

## Dear guest of our Weinatelier!

We give you a warm welcome and look forward to pampering you in our Weinatelier! In spring 2019 we moved our Weinatelier Agnes from Ellmau to Söll. Since we also live privately in Söll, we were very pleased that we found a beautiful place for our Weinatelier here in the middle of Söll.

In our Weinatelier you will find, as the name suggests, a variety of wines. Mainly from Austria, but also from Italy, France, Spain, Germany, and the rest of the world, we picked out the best for ourselves.

Schnapps and brandies, grappa's, whisky, and cognacs gather in the vault. The large bottles and rare wines make this room our treasure trove.

On the shelves and showcases you will find chocolates, pralines, homemade cakes and pies, delicatessen specialties from Austria and Italy. We are also happy to wrap what you have purchased as a gift or in a gift package. All our delicacies and wines can also be found in our new online shop

[www.weinatelier-agnes.com](http://www.weinatelier-agnes.com)

If possible, our kitchen cooks with regional, fresh organic products. Our chef Thomas loves to reinterpret traditional Tyrolean cuisine.

*Your hosts Silvana & Günther with their  
Team in service: Dipl. Sommelier Stefan, Alexandra,  
Katharina, Silvia & Caitlin, and our team in the kitchen:  
Thomas, Anna & Maja*



## Wines by the glass

	1/8l	1/4l	0,7l
<b>One &amp; Only Prosecco Millesimato Brut °</b> Winery Fantinel, Italy Hand-harvested grapes, gentle processing, Metodo Charmat, fine pearls, floral-fruity bouquet	€ 4,00 0,1l		€ 23,90
<b>Cremant de Loire AOC Excellence Rosé (Cabernet Franc)</b> Winery Bouvet, France, Loire ° fresh, raspberries, cranberries, citrus, vanilla brioche, clean, mineral	€ 5,20	€ 9,80	€ 28,50
<b>Vinho Verde 3 Autores Branco 2023 °</b> Winery Vidigal Wines, Portugal, Vinho Verde (Loureiro, Trajadura and Arinto), fruity, grapefruit, lime, Mirabelle, fresh, crisp, perfect for sunny days	€ 3,80	€ 7,20	€ 20,90
<b>Grüner Veltliner Wagram Terrassen 2022 °</b> Winery Ehmoser, Wagram Classic from Wagram, loess soil, steel tank, spicy fruit, juicy, peppery-lively, high drinking flow	€ 4,70	€ 8,90	€ 25,90
<b>Weissburgunder Himmelstiege 2022 °</b> Winery Pferschy-Seper, Thermenregion Powerful, long finish, fruity-sour, mild almond scent, harmonious, versatile food companion	€ 5,00	€ 9,50	€ 27,50
<b>Chardonnay Alto Adige DOC 2023 °</b> Winery Lageder, Italy, South Tyrol bright clear, straw yellow, fresh, peach, melon, citrus, floral-mineral, balanced	€ 5,40	€ 10,30	€ 29,90
<b>Wachenheim Riesling R Village 2018 °</b> Winery Dr. Bürklin-Wolf, Germany, Pfalz Uncomplicated Riesling cuvée, fresh, apple, lime, floral, juicy acidity, mineral, elegant	€ 8,00	€ 15,10	€ 43,90
<b>Grüner Veltliner Forbiddien 2022 °</b> Winery Laurenz V., Kamptal <i>semi-dry</i> <i>infinitely fruity, subtle tropical notes, a hint of residual sweetness</i>	€ 4,90	€ 9,30	€ 26,90



## Wines by the glass

	1/8 l	1/4 l	0,7 l
<b>Rosé Eden 2022 °</b> Winery Wetzeli, Kamptal (Zweigelt and Cabernet Franc), taut, mineral, refreshing, ripe citrus fruits, raspberries, roses, herbs, vital finish	€ 4,90	€ 9,30	€ 26,90
<b>Hippy Rosé 2023 °</b> Chateau Roubine, France, Provence (Grenache), organic, fruity, Grenache-noir, white flowers, peach, citrus, passion fruit, grapefruit	€ 4,90	€ 9,30	€ 26,90
<b>Zweigelt 2021 °</b> Winery Josef Vollath, Burgenland cherry red, violet, fine berry fruit, fresh acidity, youthful tannins, harmonious finish	€ 4,40	€ 8,30	€ 24,10
<b>Heideboden 2020 °</b> Winery Tschida, Burgenland (Merlot, Blaufränkisch and Zweigelt), blackcurrant, cherry, blackberry, elderberry, filling, subtle tannins, powerful	€ 5,30	€ 10,00	€ 28,90
<b>D.O. Montsant Limited Edition 2021 °</b> Winery Martin Freixa, Spain, Montsant Samsó, old vines, elegant, fresh red fruits, forest aromas, juicy, soft tannins, full-bodied	€ 6,20	€ 11,70	€ 33,90
<b>100 days Cabernet 2021 °</b> Winery Keringer, Burgenland liquorice, cassis, nougat, vanilla, orange zest, red berries, caramel, spicy tannins, fresh acidity	€ 6,50	€ 12,20	€ 35,50
<b>Vino de Vinedo Los Parientes Pinot Noir 2020 °</b> Winery Baettig, Chile pure, clear, red fruits, cherry, raspberry, hibiscus, rosehip, fine tannins, mineral	€ 8,70	€ 16,50	€ 47,90
<b>Lovely Merlot 2022 °</b> Winery Scheiblhofer, Burgenland sweet <i>soft and mild, typical Merlot nose, subtle residual sweetness</i>	€ 4,60	€ 8,80	€ 25,50



## Wine tasting & get to know wines

*To get to know the wines of our assortment we recommend:*

<b>Wine trio</b> – 3 wines á 0,1l	€ 13,90
<b>Wine quartet</b> – 4 wines á 0,1l	€ 16,90
<b>Wine Quintet</b> – 5 wines á 0,1l	€ 18,90
Tapas with wine? Let yourself be surprised by our chef!	€ 12,90 per person

*The following wine tastings can be booked individually from 2 or 4 persons:  
We kindly ask for your reservation!*

<b>Small wine tasting Austria</b> 3 white wines and 1 red wine incl. white bread and olives	€ 27,00 per person
<b>Wine tasting Austria</b> 3 white wines, 3 red wines, 1 sweet wine, served with a “kleines Vergnügen” and a praline with sweet wine.	€ 42,00 per person
<b>Wine tasting with food accompaniment</b> 7 wines, 7 courses <i>bookable from 4 persons and up</i>	€ 99,00 per person
<b>Enjoyable 3-course menu incl. wine accompaniment</b> and on request a little wine explanation	€ 105,00 for 2 persons
<b>Wine trip 1x around the world</b> 6 wines from 6 different countries and a matching 6-course menu <i>bookable from 4 persons and up</i>	€ 99,00 per person
<b>Sake tasting</b> Introduction to the world of sake 4 sake incl. 4-course menu <i>bookable from 4 persons and up</i>	€ 89,00 per person

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**Information for allergy sufferers:**

In our company dishes are prepared with all allergenic substances listed in the annex (last page), despite careful preparation, cross-contact cannot be excluded!

## Our chef Thomas is cooking

from 11.30 a.m. to 9.00 p.m.

**set meal** € 6,50  
smoked oyster butter / lemon oil / marinated seafood

### Soups

**Beef soup with meat strudel** € 6,50  
Chives

**Vanilla - Cream of Asparagus Soup** vegetarian € 6,90  
Cream / Wild Garlic Oil

### Starter

**„Kaiserschnecken“ from Tyrol's first snail farm in Ellmau** € 13,90  
6 pcs. Roman snails / garlic / parsley / butter / white Bread

**Beef Tartar with Austrian beef** € 17,50  
red onion / butter / marinated cucumber / caper berries

**Grilled green asparagus** vegan € 13,90  
Glass Noodle Salad / Teriyaki Sauce

**Flamed roast beef** € 14,90  
yellow beet / black sesame / wakame

**Asparagus and raspberry risotto** vegetarian € 13,90  
Parmesan chip / roasted cashews

**Fried prawns (3 pieces)** € 12,90  
garlic oil / white bread

**small mixed salad** vegan € 5,90

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## Main Courses

<b>„Saltimbocca alla Romana“</b> (this dish will be cooked from 5 p.m.)	€ 34,90
Austrian saddle of veal steak / sage / prosciutto / creamed polenta / Mediterranean vegetables	
or with french fries / rosemary jus	€ 32,90
<b>Chicken breast stuffed with shrimp</b>	€ 23,90
Saffron risotto / garden cress / lime vinaigrette	
<b>Asparagus Linguine</b> vegetarian	€ 18,90
dried tomatoes / Grana Padano / arugula / basil pesto	
<b>Wild Garlic Pressed Dumplings</b> vegetarian	€ 16,90
Almond Cream Spinach / Radish Sprouts / Sour Cream	
<b>Marinated broccoli</b> vegan	€ 16,90
white bean puree / roasted sunflower seeds / beetroot foam	
<b>Crispy fried chicken breast from Austrian chicken</b>	€ 18,50
with pumpkin seed breadcrumbs / potato, cucumber and lamb's lettuce / cranberries	
or with pumpkin seed breadcrumbs / french fries / ketchup / cranberries	
<b>Braised flank steak from the Austrian Cattle</b>	€ 24,90
Red wine jus / potatoes / Asparagus pea vegetables	
<b>Fried loup de mer fillet</b> (this dish will be cooked from 5 p.m.)	€ 28,90
Sesame Chard Salad / Zucchini Wontons / Miso Sake Sauce	
<b>Children's Crispy fried chicken</b> (for children up to 14 years)	€ 9,90
pumpkin seed breading / French fries / ketchup	
<b>Children's spaghetti</b> (for children up to 14 years) vegetarian	€ 6,90
Tomato sauce / Parmesan cheese	
<b>French fries</b> with ketchup or mayonnaise	€ 6,50

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## Desserts & sweets

<b>2 small curd dumplings</b> nut crumbs / vanilla ice cream / plum roaster	€ 8,90
<b>Nougat crème brûlée</b> Blackberry ragout / hazelnut ice cream	€ 9,50
<b>Variation of elderberry</b> Pana Cotta / Crumble / Ragout / Parfait	€ 10,50
<b>Warm chocolate fondue</b> (various varieties) <b>with fruit</b> for 2 persons (preparation time approx. 30 minutes)	€ 20,90
<b>Affogato</b> Espresso with 1 scoop of vanilla ice cream	€ 4,50
<b>Affogato deluxe</b> Espresso with 1 scoop of vanilla ice cream, Baileys, and cream	€ 7,50
<b>Heiße Liebe</b> 2 scoops of vanilla ice cream, 1 scoop of raspberry ice cream with hot raspberries and cream	€ 8,50
<b>Kürbiskern Becher</b> 2 scoops of vanilla ice cream, 1 scoop of hazelnut ice cream with pumpkin seed oil, pumpkin seed brittle, and cream	€ 7,90
<b>Cakes and pies from our cake showcase</b> + cream	€ 4,30 +€ 0,60

Pralines can be found in our chocolate display case

You can find more ice cream sundaes in our ice cream menu or you can take a look in our ice cream display case

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## Antipasti, tapas & delicacies

<b>Bruschetta</b> <sup>A,G,O</sup> spicy tomato cubes with garlic and Parmesan cheese on crostini rolls	€ 7,80
<b>Crostini with wafer-thin Lardo Bianco</b> <sup>A,G,O</sup> (spicy, white Italian bacon)	€ 7,80
<b>Garlic crostini</b> <sup>A,G</sup>	€ 4,80
<b>Garlic crostini with prosciutto</b> <sup>A,G,O</sup>	€ 8,90
<b>Bowl of Olives</b> green or mixed	€ 4,50
<b>Olive oil with herbs, sea salt flakes and bread</b> <sup>A</sup>	€ 4,50
<b>Anchovies with lemon and balsamic onions</b> <sup>A,D,O</sup>	€ 8,90
<b>Parmesan cheese with chilli jam</b> <sup>A,G,N</sup> the Parmesan is aged for at least 36 months	€ 9,90
<b>Mixed antipasti</b> vegetable, olives, capers, fish with bread <sup>A,G,L</sup>	€ 11,90
<b>Extra bread</b>	€ 2,50
<b>Warm panini with mozzarella, rocket and sun-dried tomatoes</b> <sup>A,G,L,M,O</sup>	€ 5,90
+ salami <sup>A,G,L,M,O</sup>	€ 0,60
+ spicy salami <sup>A,G,L,M</sup>	€ 0,60
+ Prosciutto <sup>A,G,L,M,O</sup>	€ 0,60
+ Herbal ham <sup>A,G,L,M,O</sup>	€ 0,60
+ grilled vegetables (e.g., zucchini, eggplant, peppers, etc.) <sup>L</sup>	€ 0,60
<b>„Kleines Vergnügen“</b> <sup>A,D,F,G,H,L,M,N,O,R</sup> Prosciutto, salami, cheese, antipasti and much more, with bread	€ 10,90
<b>„Großes Vergnügen“</b> <sup>A,D,F,G,H,L,M,N,O,R</sup> like Kleines Vergnügen, only bigger	€ 19,90
<b>„Tiroler Vergnügen“</b> <sup>A,D,F,G,H,I,M,N,O,R</sup> Local bacon and cheese with bread	€ 10,90
<b>variation of cheese</b> <sup>A,G,H,N</sup> Cheese, chutney, nuts and bread	€ 12,90

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## Breakfast/Brunch

from 9.00 – 11.00 a.m.

<b>Viennese breakfast</b> <sup>A,G,N,C</sup> 1 coffee or tea, 2 pastries, butter, homemade jam	€ 6,90
<b>Italian breakfast</b> <sup>A,G,C</sup> Cappuccino & Croissant	€ 6,30
<b>Classic breakfast</b> <sup>A,G,N,C</sup> 1 coffee or tea, 2 pastries, butter, ham, salami, cheese and jam	€ 9,90
<b>Vital Breakfast</b> <sup>A,E,F,G,H,N,M,L</sup> 1 coffee or tea, orange juice, wholemeal bread, butter, honey, muesli, raw vegetables with spread, seasonal fruits	€ 13,50
<b>Gourmet breakfast (from 2 persons)</b> <sup>A,C,D,F,G,H,L,M,N,O,R</sup> 1 coffee or tea, 1 orange juice, 1 glass of Prosecco, butter, homemade jam, salami, ham, cheese, soft-boiled organic free-range egg, fruit and vegetables, bread	€ 17,00 per person
<b>extra charge latte macchiato</b>	€ 1,20
<b>Surcharge scrambled eggs</b>	€ 1,30
<b>1 soft-boiled organic free-range egg</b> <sup>c</sup>	€ 1,50
<b>Fried egg of 2 organic free-range eggs</b> <sup>C,G</sup>	€ 3,20
<b>Scrambled eggs of 2 organic free-range eggs</b> <sup>C,G</sup>	€ 3,20
<b>Herb ham with 2 fried eggs</b> <sup>C,G</sup> + Pastry	€ 4,90 € 1,80
<b>Fried bacon with scrambled eggs</b> <sup>C,G</sup> + Pastry	€ 4,90 € 1,80
<b>Portion Butter</b> <sup>G</sup>	€ 0,50
<b>Portion homemade jam</b>	€ 0,50
<b>Natural yogurt with fresh fruits</b> <sup>G</sup>	€ 4,50
<b>Bircher muesli with fresh apple</b> <sup>A,G</sup>	€ 4,50
<b>Warm homemade porridge with red fruits</b> <sup>A,G</sup>	€ 6,90

*The butter is produced of Tirol Milch in Wörgl, the eggs and milk are supplied by the Keilhof (organic) from Söll and the bacon comes from the butcher Huber in Oberndorf.*

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## non-alcoholic

water Vöslauer sparkling or still – 0,33l	€ 3,40
water Vöslauer sparkling or still – 0,75l	€ 5,90
Coca Cola, Coca Cola ZERO – 0,33l	€ 3,90
Almdudler, Sprite or Spezi – 0,33l	€ 3,90
San Pellegrino Orange – 0,275l	€ 3,90
Kaiserwasser (tab water) origin Söll – 0,5l	€ 1,50
Kaiserwasser (tab water) origin Söll – 0,5l – 1,0l	€ 3,00

### *Stift Klosterneuburg Fruit juices*

Apple juice Golden Delicious – 0,25l	€ 3,60
Apricot juice – 0,2l	€ 3,90
Peach juice – 0,2l	€ 3,90
Grape juice red, St. Laurent – 0,25l	€ 3,60

### *Rauch Fruit juices*

Orange juice – 0,2l	€ 3,30
Currant juice – 0,2l	€ 3,60
Mango juice – 0,2l	€ 4,00
Mixed with soda	+ € 0,80

### *Carpe Diem Kombucha*

Classic – 0,33l	€ 4,80
San Bitter or Crodino mixed with soda	€ 3,90
Hugo non-alcoholic	€ 3,50
Virgin Moscow Mule (Ginger Beer, Soda, lime)	€ 5,50
Ginger Beer, Bitter Lemon or Tonic Water – 0,2l	€ 3,90
Verjus 0,125l	€ 4,90
Soda lemon with freshly squeezed lemon – 0,5l	€ 3,60
Soda with elderflower syrup – 0,5l	€ 3,60

## mixed drinks

<b>Sprizz al Aperol</b> ° with Prosecco or white wine	€ 6,90
<b>Sprizz al Campari</b> ° with white wine	€ 6,90
<b>Hugo</b> ° Prosecco with elderberry, mint, soda	€ 6,90
<b>Marillenspritzer</b> ° Prosecco, apricot juice, soda	€ 6,90
<b>Granta Sprizz</b> ° Granta Sprizz (cranberry liqueur), soda, mint	€ 6,90
<b>Gin Tonic</b> ° 4 cl Mountain Gin, Tonic Water	€ 12,90
<b>GINO Tonic – non-alcoholic</b> ° 4 cl Mountain Gino, Tonic Water	€ 10,90
Prosecco, extra dry – 0,1l °	€ 4,00
Frizzante Rosé, Winery Greilinger – 0,1l °	€ 4,10
White or red wine mixed with soda °	€ 3,80
White wine mixed with soda served with ice cubes and lemon °	€ 3,80
White or red wine mixed with lemonade °	€ 4,10
Campari-Orange °	€ 6,90
Campari-Soda °	€ 6,50
Trumer Pils beer from the barrel – 0,2l <sup>A,O</sup>	€ 3,30
Trumer Pils beer from the barrel – 0,3l <sup>A,O</sup>	€ 3,90
wheat beer, Franziskaner – 0,3l <sup>A,O</sup>	€ 4,10
wheat beer, Franziskaner non-alcoholic – 0,3l <sup>A,O</sup>	€ 4,10
Radler – 0,3l <sup>A,O</sup>	€ 3,90
Saurer Radler (beer mixed with soda) – 0,3l <sup>A,O</sup>	€ 3,90
Trumer Freispiel non-alcoholic – 0,3l <sup>A,O</sup>	€ 3,90

*We can offer you champagne in small, medium, or big bottles!*

## Caffè

Espresso <sup>A,C,G,H</sup>	€ 2,80
Macchiato <sup>A,C,G,H</sup>	€ 3,20
double espresso <sup>A,C,G,H</sup>	€ 4,70
coffee Lungo <sup>A,C,G,H</sup>	€ 3,60
Cappuccino <sup>A,C,G,H</sup>	€ 3,90
Latte Macchiato <sup>A,C,G,H</sup>	€ 4,50
Flat White <sup>A,C,G,H</sup>	€ 4,90

All coffees can also be served decaffeinated + € 0,20

All coffees are also available with oat milk instead of milk + € 0,60

### *Coffee cocktails non-alcoholic*

Latte Amaretto with Almond Syrup <sup>A,C,G,H</sup>	€ 5,10
Latte nocciola with hazelnut syrup <sup>A,C,G,H</sup>	€ 5,10
Chocolate latte with chocolate syrup <sup>A,C,G,H</sup>	€ 5,10

### *Coffee cocktails with alcohol*

Latte Baileys with Baileys <sup>A,C,G,H</sup>	€ 7,30
Latte Eggnog Shot with eggnog <sup>A,C,G,H</sup>	€ 7,30
White Lady with amaretto and eggnog <sup>A,C,G,H</sup>	€ 8,30
Chocolate Dream with Baileys and chocolate sauce <sup>A,C,G,H</sup>	€ 8,30
Caffé Corretto (double espresso with grappa) <sup>A,C,G,H</sup>	€ 8,90

### *Iced coffee*

Affogato (espresso with 1 scoop of vanilla ice cream) <sup>A,D,G,H</sup>	€ 4,50
Affogato deluxe (espresso with 1 scoop of vanilla ice cream, Baileys, and cream)	€ 7,50

## hot drinks

<b>black tea</b> – Darjeeling or Earl Grey <sup>A,C,G,H</sup>	€ 3,70
+ Rum	€ 2,50
<b>green tea</b> <sup>A,C,G,H</sup>	€ 3,70
<b>fruit tea</b> <sup>A,C,G,H</sup>	€ 3,70
<b>mint tea</b> <sup>A,C,G,H</sup>	€ 3,70
<b>camomile tea</b> <sup>A,C,G,H</sup>	€ 3,70
Various organic herbal and spice teas from Sonnentor from Austria <sup>A,C,G,H</sup>	€ 3,70
<b>hot chocolate</b> from Hausbrandt with fresh organic milk <sup>A,C,G,H</sup>	€ 4,50
+ cream <sup>G</sup>	€ 0,60
+ Rum	€ 2,50
+ coconut-Rum	€ 2,50

## spirits

Rum Diplomatico – 2cl	€ 4,90
Grappa Marzadro La Trentina Barrique – 2cl	€ 3,50
Grappa Marzadro Diciotto Lune – 2cl	€ 4,50
Berta Grappa, Bric del Gaian 2014 – 2cl	€ 10,30
Single Malt Scotch Whisky, 12 Years, GlenAllachie – 2 cl	€ 5,50
Hibiki Suntory Whisky, Japanese Harmony – 2 cl	€ 8,90
Cognac 1er Cru, Grande Champagne, Pierre Ferrand – 2 cl	€ 4,90
Mirabelle, Ziegler Brand out of the 3l bottle – 2 cl	€ 6,90
Haus schnaps, Haselnuss schnaps, Marille or Williams, Prinz – 2 cl	€ 2,90
Alte Marille, Alte Williams or Alte Zwetschke, Prinz – 2 cl	€ 3,60
Alte Kirsche, Alte Haselnuss or Alte Himbeere, Prinz – 2 cl	€ 3,60
<b>Söll Brand</b> from fruits of Söll and from liquor makers of Söll – 2 cl	€ 3,90
<i>Kaufmann Spirits from Ellmau</i>	
Mountain Gin – 2 cl	€ 5,20
Mountain Rum – 2 cl	€ 5,90
Mountain Whisky – 2 cl	€ 5,90
Zirbe or Nuss-Schnapps – 2 cl	€ 4,50
Apfel Bergkräuter or Meisterwurz Edelbrand – 2 cl	€ 4,50
Alter Apfel, Kirsche, Muskateller-Trauben Edelbrand – 2 cl	€ 5,40
Birne or Zwetschke Edelbrand – 2 cl	€ 6,00
Alte Birne, Williams Birne or Marille Edelbrand – 2 cl	€ 6,80
Aroniabeere Edelbrand – 2 cl	€ 8,10
Johannisbeere or Himbeere Edelbrand – 2 cl	€ 10,90
Vogelbeere Edelbrand – 2 cl	€ 11,90
<i>Brennerei Rochelt from Fritzens, Tirol</i>	
Weichsel 2007 – 2cl	€ 21,00
Williamsbirne 2015 – 2cl	€ 24,00

*Reisetbauer Brand from Axberg, Oberösterreich*

Roter Williamsbrand – 2cl	€ 11,50
Averna or Ramazotti with ice cubes and lemon – 2 cl	€ 2,90
Baileys on ice – 4 cl	€ 3,50
Limoncello – 2 cl	€ 3,20
Various liqueurs – 2 cl (e.g., chocolate chili, apricot, eggnog)	€ 4,50
Portwine, Late Bottled Vintage 2018, Taylor's – 4 cl	€ 3,90

## Tabelle Allergenkennzeichnung

	Deutsch	Englisch	Französisch	Italienisch
<b>A</b>	Getreide, Gluten	Cereals	Céréales	Cereali
<b>B</b>	Krebstiere	Shellfish	Crabe	Gamberi
<b>C</b>	Eier	Eggs	Oeufs	Uovi
<b>D</b>	Fische	Fish	Poisson	Pesce
<b>E</b>	Erdnuss	Peanut	Arachide	Arachide
<b>F</b>	Soja	Soy	Graine de soja	Soia
<b>G</b>	Milch/Laktose	Milk/lactose	Lait/lactose	Latte/Lattosio
<b>H</b>	Schalenfrüchte	Ediblenuts	Fruitspeler	Fruttabuccia
<b>L</b>	Sellerie	Celery	Céleri	Sedano
<b>M</b>	Senf	Mustard	Moutarde	Senape
<b>N</b>	Sesam	Sesame	Sésame	Sesamo
<b>O</b>	Schwefeldioxid/ Sulphite	Sulfuredioxide/ sulphite	Le dioxyde de soufre/sulfite	Anidridesolforosa/ solfito
<b>P</b>	Lupinen	Lupine	Lupine	Lupino
<b>R</b>	Weichtiere	Mollusca	Mollusque	Mollusco

*Bei Lebensmittelallergien informieren Sie bitte unsere Mitarbeiter!*

**Informationen für Allergiker:**

In unserem Betrieb werden Gerichte mit allen angeführten Allergenen Stoffen zubereitet, trotz sorgfältiger Zubereitung können Kreuzkontakte nicht ausgeschlossen werden!