

# ALLERGENS

Description													SO <sub>2</sub>				
Irish Rib eye		○	○	●	○	○	○	○	○	○	○	○	○				
Fish & chips		●	●	●	●	●	●	●	●	●	●	●	●	●	●		
Grilled salmon		○	○	○	●	○	○	○	○	○	○	○	○				
Tartar					●				●			●					
Dish of the day	<i>Depending on the offer of the day</i>																
Tagliatelli with seasonal vegetables	1, 2, 3, 4, 5, 6	○	●	○	○	○	○	○	○	○	○	○	○				
Canneloni with ricotta & spinach	1	○	●	○		○	○	○		○					○		
Bobotie	1		●			●		(1-8)	●				●				●
Chicken Moambe			●		●				●								
Burger / Cheesburger	1, 2, 3, 4		●	●	○	○	○	○	○	○	○	○	○				●
Chicken Burger	1, 2, 3, 4		●	●		○	○	○	○	○	○	○	○				
Croque Monsieur	1, 2	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Club Sandwich	1, 2		●						●	●							●
Caesar salad	1, 2		●		○	○	○	○	○	○	○	○	○		○		
Avocado tartar	1, 2	○		○		○	○	○	○	○	○	○	○				
Grilled cheese salad	1, 2, 3, 4, 5	●	●	●	●	●	●	(1-7)	●	●	●	●	●	●	●		
Smoked salmon with fresh herbs	1, 2, 3, 4		●	●					●	●							
Plate of seasonal vegetables	1, 3	○	○	○	○	○			○	○	○	○	○				
Soup of the day	1, 3		●		○	○	○		○	○		○			○		
Fondue of Parmesan, fried parsley	1, 3	○	●	○		○	○	○	○	○				○	○		
Chocolate mousse			●			●	●		●				●				
Crème brûlée vanilla			●				●										
Pie of the day	1, 2		●		○	○		○									
Tartlet with caramelized apples	1		●			○	○	(1)									
Grilled spiced pineapple & sorbet			○			○	○										
Panna cotta with red fruit							●										
Dame Blanche			○			●	●	○									
Banana split			○			●	●	○									
Kids ice cream			○				●	○									
Pancake with sugar	1, 2, 3, 4, 5, 6		●				●										
Pancake with syrup of Liège	1, 2, 3, 4, 5, 6		●				●										
Pancake with ice cream	1, 2, 3, 4, 5, 6		●				●	○									
Brussels waffle	1		●				●										

Every day our chefs prepare hundreds of delicious dishes in our restaurant kitchen. During these preparations it may occur that certain ingredients come in contact with allergens and other ingredients. We thank you for your understanding.

If you desire more information about the allergens or the nutritional value of a certain product, please feel free to turn to the staff of the restaurant.

- Gluten-containing grains
- shellfish and crustacea
- Eggs
- Fish
- Peanuts
- Soya

- Milk
- Nuts
- Celery
- Mustard
- Sesame

**SO<sub>2</sub>** Sulphite (E 220 – E 228)

- Lupine
- Mollusks
- Alcohol
- Pork

● = Allergens

○ = Possible traces of allergens

- 1 Wheat
- 2 Rye
- 3 Barley
- 4 Oat
- 5 Spelt
- 6 Khorasan

- (1) Wheat Cross-contamination
- (2) Rye Cross-contamination
- (3) Barley Cross-contamination
- (4) Oat Cross-contamination
- (5) Spelt Cross-contamination
- (6) Khorasan Cross-contamination

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- 1 Almonds
- 2 Hazelnuts
- 3 Walnuts
- 4 Cashew
- 5 Pecan
- 6 Brazil nut
- 7 Pistachio
- 8 Macadamia

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- (8) Macadamia Cross-contamination

