

SINCE



1984

PRINZ MYSHKIN

## 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  
*tortilla chips/ homemade avocado cream/  
red salsa sauce*

**Mixed Salad € 12,0**  
*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**  
*Flat dough made from sourdough, wheat flour, rice  
flour and soy flour. Pinsa dough is very digestible  
due to the long dough resting time (48 hours)*

**Pinsa Pomodoro Rucola € 16,5** a/e/h/c/d  
*diced tomato/ basil/ rocket*

- with burrata + € 5,0

**Pinsa Oystermushroom € 18,5** a/e/h/c/d  
*oyster mushrooms/ spinach/ tomato /  
gorgonzola*

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

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

**Ravioli vegan € 16,5** a/e/2/7  
*wild garlic truffle filling/ 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*

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 possible=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 possible= with fragrant rice*

**Curry Diabolo vegan € 18,5** v/h  
*Soy nuggets/vindaloo-curry/ fragrant rice*

**Potato-courgette-truffle-gratin € 21,5**  
e/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/gf/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/savoardi*

**Vegan "Tiramisu" € 8,5** a/d  
*Soy/coffee/bisquit*

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

**Mousse au chocolat vegan € 8,2** v/d  
*homemade mousse made from belgian  
chocolate/soy*

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

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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