Dear guests, this document is for your information before visiting the park/resort.

Due to possible short-term changes of products or recipe changes from our suppliers, it is absolutely necessary to ask for the latest allergy information in each restaurant.

Please ask our service and kitchen staff for information.

## **ALLERGY INFORMATION**

The allergy information given relates to the 14 main allergens that must be labeled. Unfortunately, we cannot 100% rule out cross-contamination from a wide variety of ingredients in the kitchen areas.

	Α	В	С	D	Ε	F	G	Н	ı	J	K	L	M	N
MARKTHALLE 01.03.2025	Gluten/coeliac disease	Crustaceans	Eggs	Fish	Nuts	Peanuts	Soy	Milk	Molluscs	Celery	Mustard	Lupin	Sesame	Sulphur dioxide
Pulled Chicken														
Pulled Pork														
Criss Cuts A1	<b>√</b>													
Grilled Vegetables														
Small Escalopes A1	<b>√</b>													
Meat Balls A1	✓		<b>✓</b>					✓		<b>✓</b>	<b>✓</b>			
Onion chutney														<b>√</b>
Red Beet Cream								<b>√</b>						
Mango Dip														
BBQ Dip											<b>✓</b>			
Sour Cream								✓						
Guacamole														
Parmesan			<b>✓</b>					✓						
Greek Cheese								✓						
Olives														
Chicken Stripes														
Ketchup										✓				
Mayonnaise			<b>√</b>								$\checkmark$			
BBQ Dip											✓			
Raw Salads														
														$\neg$

## ✓ Included as an ingredient or as a component

A Gluten containing cereal	A1 = Wheat	A3 = Barley	A5 = Spelt
included:	<b>A2</b> = Rye	<b>A4</b> = Oats	A6 = Kamut
E Nuts	E1 = Almonds	E4 = Cashew nuts	E7 = Pistachios
included	E2 = Hazelnuts	E5 = Pecan nuts	E8 = Macadamia nuts
	E3 = Walnuts	E6 = Brazil nuts	E9 = Queensland nuts



Dear guests, this document is for your information before visiting the park/resort.

Due to possible short-term changes of products or recipe changes from our suppliers, it is absolutely necessary to ask for the latest allergy information in each restaurant.

Please ask our service and kitchen staff for information.

## **ALLERGY INFORMATION**

The allergy information given relates to the 14 main allergens that must be labeled. Unfortunately, we cannot 100% rule out cross-contamination from a wide variety of ingredients in the kitchen areas.

	Α	В	С	D	Ε	F	G	Н	I	J	K	L	M	N
MARKTHALLE 01.03.2025	Gluten/coeliac disease	Crustaceans	Eggs	Fish	Nuts	Peanuts	Soy	Milk	Molluscs	Celery	Mustard	Lupin	Sesame	Sulphur dioxide
Yoghurt Dressing			✓					✓		✓	✓			
Balsamic Dressing														
American Dressing			✓								<b>✓</b>			
Cheescake with red fruits A1/E1	✓		✓		✓			✓						
Passion caramel A1/E1	✓		✓		✓			✓						
CHocolatemousse tarte			✓				✓	✓						
Hot chocolate drink								✓						
Gzb. Helles (lager beer) A3	<b>✓</b>													
Gzb. Radler (shandy) A3	✓													
Gzb. Weizen (wheat beer) A1/A3	✓													
Gzb. alcohol free wheat beer A1/A3	<b>✓</b>													
Gzb. Pfiff (wheat beer) A1/A3	<b>√</b>													
Gzb. Hopfengold (lager beer) A3	<b>√</b>													
Gzbalc.free wheat b./lemonade A1/A3	✓													

## ✓ Included as an ingredient or as a component

Deco\* = see appendix toppings for cakes and desserts

A Gluten containing cereal	A1 = Wheat	A3 = Barley	A5 = Spelt
included:	<b>A2</b> = Rye	<b>A4</b> = Oats	A6 = Kamut
E Nuts	E1 = Almonds	E4 = Cashew nuts	E7 = Pistachios
included	E2 = Hazelnuts	E5 = Pecan nuts	E8 = Macadamia nuts
	E3 = Walnuts	E6 = Brazil nuts	E9 = Queensland nuts

