

ALLERGIES AND INTOLERANCES – IMPORTANT INFORMATION

Dear guests,

to provide you and all our guests with a high-quality culinary experience, we kindly ask you to observe the following notes.

We can accommodate the following allergies and intolerances:

A – Cereals containing gluten

B – Crustaceans

C – Eggs

D – Fish

E – Peanuts

F – Soybeans

G – Dairy products

H – Nuts

N – Sesame seeds

O – Sulfites

P – Lupins

R – Mollusks / Shellfish

Allergies where traces can be tolerated are not a problem for us.

We cannot accommodate the following allergies:

L – Celery

M – Mustard

Any kind of milk protein

Severe histamine intolerance

Severe celiac disease

Cross-contaminations of any kind (e.g., in cases of multiple allergies)

For guests with more than three allergies or severe intolerances, individual arrangements are required.

Note for vegans: We offer a reduced selection.

For further inquiries or to clarify individual requests, please contact our head chef. We are happy to discuss possible options in a personal conversation.