

Austria Trend **COMFORT**

**HOTEL ASTORIA** \*\*\*\*

# BANQUET FOLDER



Still an hour to go before the event and everyone's ready. Including me.

**AUSTRIA  
TREND**  
HOTELS





## Let us take care of planning your event – don't leave anything to chance.

What kind of events do you enjoy most? Probably the ones where everything comes together perfectly – from the programme to the service and location. We do everything we can to meet any special requirements, while putting your wellbeing first and making sure that your event goes off smoothly. Your designated contact person and a team of dedicated event professionals are always on hand to give advice and support when it comes to planning and hosting your event, and make sure you reap the benefits of our experience. Everyone

knows that seminars, meetings and conferences can all too easily end up going nowhere unless they are organised properly – right down to the last detail. Austria Trend Hotels create the perfect setting to ensure that your event is a resounding success. State-of-the-art equipment and the very best in bespoke meeting services complete the picture. All you have to do is focus on what matters most to you and leave the rest of the planning and hosting to us. Let us look after your guests in the run-up to the event and provide follow-up support.





## Surrounded by dazzling highlights.

Want to experience the charm of imperial Vienna, without missing out on any of the things that make this city what it is today? Then the Hotel Astoria is your ideal choice. This elegant and comfortable turn of the century hotel is located right in the heart of the capital, directly on Kärntner Strasse.

### **Morgenstund' – the nutritious Austrian breakfast.**

Vienna has always been a city famed for its culinary delights. At the Hotel Astoria you can savour the finer things in life from the moment you wake. Our delicious breakfast buffet is not only laden with freshly baked croissants and a selection of locally-produced specialities, it also offers a wide range of dietary requirements with lactose-free,

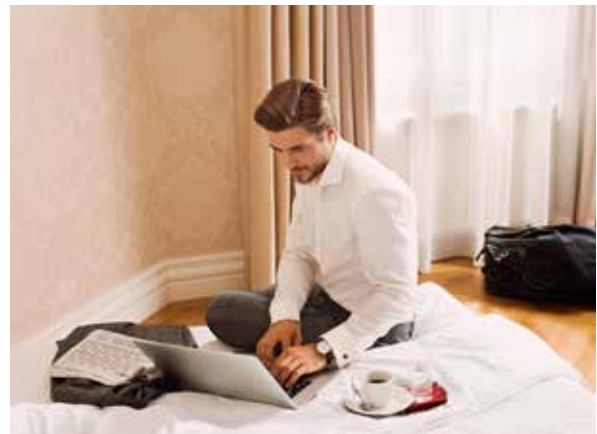
gluten-free and vegetarian options all available. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

### **Astoria Bar.**

There are numerous first class bars, cafés and restaurants just a stone's throw from our front door. But if you prefer to bring the evening to the perfect close at the hotel after a busy day, snacks and drinks can all be ordered from the elegant Astoria Bar.



**Free WiFi**  
access in all rooms!



**128 rooms, including 8 suites**

Elegant rooms with fin de siècle furnishings. Charming, traditional and above all, comfortable. All of our rooms are non-smoking and come with parquet flooring, flatscreen TVs with radio, minibar, safe and free WiFi.

Our 42 **Classic rooms** range in size from 10-23m<sup>2</sup> and are available for either single or double occupancy. They come with queen size mattresses or twin beds.

With classic décor and ranging from 24-28m<sup>2</sup>, the 27 **rooms in the Comfort category** are particularly spacious and comfortable.

Finished in imperial red and gold, our 18 redesigned **Deluxe rooms** measure 28-35m<sup>2</sup> and feature high quality marble bathrooms.

The 26 generously proportioned **Executive rooms** measuring 28-33m<sup>2</sup> are located on the upper floors. Finished in imperial red and gold, they also have high quality marble bathrooms.

The 7 **Superior Executive rooms** range from 22-28m<sup>2</sup> and are decorated in a quintessentially Viennese style. They are air-conditioned and have luxury bathrooms.

Our 8 **suites** are generously proportioned and range from 45-55m<sup>2</sup>. The spacious fin-de-siècle style corner rooms have seating areas and some even boast statement fireplaces.

An upgrade from a Classic/Deluxe room costs € 25,- for rooms in the Comfort category and from a Comfort room € 45.- for rooms in the Executive category and € 65.- for rooms in the Superior Executive category and includes the following extras:  
Welcome drink voucher / complimentary alcohol-free drinks from the minibar / good night sweets / VIP equipment in room and bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm.





## Meet in style.

The past and present come together at the Astoria. The historic setting of our hotel creates the perfect backdrop for you to work on the ideas and concepts that will shape tomorrow's world.

Choose between four fully equipped, air-conditioned seminar rooms. With capacity for up to 100 people, each is flooded with natural light.

Events are turned into unforgettable experiences in a location where the turn of the century meets the new millennium. Make the most of our versatile spaces and book one of our salons to host your reception, corporate event or press conference.

Capacity	☀	m <sup>2</sup>	⚙	📺	📺	📺	📺	📺	🍷
Führich	✓	94	-	35	40	40	90	100	
Hanl	✓	40	-	12	15	12	20	35	
Kleiner Salon	✓	43	-	16	20	12	25	40	
Großer Salon	✓	92	-	35	35	40	80	80	

**Room hire - half day**  
available if you don't book one  
of our conference packages

Kleiner Salon/Hanl  
**€ 280.-**

Großer Salon/Führich  
**€ 380.-**

**Room hire - full day**  
available if you don't book one  
of our conference packages

Führich  
**€ 640.-**

Hanl  
**€ 460.-**



Cutting-edge cuisine



## Austria Trend Conference Package

Room rental and standard technical equipment  
Soft drinks in the conference room  
Coffee break in the morning and/or in the afternoon  
Seasonal Business lunch / dinner

Conference Package half day per person

€ 59.-

Conference Package full day per person

€ 69.-

The **AUSTRIA TREND CONFERENCE PACKAGE** includes rental for the conference room of your choice from 08:00 am to 07:00 pm, 08:00 am to 12:30 pm or 01:00 to 07:00 pm / projector and screen / 1 pin board / 1 flipchart / free WiFi / Notepad, pen and goodie for every participant / 1-2 soft drinks per person in the conference room / Coffee break in the morning and/or in the afternoon with fruits and snacks / seasonal business lunch or dinner incl. 1 non-alcoholic drink per person

## Austria Trend Conference Package PLUS

Welcome coffee and tea before the seminar starts  
Unlimited soft drinks in the main conference room  
Unlimited drinks at lunch or dinner (non-alcoholic, coffee, tea)

Conference Package PLUS half day per person

€ 64.-

Conference Package PLUS full day per person

€ 74.-

Prices per person and day, starting from 10 participants.

We keep abreast of current nutritional trends and include these in all our conference packages at no extra cost to you. Cutting-edge cuisine.



### Energy for the body

We offer high-energy foods, such as wholemeal products, nut-based snacks and healthy muesli. Our salads contain a variety of vital grains, such as pumpkin, flax and sunflower seeds for healthy energy.



### A clear head for clear thinking

Drinking encourages concentration. As well as traditional cold drinks, we also now offer ginger tea as standard, along with water enriched with fruit and/or herbs.



### Brain food makes you smart

Fruit and vegetables improve concentration, so fruit, yoghurt drinks and fruit and vegetable smoothies are also now available during coffee breaks.



### Vegan cuisine creates diversity

Vegetarian and vegan dishes are available during coffee breaks, as well as at lunch and dinner.



Cutting-edge cuisine

- Smoothie or yoghurt drinks
- Wholemeal products
- Vegan snacks
- Ginger tea

## Coffee break snacks

With our meeting packages you can either choose from the various options on offer, or let our chef surprise you.

Choose two savoury and two sweet snacks from our selection.

### Savory snacks

#### Savoury filo pastry

- Puff pastry croissant with smoked salmon <sup>ACGP</sup>
- Puff pastry parcel with curried chicken <sup>ACG</sup>
- Puff pastry parcel with tomatoes <sup>ACG</sup>
- Puff pastry spiral with spinach <sup>ACG</sup>

#### Savoury open sandwiches

- Wholegrain, with tangy Liptauer spread and red onion <sup>AGMPO</sup>
- Wholegrain, with ham spread and pearl onions <sup>AGMO</sup>

#### Savoury mini strudel with dip

- Mini strudel with Peperonata and herb dip <sup>ACMP</sup>

#### Filled mini bread rolls

- Mini Wachauer roll with ham on the bone, fresh horseradish & gherkin <sup>AGM</sup>
- Mini Semmel bread roll with Neuburger meatloaf, egg and tomato <sup>ACGM</sup>
- Mini pumpkin seed rolls with egg spread and cucumber <sup>ACGM</sup>
- Mini pretzel dough roll with Schinkenspeck ham and chilli <sup>ACGM</sup>

#### Filled savoury pretzel dough rolls

- with bacon, fresh horseradish and gherkin <sup>ACGM</sup>
- with cheese and grapes <sup>ACG</sup>
- with Liptauer spread and chilli <sup>ACGMOP</sup>

### Sweet breaks

#### Gateaux slices

- Sacherwürfel confectionery cubes <sup>ACG</sup>
- Punch cubes <sup>ACG</sup>

#### Pastries

- Hazelnut whirl <sup>ACEG</sup>
- Poppy seed whirl <sup>ACG</sup>

#### Strudels

- Mini apple strudel <sup>ACG</sup>
- Mini quark strudel <sup>ACG</sup>

#### Cakes

- Mini Guglhupf marble cake <sup>AC</sup>
- Seasonal fruitcake <sup>ACGH</sup>

Please find a full description of all allergens on the last page.







## Extended coffee breaks

### Welcome coffee

Nespresso<sup>G</sup> / speciality teas from Sonnentor

per person

€ **3.50**

### Astoria break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / mineral water / fruit juice / premium pastries<sup>ACEG</sup> / roulades / fruit salad served in a glass  
(1 pc per person)

per person

€ **12.-**

### Führich break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / mineral water / fruit juice / premium pastries<sup>ACEG</sup> / luxury open sandwiches<sup>ACGM</sup> / pastry slices<sup>ACG</sup> / fruit salad served in a glass  
(1 pc per person)

per person

€ **17.-**

### Vitamin break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / selection of fruit juices / Wholegrain canapés with spreads<sup>ACGM</sup> / petit fours<sup>ACG</sup> / fruit yogurt<sup>G</sup> / muesli selection<sup>AEG</sup>  
(1 pc per person)

per person

€ **17.-**

### Old Viennese Snack

Nespresso<sup>G</sup> / speciality teas from Sonnentor / mineral water / Almdudler / goulash soup<sup>AML</sup> / open sandwiches with speciality hams<sup>ACG</sup> / mini Frankfurter Sausages with mustard, horseradish and bread rolls<sup>ACGM</sup> / Viennese pastries<sup>ACG</sup>  
(1.5 pcs per person)

per person

€ **21.-**



# Drinks

## Alcohol free

Still or sparkling mineral water	0.33 l	€ 3.00
Still or sparkling mineral water	0.75 l	€ 5.90
Coca Cola / light, Almdudler, Fanta, Sprite	0.33 l	€ 3.90
Apple / Orange juice	0.20 l	€ 3.60
Apple spritzer, Orange spritzer	0.25 l	€ 2.90
Currant, Apricot and Multivitamin juice	0.20 l	€ 3.60
Tomato juice	0.20 l	€ 3.60
Soda	0.25 l	€ 1.70
Soda with lemon	0.25 l	€ 1.90

## Hot drinks

Espresso	€ 3.10
Double Espresso	€ 4.50
Espresso with a shot of milk <sup>G</sup>	€ 3.10
Large espresso with a shot of milk <sup>G</sup>	€ 4.50
Viennese melange (light coffee with frothed milk) <sup>G</sup>	€ 4.20
Café Latte <sup>G</sup>	€ 4.00
Cappuccino <sup>G</sup>	€ 4.00
Americano (light coffee with or without milk) <sup>G</sup>	€ 3.80
Hot chocolate <sup>G</sup>	€ 4.50
English Tea Assam	€ 4.20
Black Tea Earl Grey	€ 4.20
Chinese green Tea	€ 4.20
Peppermint Tea	€ 4.20
Ginger lemon Tea	€ 4.20
Strawberry Tea	€ 4.20
Fruit tea	€ 4.20

Decaffeinated coffee and lactose free milk available on request.

## Beer

Gösser Märzen <sup>A</sup>	0.30 l	€ 3.90
Beer mixed with lemonade <sup>A</sup>	0.50 l	€ 4.60
Heineken <sup>A</sup>	0.30 l	€ 3.90
Edelweiß wheat beer unfiltered <sup>A</sup>	0.50 l	€ 4.70
Gösser Naturgold alcohol free <sup>A</sup>	0.33 l	€ 4.20

## Sekt sparkling wine & Champagne

Sekt Schlumberger <sup>o</sup>	0,10 l	€ 6,00
Sekt and orange juice <sup>o</sup>	0,10 l	€ 6,00
Prosecco <sup>o</sup>	0,10 l	€ 4,00
Prosecco Spumante <sup>o</sup>	0,75 l	€ 23,20
Schlumberger Gold <sup>o</sup>	0,75 l	€ 35,90
Gobillard Tradition brut <sup>o</sup>	0,75 l	€ 110,10

## Wine

White or red wine spritzer <sup>o</sup>	0.25 l	€ 3.40		
<b>Chardonnay</b> <sup>o</sup>	0.125 l	€ 4.30	0.75 l	€ 25.00
Weingut Pasler Jois, Neusiedlersee, Burgenland				
<b>Grüner Veltliner</b> <sup>o</sup>	0.125 l	€ 4.70	0.75 l	€ 28.00
Mayer am Pfarrplatz, Nußdorf, Vienna				
<b>Riesling Federspiel</b> <sup>o</sup>	0.125 l	€ 6.50	0.75 l	€ 39.00
„Alzinger“ Dürnstein, Wachau				
<b>Weißburgunder Vollmondwein</b> <sup>o</sup>	0.125 l	€ 5.40	0.75 l	€ 32.00
Christ, Jedlersdorf, Vienna				
<b>Zweigelt Zantho</b> <sup>o</sup>	0.125 l	€ 4.70	0.75 l	€ 28.00
Umatham&Peck Andau, Neusiedlersee, Burgenland				
<b>Wiener Trilogie</b> <sup>o</sup>	0.125 l	€ 5.40	0.75 l	€ 32.00
(Zweigelt-Merlot-Cabernet Sauvignon) Wieninger, Stammersdorf, Vienna				
<b>Beerenauslese</b> <sup>o</sup>	0,125 l	€ 7.10	0,75 l	€ 27.00
Weingut Ziniel St. Andrä, Zicksee, Burgenland				
<b>Blaifränkisch</b> <sup>o</sup>	0.125 l	€ 5.10	0.75 l	€ 30.00
Weingut J. Heinrich Deutschkreutz, Oberpullendorf				
<b>Pinot Noir</b> <sup>o</sup>	0.125 l	€ 5.10	0.75 l	€ 30.00
Scheibelhofer Andau, Neusiedlersee, Burgenland				

Please find a full description of all allergens on the last page.





## Drinks packages

### Open Bar I

Prosecco <sup>o</sup> / Prosecco and orange juice <sup>o</sup> / house wine <sup>o</sup> (Gruber Green Pepp and Red Pepp, Gruber, Rösschitz, NÖ) / beer <sup>A</sup> / soft drinks / fruit juices / mineral water

2 hours, per person

€ **24.-**

### Open Bar II

House wine (Gruber Green Pepp and Red Pepp, Gruber, Rösschitz, NÖ) or Prosecco <sup>o</sup> / Prosecco and orange juice <sup>o</sup> / beer <sup>A</sup> / soft drinks / fruit juices / mineral water

2 hours, per person

€ **20.-**

### Open Bar III

Mineral water / fruit juices / coffee <sup>G</sup> / tea

2 hours, per person

€ **16.-**

Please find a full description of all allergens on the last page.





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■ **A piece of Austria begins...**  
**...where taste and variety meet.**

To recognize at first glance, which typical Austrian classics should not be missing on any menu, we have marked them for you with the flag icon.

Enjoy your meal!

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## Snacks and finger food

### Finger food buffet Classic

Speciality Ham Rolls <sup>AFG</sup>  
 Salmon tartar <sup>ACDM</sup>  
 Vegetable sticks with yoghurt dip <sup>G</sup>

Roast poultry skewer with pepper  
 Mini spring roll with dip <sup>AFL</sup>  
 Mini meatloaf with horseradish and mustard <sup>LM</sup>

■ **Viennese pastries** <sup>ACG</sup>  
 Mousse variations <sup>CGO</sup>

per person

€ **25.-**

### Finger food buffet Deluxe

Ham wrap  
 with a horseradish cream cheese <sup>ACG</sup>  
 Vegetable sticks with yoghurt dip <sup>G</sup>  
 Baby mozzarella & cherry tomato skewers <sup>G</sup>

Chicken wings with sweet chili dip <sup>ACGNO</sup>  
 Spicy meat balls <sup>AC</sup>  
 Various puff pastry appetizers <sup>ACD</sup>

Petits Fours <sup>ACEFGHNO</sup>  
 Brie coated in nuts <sup>GH</sup>

per person

€ **28.-**

### Finger food buffet Exclusiv

Serrano ham with melon  
 Ham rolls filled with a herb cream cheese <sup>G</sup>  
 Salmon wrap  
 with a horseradish cream cheese <sup>ACF</sup>  
 Vegetable sticks with yoghurt dip <sup>G</sup>

Mini Spring bites <sup>AFL</sup>  
 ■ **Viennese pork Schnitzel** <sup>AC</sup>  
 Mozzarella sticks with dip <sup>ACG</sup>  
 Shrimp skewers aglio e olio <sup>B</sup>

Creme Brulée meets Chocolate mousse <sup>CG</sup>  
 ■ **Mini cream strudel with berry sauce** <sup>ACG</sup>  
 Petit Fours <sup>ACGH</sup>

per person

€ **30.-**





## Menu suggestions

We will serve a lunch or evening meal best suited to your requirements. Please select your menu from the following suggestions.

### Appetizers & Soups

Salmon tartar on toast <sup>ADM</sup>  
 Tomatoes and mozzarella with rocket and a pine nut vinaigrette <sup>GH</sup>  
 Serrano ham with parmesan cheese <sup>G</sup>

Cream of vegetable soup <sup>AGL</sup>  
 ■ Beef soup with Viennese garnish <sup>ACGL</sup>

### Main dishes

Roast organic chicken breast on mashed potatoes with Mediterranean vegetables and rosemary jus <sup>G</sup>  
 ■ Viennese boiled beef with creamed spinach, hash browns and classic sauces <sup>ACGL</sup>  
 Roast Saddle of veal on mushroom sauce with almond broccoli and polenta <sup>AGL</sup>  
 Lamb cutlets with potato gratin and thyme and green beans with bacon <sup>AGL</sup>

Baked cod with rice <sup>ACDGL</sup>  
 Spinach-sheep's cheese strudel with herb-yoghurt dip <sup>ACG</sup>  
 Rocket ravioli

### Desserts

Nougat dumplings with a fruit sauce <sup>ACGH</sup>  
 White mocha mousse in pyramid cake coating <sup>ACG</sup>  
 ■ Pancake with plum compote <sup>ACG</sup>  
 Steamed chocolate cake with whipped cream <sup>CG</sup>  
 Baked apple rings with mango sabayon <sup>ACG</sup>

3 course menu

per person

€ 38.-

4 course menu

per person

€ 45.-

Please find a full description of all allergens on the last page.

# Buffet suggestions



## Buffet I

Feta cheese with spring onions <sup>G</sup>  
Ham roll with a herb cream cheese <sup>CG</sup>  
Tuna salad <sup>D</sup>

A seasonal salad buffet with a variety of dressings  
A wide selection of breads and rolls <sup>A</sup>

- Clear beef soup with Viennese garnish <sup>ACGL</sup>

Piccata Milanese  
(veal escalope in parmesan egg crust  
with spaghetti and tomato sauce) <sup>ACG</sup>  
Roasted pike-perch coated in coconut  
with dill-potato <sup>ADG</sup>  
Rocket ravioli

- Viennese style dessert buffet

per person

€ 35.-

## Buffet II

- Tyrolean bacon with melon  
Roast beef with tartar sauce <sup>CGM</sup>  
Smoked fish variations with apple-fennel salad <sup>DG</sup>

A seasonal salad buffet with a variety of dressings  
A wide selection of breads and rolls <sup>A</sup>

Seasonal vegetable cream soup <sup>AGL</sup>

- Fried pork and chicken slices "Viennese style" <sup>AC</sup>
- Onion roast beef with hash browns <sup>AM</sup>
- Grilled John Dory with rustic-style vegetables and rice <sup>ADGL</sup>
- Sweet and spicy wok vegetables with noodles <sup>ABCEF</sup>

Petit fours <sup>ACG</sup>  
Mousse variations  
■ Strudel with soft quark cheese <sup>ACGP</sup>

- Selection of Austrian cheese with a garnish <sup>G</sup>

per person

€ 38.-

# Buffet suggestions

## Buffet III

Serrano ham with vegetables and parmesan <sup>G</sup>  
Tuna noodle salad <sup>D</sup>  
Vegetable brawn with lettuce

A seasonal salad buffet with a variety of dressings  
A wide selection of breads and rolls <sup>A</sup>

- Clear beef soup with Viennese garnish <sup>ACGL</sup>  
Cream of mushroom soup <sup>GL</sup>

Fillet of pork with green pepper and hash browns <sup>ACG</sup>

- Roast beef in mushroom sauce with vegetables and noodles <sup>ACG</sup>  
John Dory with lime butter and rice <sup>AG</sup>  
Vegetable strudel with yoghurt sauce <sup>ACG</sup>

Crème Brûlée <sup>ACG</sup>

- Mini cream strudel with a berry sauce <sup>ACG</sup>  
■ Apple strudel with a cinnamon sauce <sup>ACGP</sup>

per person

€40.-

## Buffet IV

Ham wraps with horseradish cream cheese <sup>ACG</sup>  
Salad of baby mozzarella with tomatoes and rocket <sup>G</sup>  
Goat's cheese with vegetables <sup>G</sup>  
Salmon tartar <sup>ACDM</sup>

Herb cream soup with croutons <sup>ACG</sup>  
Consommé with milt slice <sup>ACGMP</sup>

A seasonal salad buffet with a variety of dressings  
A wide selection of breads and rolls <sup>A</sup>

Veal cut "Zurich Style" with hash browns <sup>ACG</sup>  
Salmon grilled in a saffron stock with dill potatoes <sup>AG</sup>  
Spinach ricotta tortellini with sauce Arrabiata <sup>ACG</sup>  
Baked mozzarella with a cranberry sauce <sup>ACG</sup>

White mocha mousse in pyramid cake coating <sup>ACG</sup>

- Viennese pastries <sup>ACG</sup>  
■ Strudel variations <sup>ACG</sup>  
Nougat dumplings with a pistachio sauce <sup>ACGH</sup>

- Selection of Austrian cheese with a garnish <sup>G</sup>

per person

€45.-





## Audiovisual equipment

We work with external technical specialists to ensure that the equipment at your event always represents the state of the art. We will be happy to prepare a detailed quotation for you once we have your specifications.

### Business service

A computer with internet connection and printer is available for hotel and seminar guests to use. You can also print out documents and send faxes at reception.

## Standard equipment in the seminar rooms

- Natural light
- Individual temperature controls
- Projector incl. screen
- 1 flipchart
- 1 pin board
- WiFi
- Power connections for standard equipment
- Multi gang power connector
- Custom signage for seminar room
- Telephone in meeting room
- Moderator's case

## Additional equipment

Beamer + screen	€ 150.00
Flipchart with paper and pens	€ 30.00
Pin board	€ 30.00
Hand-held microphone	€ 25.00
Laptop	€ 150.00
Sound system with microphone	€ 100.00





## Additional conference services

### Cloakroom

We provide free-standing coat racks at no extra charge. If you would like to provide a staffed cloakroom service, we can make the necessary arrangements, for an additional fee.

### Flowers

Our florist will create colour coordinated and themed floral decorations for your event. Once the precise design has been agreed, based on the occasion and the spaces involved, we will provide you with a quotation for the arrangement of your choice.

### Staff

After midnight an additional € 25.- will be charged per member of staff for each hour or part of an hour.

### Menu cards

We will be more than happy to help you design your menu cards for your event. All of our standard templates are available free of charge.

### Parking

Ample parking is available in garages around the hotel. The Open-garage charges € 26.- and the Parking Garage offers a valet parking service for € 35.- per day. Please contact reception for further information.

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# ALLERGENS:

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The letter code following the dish refers to allergens that may occur in the meal

**A** Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and products made of them  
**B** Crustaceans and products made of them **C** Eggs and eggs products **D** Fish and fish products **E** Peanuts and peanuts products  
**F** Soybeans and soybeans products **G** Milk and dairy products, including lactose **H** Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts and their products **L** Celery and celery products  
**M** Mustard and mustard products **N** Sesame seeds and sesame products **O** Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l **P** Lupin and lupin products **R** Molluscs and molluscs products

Ingredients shall be clearly indicated on the food information when the food product contains the ingredient itself or products thereof.

The 14 potential allergens should be indicated in accordance with the statutory provisions (Regulation EU No 1169/2011 on the provision of food information to consumers). In addition to these 14 allergens, there are other substances that may also trigger food allergies or cause food intolerances.

Please note that despite meticulous care, our dishes may contain other substances that are used in the kitchen during food preparation (apart from the ingredients indicated in the food information).