



# ASAM

## SCHLÖSSL

### DISHES

Detailed information on allergens and additives can be found in our separate allergen menu for food and beverages – please ask our service staff.



## STRAIGHT FROM THE BIG GREEN EGG THE CERAMIC CHARCOAL GRILL



The idea behind the Big Green Egg is thousands of years old.

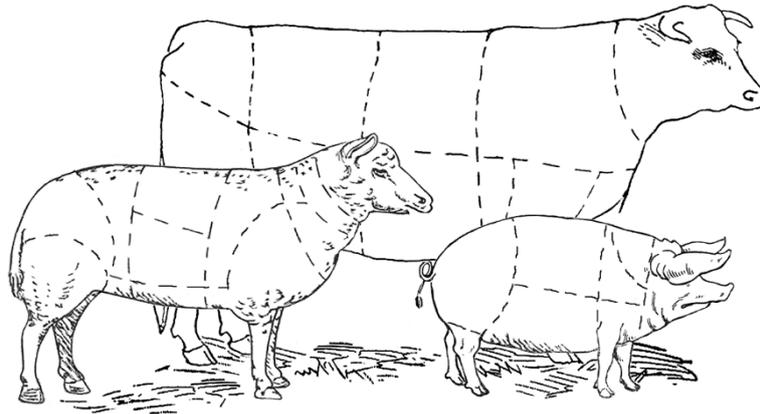
People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

For Shane, the Big Green Egg has become an indispensable element of his signature style. There are two XXL Big Green Eggs fired up almost around the clock in the custom-built Asam Schlössl grill kitchen.

**Shane's motto: Master the fire or it will master you.**



## OUR CUTS



|   | EUR        |
|---|------------|
| <b>Beef Fillet (250g) - Wet Aged from Schwarzbunte Cattle</b>   | <b>50</b>  |
| <b>Rib Eye (300g) – Dry Aged, from Bavarian Grass-fed Ox</b>  | <b>40</b>  |
| <b>Chateaubriand (500g) – for two people</b>  | <b>105</b> |
| <b>Wagyu Flank Steak (1kg) – Dry Aged from Australia, for two to three persons</b>  | <b>120</b> |
| <br><b>JOHN STONE – IRISH HEREFORD, 100% GRASS FED:</b>   |            |
| <b>Tomahawk (1,2kg) - dry aged for two people</b>   | <b>95</b>  |
| <b>US Rib Eye Bone in (900g)</b>  | <b>90</b>  |
| <b>Porterhouse (1kg) – dry aged, for two people</b>   | <b>105</b> |
| <br><b>EASTER LAMB FROM GUTSHOF POLTING, SERVED IN A CASSEROLE</b>  |            |
| Whole lamb shoulder from the charcoal grill,<br>served with baked vegetable beans, rosemary potatoes, and Shanes BBQ sauce<br>for two to three people | <b>110</b> |

### SIDES

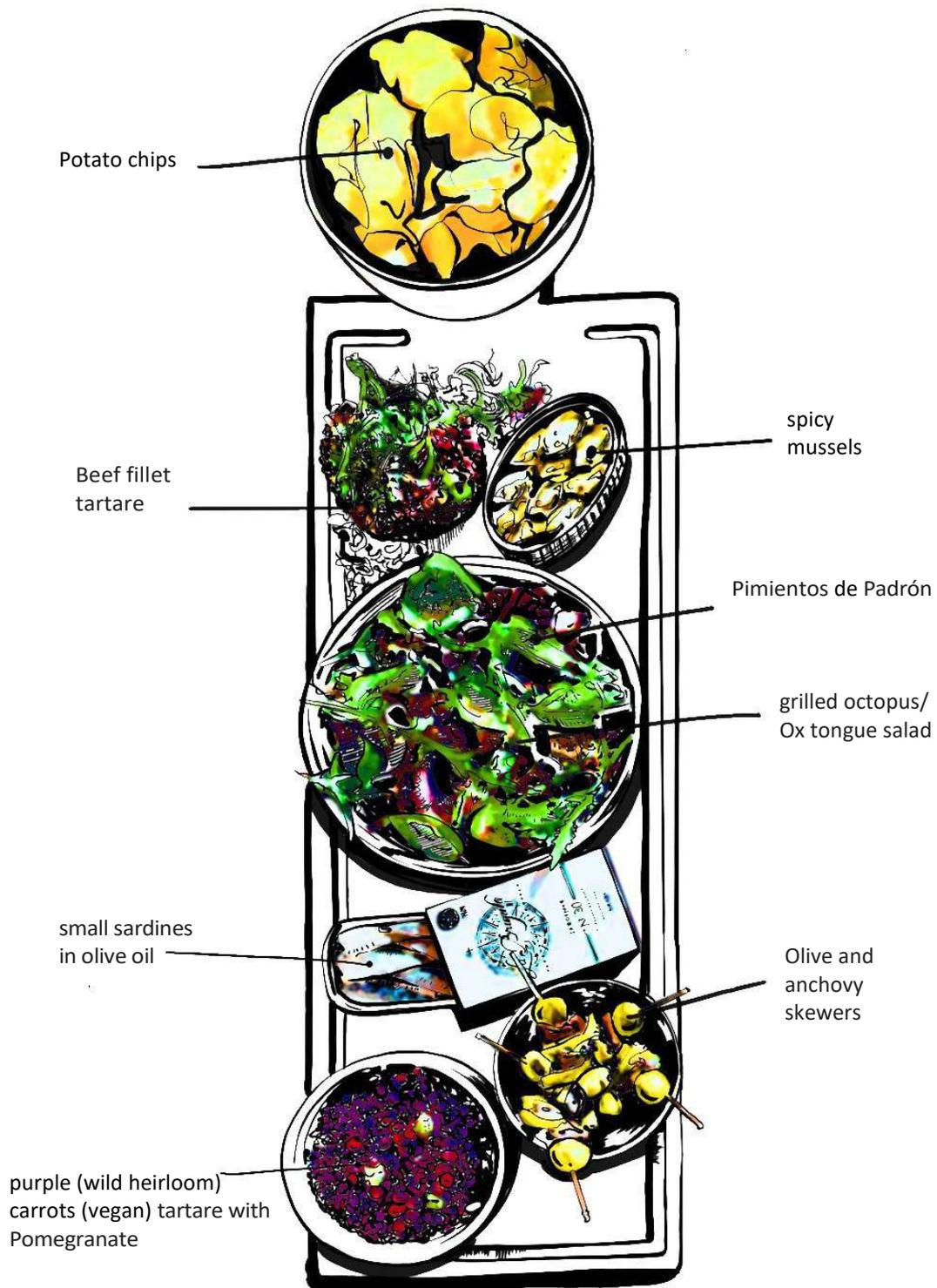
|  |   |
|--|---|
| French fries                             | 7 |
| Oven vegetables                          | 8 |
| Pimientos de Padrón                      | 9 |
| Baked potato with horseradish sour cream | 7 |
| Pumpkin and pointed cabbage vegetables   | 7 |
| Wild Broccoli                            | 9 |

### SAUCEN

|                        |   |
|------------------------|---|
| Café de Paris butter   | 4 |
| Schlössl-BBQ-sauce     | 4 |
| Red wine jus           | 6 |
| Horseradish sour cream | 4 |



## SCHLÖSSL SHARING BRETTL



Sitting together at the table, talking, laughing, and sharing a meal with wonderful people. Enjoy.

Our Schlössl Sharing Platter is available for four or more people (€20 per person).  
It is the ideal starter for culinary bliss.



## OUR SCHLÖSSL STARTERS

|  | EUR                |
|--|--------------------|
| Schrobenhausen asparagus salad, peas, oven-roasted tomatoes, wild herbs and wild garlic pesto  | 19                 |
| Beef Fillet Tartare (200 g) with oven-roasted tomatoes, watercress and freshly grated horseradish, served with toasted farmhouse bread | 26                 |
| Baby Romaine Salad with Fresh Figs, Pomegranate, Cottage Cheese and Balsamic–Sumac Vinaigrette   | 16                 |
| Grilled Octopus<br>on a “spicy” lamb’s lettuce salad with dark bread croutons and arugula  | 28                 |
| Heirloom Carrot Tartare (vegan)<br>with pomegranate, sumac, avocado-wasabi cream and yuzu dressing                                     | 18                 |
| Bavarian Burrata with oven-roasted tomatoes, arugula, basil pesto and tomato vinaigrette   | 16                 |
| Mixed Leaf salad   | small 6<br>large 8 |

## VEGETARIAN / VEGAN

|  |    |
|--|----|
| Schlutzkrapfen – stuffed with potatoes, sour cream and chives, tossed in brown butter, served with grated Parmesan and a small salad | 22 |
| Wild garlic spaetzle with gorgonzola, oven-roasted tomatoes and wild garlic pesto  | 24 |
| Schlössl Pretzel Gnocchi<br>with Pimientos de Padrón, tomato butter and grated Parmesan  | 18 |
| Grilled Aubergine Steaks with shiitake teriyaki, broccoli, snow peas and young leek  | 24 |

## SOUPS

|  |    |
|--|----|
| Beef Consommé with pancake strips              | 8  |
| Lobster bisque with prawns, leek, and tarragon | 12 |



## ASAM SCHLÖSSL SIGNATURE SPECIALTIES

|  | EUR |
|--|-----|
| Ox short rib braised<br>slow-cooked in red wine jus, with market vegetables and potato-leek purée  | 35  |
| Chicken breast suprême on a bed of sautéed asparagus and shimeji mushrooms,<br>baby spinach and celeriac purée, served with a miso and sherry foam | 28  |
| <b>SHANE'S SURF AND TURF</b>   |     |
| Beef fillet (120 g) and jumbo prawns from the Big Green Egg,<br>served with Pimientos de Padrón, French fries and Café de Paris butter             | 48  |
| Grilled duck leg on pumpkin and pointed cabbage vegetables with sweet potato purée   | 28  |
| <b>Local Oven-roasted Pork with Crispy Crust</b>   |     |
| with dark beer jus, potato dumpling and coleslaw   | 19  |
| smaller serving  | 16  |
| <b>Viennese Schnitzel from veal loin, fried in clarified butter, with wild cranberries<br/>and potato and lamb's lettuce salad</b>                 |     |
|  | 32  |
| smaller serving  | 25  |
| <b>Schlössl Pie</b>  |     |
| Braised meat filling with root vegetables, roast gravy under the puff pastry lid<br>and small salad  | 18  |
| Veal Burger with oxheart tomato, iceberg lettuce, BBQ sauce, served with French fries  | 22  |

## FISH

|   |    |
|---|----|
| Grilled fjord salmon with sautéed asparagus and shimeji mushrooms, baby spinach<br>and celeriac purée in a miso and sherry foam | 32 |
| Schrobenhausen asparagus risotto with grilled scampi  | 30 |

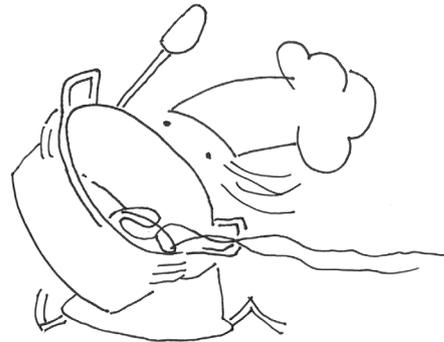


## SNACKS

|   | EUR |
|---|-----|
| Two original Munich white sausages<br>with sweet mustard and freshly baked pretzel (from 11:30 a.m. until 1 p.m.) | 6   |
| Obatzter<br>with red onions and oven-fresh pretzels   | 8   |
| La Brújula sardines in olive oil with toasted farmhouse bread   | 13  |
| Bread basket  | 3   |

## KIDS' MENU

|   |    |
|---|----|
| Breaded chicken fillets with French fries | 14 |
| Farfalle pasta with butter and Parmesan   | 9  |
| Spaetzle with sauce                       | 9  |
| Dumplings with sauce                      | 7  |





## DESSERTS

|   | EUR |
|---|-----|
| Glazed White Chocolate with Raspberry and Rhubarb Compote | 14  |
| Tyrolean Semolina Dumplings with Plum Compote             | 12  |
| Apple strudel with vanilla ice cream                      | 10  |
| Baileys Crème brûlée                                      | 12  |

## DESSERT WINE RECOMMENDATION

|                                |       |   |
|--------------------------------|-------|---|
| Molly Malone dessert wine      |       |   |
| Welschriesling & Weißburgunder | 0,1 l | 9 |

## ASAM SCHLÖSSL ICE CREAM

Delicious ice cream from the dairy farm on Lake Starnberg in the following flavours

|   |                    |
|---|--------------------|
|  Vanilla   | Raspberry (sorbet) |
|  Chocolate |                    |
|  Pistachio |                    |
|  Hazelnut  |                    |

per KING-SIZED scoop 5

## HOUSEMADE CAKE SPECIALITIES

It's highly worthwhile to take a look into our cake cabinet!  
There you will find seasonal baked specialties and classics du jour.

*All baked goods may contain traces of nuts.*



# ASAM

## SCHLÖSSL

BEVERAGES



## NON-ALCOHOLIC DRINKS

|   |                  | EUR      |
|---|------------------|----------|
| <b>HOME-MADE LEMONADES</b>  |                  |          |
| Asams Garten<br><i>Lime, elderberry, mint, ginger, lemonade, toni</i>         | 0,3 l            | 7,5      |
| Rhubarb-Strawberry-Lemonade<br><i>Rhubarb, strawberry, soda, basil</i>        | 0,3 l            | 7,5      |
| <b>WATER, COKE &amp; CO.</b>  |                  |          |
| Schlössl-Water<br><i>our sparkling table water</i>                            | 1,0 l (carafe)   | 7,5      |
| Adelholzener Alpenquellen Classic<br>sparkling / still                        | 0,25 l<br>0,75 l | 3,5<br>8 |
| Coca-Cola   | 0,33 l           | 4,9      |
| Coca-Cola zero  | 0,33 l           | 4,9      |
| Lemon lemonade  | 0,4 l            | 4        |
| Cola-Mix  | 0,4 l            | 4        |
| <b>JUICES</b>   |                  |          |
| Orange, apple, blackcurrant, elderberry, passion fruit<br>or rhubarb spritzer | 0,4 l            | 5        |



## BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

|                                       |        | EUR |
|---------------------------------------|--------|-----|
| <b>FRESHLY DRAWN</b>                  |        |     |
| Augustiner Lagerbier hell             | 0,5 l  | 4,6 |
| Radler                                | 0,5 l  | 4,8 |
| <b>FROM THE BOTTLE</b>                |        |     |
| Augustiner Pils                       | 0,33 l | 4,2 |
| Augustiner Edelstoff                  | 0,5 l  | 4,8 |
| Augustiner Non-alcoholic              | 0,5 l  | 4,6 |
| Augustiner Dark                       | 0,5 l  | 4,9 |
| Augustiner Wheat beer with yeast      | 0,5 l  | 4,9 |
| Ruß - Wheat beer with lemonade        | 0,5 l  | 4,9 |
| <b>OTHER BEERS</b>                    |        |     |
| König Ludwig non-alcoholic wheat beer | 0,5 l  | 4,9 |
| König Ludwig wheat beer dark          | 0,5 l  | 4,9 |
| König Ludwig light wheat beer         | 0,5 l  | 4,9 |



## HOT BEVERAGES

|                    | EUR   |  |
|--------------------|---|--|
| <b>COFFEE</b>      |   |  |
|                    |  |  |
| Cup of coffee      | 3,9   |  |
| Espresso           | 3,2   |  |
| Espresso Macchiato | 3,7   |  |
| Espresso doppio    | 5,9   |  |
| Cappuccino         | 4,7   |  |
| Latte Macchiato    | 5,3   |  |
| Milky coffee       | 5,5   |  |
| Hot chocolate      | 5   |  |

## TEA SPECIALITIES



We serve exclusive tea from the wonderful Teegalerie München.

Tea in a glass mug 7

### Asam Schloßl-Tea Bio

Finest blend from renowned Assam gardens

*full-bodied and malty in flavour, with fine notes of orange and vanilla. (3 minutes)*

### Darjeeling Himalaya Royal

The best fine tart first flush combined with spicy second flush parts  
aromatic-nutty flavour. (2-3 minutes)

### Asams White Champagne

White tea, rosehip, sour cherry and passion fruit

*An exquisite composition of delicate tea and tropical fruit. (1-2 minutes)*

### Isarflimmern

The idea for this refreshingly gentle blend of local herbs and a pinch of wanderlust was born during a walk along the Isar floodplains.

*Mixture of local herbs and a pinch of wanderlust. (5 minutes)*

### Rhubarb-Spritz

Once a Chinese immigrant, rhubarb has long since established itself in the European star cuisine.

*Savour this beguilingly fruity and low-acid refreshment. (5 minutes)*

### Gingerbread House fruit tea

with everything your Hansel & Gretl heart desires.

*a magical fairy-tale mix of cinnamon, popcorn, pineapple  
and roasted sugared-almond flavours*

*(10 minutes)*



## APERITIF

|   |        | EUR  |
|---|--------|------|
| ASAM "Gabry" Spumante Brut Rosé   | 0,1 l  | 7,5  |
| ASAM SPRITZ<br>Lillet rosé, Bitter lemon, blood orange, Prosecco                  | 0,25 l | 10,5 |
| LILLET SPRITZ<br>Wildberry Lillet, Prosecco,                                      | 0,25 l | 10,5 |
| APEROL SPRITZ<br>Sparkling wine, soda, Aperol, orange                             | 0,25 l | 10,5 |
| HUGO<br>Sparkling wine, soda, elderflower, mint, lime                             | 0,25 l | 10,5 |
| LIMONCELLO SPRITZ<br>Limoncello, Prosecco, soda, lemon                            | 0,25 l | 10,5 |
| APEROL PASSION FRUIT<br>Aperol, Prosecco, soda, passion fruit                     | 0,25 l | 10,5 |
| CAMPARI SPRITZ / ORANGE<br>Campari, soda, Prosecco / orange                       | 0,25 l | 10,5 |
| NEGRONI<br>Vermouth, Campari, gin, orange, lemon                                  | 0,25 l | 10,5 |
| NEGRONI SBAGLIATO<br>Vermouth, Campari, Prosecco, orange, lemon                   | 0,25 l | 10,5 |
| VERMOUTH TONIC<br>Red Vermouth, Schweppes Tonic, Orange                           | 0,25 l | 10,5 |
| Orange Bitter Spritz <b>non-alcoholic</b><br>Ramazotti 0,0 %, Tonic, Soda, Orange | 0,25 l | 8,5  |



## BUBBLES AGAINST TROUBLES

|  | EUR    |
|--|--------|
| <b>FRANCE</b>  | 0,75 l |
| Château de la Presle<br>Cremant de Loire Brut AOP        | 49     |
| Bouvet Ladubay<br>Cremant Saumur Brut Blanc "Tresor"     | 57     |
| Bouvet Ladubay<br>Cremant Saumur Brut Rosé "Tresor" AOP  | 59     |
| Ruinart Champagne Brut AOP                               | 130    |
| Ruinart Champagne Brut Rosé AOP                          | 150    |
| <b>ITALY</b>   |        |
| La Tordera, Veneto<br>ASAM "Gabry" Spumante Brut Rosé GP | 44     |



## OPEN WINES WHITE AND ROSÉ

|  | EUR               |
|--|-------------------|
| <b>GERMANY</b>   | 0,2 l             |
| „ASAM WEISS“<br>Juliuspital, Franken 2023 QW<br>Müller-Thurgau, Riesling, Silvaner | 9                 |
| RIESLING trocken<br>Künstler, Rheingau, 2023 QW                                    | 9                 |
| GRAUER BURGUNDER<br>Gutzler, Rheinhessen 2024 QW                                   | 9,5               |
| <b>AUSTRIA</b>   |                   |
| GRÜNER VELTLINER „Vision“<br>Markus Huber, Traisental 2024 QW                      | 9,5               |
| <b>ITALY</b>   |                   |
| LUGANA<br>Pilandro, Lombardei 2024 DOP   | 9                 |
| SAUVIGNON BLANC „DOXS“<br>Niklas, Südtirol 2024 DOP                                | 11                |
| <b>FRANCE</b>  |                   |
| MAGALI ROSÉ<br>Saint André de Figuière, Provence 2024                              | 10                |
| <b>GERMANY</b>   |                   |
| ROTLING<br>Weingut Fröhlich, Franken 2024 QW                                       | 9                 |
| Wine Spritzer  | 0,2l 7<br>0,5l 13 |



## OPEN WINES RED

|   | EUR   |
|---|-------|
| <b>GERMANY</b>  | 0,2 l |
| „ASAM ROT“<br>Egon Schmitt, Pfalz, 2021<br>Cabernet Sauvignon / Merlot QW | 9     |
| PINOT NOIR „Roter Phorphyr“<br>Weingut Kopp, Baden, 2020 QW               | 11    |
| <b>AUSTRIA</b>  |       |
| BLAUFRÄNKISCH-ZWEIGELT „Classic“<br>Josef Igler, Burgenland, 2020 QW      | 11    |
| <b>ITALY</b>  |       |
| PRIMITIVO „ORUS“<br>Vinosia, Apulien, 2024 IGP                            | 11    |



## BOTTLED WINES WHITE AND ROSÉ

|   | EUR    |
|---|--------|
| <b>GERMANY</b>  | 0,75 l |
| Juliuspital, Franken<br>„ASAM WEISS“ Müller-Thurgau, Riesling, Silvaner 2023 QW | 29     |
| Gutzler, Rheinhessen<br>Grauer Burgunder VDP Gutswein 2024 QW                   | 35     |
| Weingut am Stein, Franken<br>Silvaner Würzburger Stein VDP Erste Lage 2023 QW   | 60     |
| Hamm, Rheingau<br>Riesling Winkeler Dachsberg VDP Erste Lage 2020 QW            | 65     |

## ROSÉ WINE

|   |    |
|---|----|
| <b>GERMANY</b>  |    |
| ROTLING<br>Weingut Fröhlich, Franken 2024 QW            | 34 |
| <b>FRANCE</b>   |    |
| SAINT ANDRÉ DE FIGUIÈRE<br>"Magali" Rose, Provence 2024 | 35 |



## BOTTLED WINES WHITE

|  | EUR             |
|--|-----------------|
| <b>AUSTRIA</b>   | 0,75 l          |
| Martin Pasler, Burgenland<br>Chardonnay Leithaberg Reserve "Henneberg" 2023 QW       | 45              |
| Markus Huber, Traisental<br>Grüner Veltliner „Vision“ 2023 QW                        | 34              |
| Weingut Knoll, Wachau<br>Riesling "Loibner" Federspiel 2024 QW                       | 53              |
| Grüner Veltliner "Kreutles" Smaragd 2023 QW  | 78              |
| Weingut Bernhard Ott, Wagram<br>Grüner Veltliner "Fass 4" 2024 QW                    | 0,75 l 55       |
|  | Magnum 1,5l 120 |
| <b>FRANCE</b>  |                 |
| Domaine Thomas, Loire<br>Sancerre „Le Pierrier“ 2023 AOP                             | 51              |
| Jean-Marc Brocard, Burgund<br>Chablis 2023 AOP                                       | 43              |
| Remoissenet Père et Fils, Burgund<br>Chassagne Montrachet 1er Cru „Morgeot“ 2023 AOP | 245             |
| <b>ITALY</b>   |                 |
| Cantina Pilandro, Lombardei<br>Lugana 2024 DOP                                       | 32              |
| Niklas, Südtirol<br>Sauvignon Blanc „DOXS“ 2024 DOP                                  | 45              |



## BOTTLED WINES RED

|  | EUR    |
|--|--------|
| <b>GERMANY</b>   | 0,75 l |
| Weingut Kopp, Baden<br>Spätburgunder „Roter Porphy“ 2020 QW                            | 44     |
| Egon Schmitt, Pfalz<br>„ASAM ROT“ Cabernet Sauvignon-Merlot 2022 QW                    | 32     |
| Markus Schneider, Pfalz<br>„Black Print“ 2022 QW                                       | 49     |
| <b>AUSTRIA</b>   |        |
| Martin Pasler, Burgenland<br>Zweigelt 2020 QW  | 39     |
| Josef Igler, Burgenland<br>„Maximus“ Blaufränkisch, Cabernet Sauvignon, Merlot 2020 QW | 44     |



## BOTTLED WINES RED

|   | EUR    |
|---|--------|
| <b>ITALY</b>  | 0,75 l |
| Paolo Cottini, Venetien<br>Amarone della Valpolicella Classico 2018 DOP       | 110    |
| Siro Pacenti, Toskana<br>Rosso di Montalcino 2022 DOP                         | 65     |
| Brunello di Montalcino "Pelagrilli" 2018                                      | 120    |
| Vinosia, Apulien<br>Primitivo "Orus" 2024 IGP                                 | 43     |
| <b>FRANCE</b>   |        |
| Château Tour de Pressac, Bordeaux<br>Saint-Emilion Grand Cru 2019 AOP         | 85     |
| Château Saint-Aubin, Bordeaux<br>Médoc Cru Bourgeois 2020 AOP                 | 45     |
| Domaine du Coste Chaude, Rhône<br>Grenache-Syrah "La Rocaille" 2019 AOP       | 41     |
| Pierre Gaillard, Rhône<br>Côte Rôtie 2023 AOP                                 | 130    |
| René Bouvier, Burgund<br>Gevrey Chambertin 1er Cru „Combe Aux Moine“ 2018 AOP | 245    |
| <b>SPAIN</b>  |        |
| Basconcillos, Ribera del Duero<br>„Vina Magna“ Crianza, 2020 DOP              | 71     |
| „Vina Magna“ Alto del Cura Reserva, 2020 DOP                                  | 115    |



## DIGESTIF

|   | EUR  |
|---|------|
| <b>BRENNEREI PRINZ</b>  | 2 cl |
| Obst Schnaps  | 6    |
| Alte Williams Christ Birne                                      | 6    |
| Alte Marille  | 6    |
| Alte Haus-Zwetschge   | 6    |
| Alte Haselnuss  | 8    |
| <b>LANTENHAMMER</b>   | 2 cl |
| Waldhimbeere  | 12   |
| Williams  | 12   |
| Enzian  | 12   |
| Blutorange  | 12   |
| <b>BITTERS</b>  | 4 cl |
| Averna  | 7    |
| Ramazzotti  | 7    |
| Jägermeister  | 6    |
| Fernet Branca   | 7    |
| Limoncello  | 7    |
| <b>LONGDRINKS</b>   |      |
| <b>Moscow Mule</b> - Lion's Vodka, Spicy Ginger, Lime           | 12   |
| <b>Cuba Libre</b> - Havana Club, Lime, Cola                     | 12   |
| <b>Vodka Lemon</b> – Lion's Vodka, Schweppes Bitter Lemon, Lime | 12   |
| <b>Gin &amp; Tonic</b> - Gin (The Duke), Tonic Water, Lime      | 14   |
| <b>Jacky Cola</b> - Jack Daniel's & Coca Cola                   | 14   |
| <b>Gin Mare</b> - Tonic Water, Orange, Rosemary                 | 17   |



## HISTORY

In 1687, the electoral privy councillor Adrian von Kray built a country estate in Thalkirchen next to the Schadeneckmühle mill, which had existed since the 14th century and at the time was considered to be well outside Munich. In 1724, Cosmas Damian Asam bought the estate and converted it into an artists' residence as it appears today. He added a storey to the building and painted the new façade with frescoes as were typical in Munich around 1729. He had a geometric baroque palace garden laid out on the south side.

He paid for the upgrade with the commission he had received for his fresco work in Einsiedeln Abbey. He therefore named the property after the Swiss place of pilgrimage - Asamisch Maria Einsiedel Dall (Asamic Maria-Einsiedel Valley).

After that the Schloßl (or "little palace") changed owners several times. In 1838, an extension with an excursion restaurant was built on the east side. From 1923 to 1927 the facades were again frescoed. During the Second World War, the Asam Schloßl burned down, and its remains were secured in 1947 with an emergency roof. In 1957, the architect and preservationist Erwin Schleich acquired the property from the city of Munich.

In 1982 Karl Manninger reconstructed the frescoes based on vedute in the Asamic version. In 1992 Augustiner Bräu acquired the Asam Schloßl. The frescoes on the facades and in the ballroom were restored by the Augsburg painter Hermenegild Peiker. From 1993-2019, Birgit Netzle was the proprietor of the Asam Schloßl. Since mid-September 2020, Barbara and Shane McMahon and their experienced gastronomy team have joined the long line of illustrious hosts at this richly traditional inn.

The coat of arms in the logo shows the history of the Schloßl. Did you notice that the crown sits right on the gable? The diamond pattern stands for Bavaria. The ravens are the symbols of Einsiedeln Abbey. The shield is held by two lions. Just like at in the Feldherrnhalle at Munich's Odeonsplatz, one lion has its mouth open and the other closed. The lion with the open mouth looks in the direction of the King's Residenz, the other to the Theatinerkirche church. The reason for this is that in the olden days, one was allowed to complain about the government, but not about the church.



## DECLARATIONS / WINES

All wines contain sulphites

PW = (D/A) Premium wine  
QW = (D/A) Quality wine  
DAC = (A) Districtus Austriae Controllatus  
AOP = (F) Appellation d'Origine Protégée  
VdF = (F) Vin de Franc  
IGP = (I) Indicazione Geografica Protetta (F) Indication Géographique Protégée  
DOP = (I) Denominazione di Origine Protetta  
WO = (SA) Wine of Origin

## ZUSATZSTOFFE & ALLERGENE

### 1.) Feed additives

- 1 = with coloring
- 2 = with preservatives
- 3 = with antioxidants
- 4 = with flavor enhancers
- 5 = sulfured
- 6 = blackened
- 7 = with phosphate
- 8 = with sweeteners
- 9 = contains a source of phenylalanine
- 10 = waxed
- 11 = with nitrite curing salt
- 12 = tartrazine (with coloring, may affect the activity and attention of children)
- 13 = contains caffeine
- 14 = contains quinine

### 2.) Allergens

- a = cereals containing gluten
  - a1 = wheat (such as spelt or khorasan wheat),
  - a2 = rye,
  - a3 = barley,
  - a4 = oats,
  - a5 = kamut or hybrid strains thereof, and products thereof
- b = crustaceans and products thereof
- c = eggs and egg products
- d = fish and fish products
- e = peanuts and peanut products
- f = soybeans and soybean products
- g = milk and milk products
- h = Nuts and nut products
  - h1 = Almonds
  - h2 = Hazelnuts
  - h3 = Walnuts
  - h4 = Cashews
  - h5 = Pecans
  - h6 = Brazil nuts
  - h7 = Pistachios
  - h8 = Macadamia or Queensland nuts and products made from them
- i = Celery and celery products
- k = Mustard and mustard products
- l = Sesame seeds and sesame products
- m = Sulfur dioxide and sulfites
- n = lupins and lupin products
- o = mollusks and mollusk products

We would like to kindly inform you that our restaurant accepts no liability for personal items left behind on the premises. Thank you for your understanding.

