °A)E)L

**TAGLIAITELLE TARTUFATA** € 19,50  
tagliatelle in fresh truffle cream sauce I fresh parmesan I (vegan option with soy cooking cream) I °A)E)G

**RAVIOLI I VEGAN** € 14,90  
pasta pockets filled with potatoes and truffle pesto I with tomato sauce & fresh rocket salad I °A)E)G

**SPINACH RICOTTA DUMPLINGS** € 16,90  
homemade dumplings made out of ricotta cheese & spinach I melted sage butter I grated parmesan I roasted pine nuts I °A)B)E)G)H



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## PIZZA

<b>RUCOLA</b>	€ 14,90
Rocket salad I Mozzarella I freshly grated parmesan slivers I °A)E)H)	
<b>MOZZARELLA</b>	€ 13,90
Tomatoes I Mozzarella I olives I fresh basil I °A)E)H)	
<b>SPINAT</b>	€ 13,90
leaf spinach I feta cheese I °A)E)H)	
<b>MYSHKIN</b>	€ 16,50
roasted oyster mushrooms I spinach Roquefort I Gorgonzola I °A)E)H) NO Tomatoes	
<b>SCHAFSKÄSE</b>	€ 14,90
Tomatoes I feta cheese I olives I onions I chillies I °A)E)H)	
<b>BRUSCHETTA I VEGAN</b>	€ 11,90
fresh diced tomatoes I basil I garlic °A)H)	
<b>AUSTERNPILZE</b>	€ 16,50
roasted oyster mushrooms I mozzarella I rocket I red onions I cherry tomatoes I °A)H)	
<b>CHOOSE YOUR DOUGH FROM WHEAT FLOUR OR SPELT WHOLE GRAIN FLOUR</b>	

## DESSERTS

<b>APFELSTRUDEL</b>	€ 10,50
homemade I in a Viennese strudel pastry coating I walnuts I sultanas I a hint of cinnamon I brown sugar I brandy I optional with Vanillasauce OR Vanilla ice cream OR whipped cream I served warm I °A)E)F)L)	
<b>CHOCOLATE MOUSSE</b>	€ 6,90
a delicate seduction with bitter couverture & cream I glutenfree I °E)L)	
<b>CHOCOLATE MOUSSEI VEGAN</b>	€ 6,90
a delicate seduction with bitter couverture with sweet soy cream I glutenfree I	
<b>ICE CREAM I VARIUS TASTE I PER SCOOP</b>	€ 1,90
Vanilla I Strawberry I Lemon Sorbet (vegan) I Maple- Walnut I Chocolate I Yoghurt Natural I Pistacchio I Amarena cherry	
<b>PORTION CREAM</b>	€ 1,20
°E)	
<b>TARTUFFO AFFOGATO</b>	€ 8,90
Haselnut - & Zabaione ice cream I cocoa I Haselnut brittle in hot espresso I °A)B)E) coffein	
<b>CAKE FROM THE VETRINE</b>	€ 4,20
<b>PORTION CREAM</b>	€ 1,20
°E)	

## ALLERGENE & ZUSATZSTOFFE

### \* ALLERGENE:

A- GLUTENHALTIGES GETREIDE  
B- EIER UND EIERZEUGNISSE  
C- ERDNÜSSE UND ERDNÜSSEERZEUGNISSE  
D- SOJABOHNEN UND SOJABOHNERZEUGNISSE  
E- MILCH UND MILCHERZEUGNISSE  
F- SCHALENFRÜCHTE UND SCHALENFRUCHTERZEUGNISSE (MANDELN, HASELNÜSSE, CASHEWÜSSE, WALNÜSSE, PECANÜSSE, PARANÜSSE, PISTAZIEN, MACADAMIA- UND QUEENSLAND NÜSSE)  
G- SELLERIE UND SELLERIEERZEUGNISSE  
H- SENF UND SENFERZEUGNISSE - SESAMSAMEN UND SESAMERZEUGNISSE  
J- SCHWEFELDIOXID UND SULPHITE  
K- LUPINEN UND LUPINENERZEUGNISSE  
L- ALKOHOL  
M- HEFE

### ZUSATZSTOFFE

1 KOFFEINHALTIG  
2 MIT FARBSTOFF  
3 GESCHWÄRZT  
4 ENTHÄLT EINE PHENYLALANINQUELLE  
5 MIT CHININ  
6 MIT ANTI-OXIDATIONSMITTEL  
7 MIT KONSERVIERUNGSMITTEL  
8 MIT (EINER) ZUCKERART & SÜSSUNGSMITTELN  
10 FRUCHTSAFTGETRÄNK  
11 MIT GESCHMACKVERSTÄRKER  
12 MIT MILCHEIWEIS  
13 MIT PHOSPHAT  
14 GESCHWEFELT  
20 ERHÖHTER KOFFEINGEHALT (32MG/100ML)