

# ASAM

## SCHLÖSSL

### **OPENING HOURS**

Monday through Thursday:

open from 4:30 p.m. to 11 p.m.

Kitchen open from 5 p.m. to 9:30 p.m.

Friday through Sunday and public holidays:

open from 11:30 a.m. to 11 p.m.

Kitchen open from midday to 9:30 p.m.





# ASAM

## SCHLÖSSL

DISHES



## STRAIGHT FROM THE BIG GREEN EGG - THE CERAMIC CHARCOAL GRILL

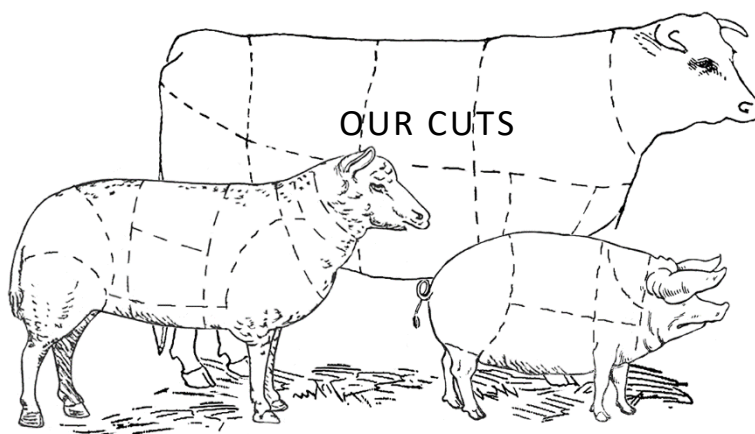


The idea behind the Big Green Egg is thousands of years old.

People in eastern Asia were already cooking in clay ovens fired with wood more than 3,000 years ago. They called those ovens "kamado" (oven or stove). When combined with modern, innovative ceramic technology made by NASA, a perfect, modern outdoor cooking device was created: the Big Green Egg.

For Shane, the Big Green Egg has become an indispensable element of his signature style. There are two XXL Big Green Eggs fired-up almost around the clock in the custom-built Asam Schlössl grill kitchen.

**Shane's motto: Master the fire or it will master you.**



EUR

<b>Beef tenderloin (250g)</b>	<b>50</b>
<b>Rib-eye (300g) – dry aged, Bavarian free-range beef</b>	<b>35</b>
<b>Tomahawk (1200 g) - dry aged for two people</b>	<b>90</b>
<b>Porterhouse (1kg) – dry aged, for two people</b>	<b>95</b>
<b>Wagyu Flank Steak Australia (1kg), for two to four people</b>	<b>120</b>

**OUR SCHLÖSSL SHARING DELICACIES:**

<b>Grilled scampi (350g)</b> with pimientos de padrón and Café de Paris butter	<b>45</b>
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Tomahawk dry aged / Wagyu Flank steak Australia with chips, pimientos de padrón and oven vegetables, Café de Paris butter and Schloßl BBQ sauce **for four people (p.P.) 60**

Savoury lamb from the Polting Estate, served traditionally in a pan

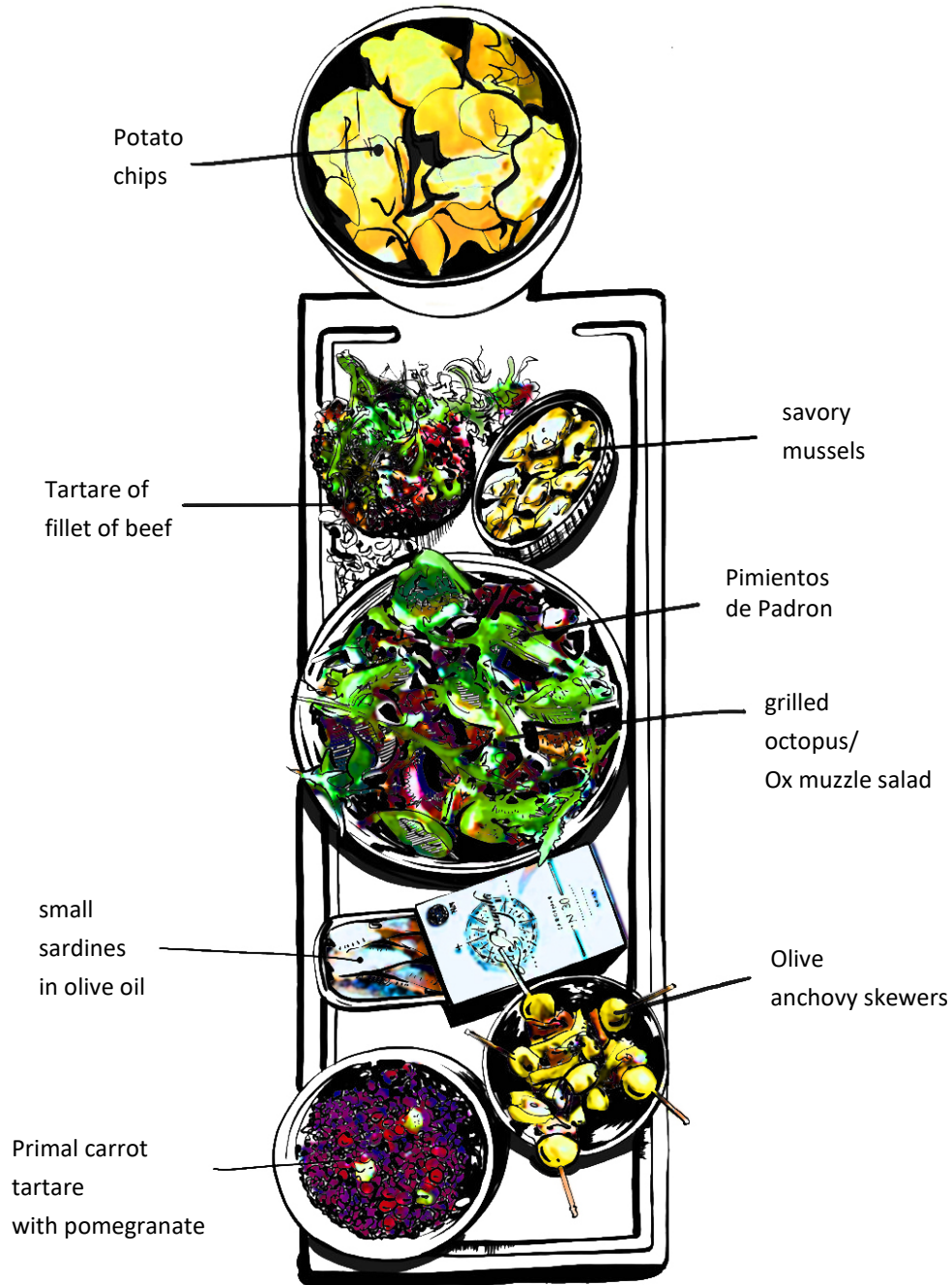
**WHOLE LAMB SHOULDER FROM THE CHARCOAL GRILL**

served with a roasted green-bean medley, rosemary potatoes, seasonal vegetables and a side of Shane's special BBQ Sauce g,i,k,m,8,3 **for two to four people 95**

SIDES	EUR	SAUCES	EUR
French fries	7	Café de Paris butter <small>d,m,g,k</small>	4
Potato and endive salad <small>i,k</small>	7	Schloßl BBQ Sauce <small>i,k,m,8,3</small>	4
Pimientos de Padrón	7	Red wine jus <small>a,i</small>	4
Oven vegetables	7	Sour horseradish cream <small>g</small>	4



## SCHLÖSSL SHARING BRETTL



Sitting together at the table, talking, laughing and sharing a meal with great people. Enjoy.

Our Schlössl Sharing Brettl is available from five people (€20 / person).  
It's the ideal start to culinary bliss.



## LITTLE BAVARIAN SPECIALTIES

	EUR
Obatzter (Traditional Bavarian cheese spread) served with red onions and an oven-fresh pretzel <small>a1, g</small>	8
A pair of Munich's traditional White Sausages served with sweet mustard and an oven-fresh pretzel <small>a1,k,4,8</small> (from 11:30 a.m. until 1 p.m.)	6
Oven-fresh pretzel <small>a1</small>	2
Bread basket <small>a1,a2</small>	3

## OUR SCHLÖSSL STARTERS

SCHLÖSSL SALAD Radicchio Trevisiano, chicory, romaine hearts, Williams-Christ pear, walnuts and grapes grapes in orange-pumpkin vinaigrette <small>a,e,g,h,i,k</small>	19
Bavarian burrata with baked tomatoes, rocket, basil pesto and tomato vinaigrette <small>g,h8</small>	16
Beef tartare (200g) with oven-dried tomatoes, watercress and freshly grated horseradish, served with roasted farmhouse bread <small>a1,a2,a3,g,i,k,m,3,8</small>	26
Grilled octopus on 'spicy' ox muzzle salad with brown bread croutons and rocket leaves <small>a1,a2,g,i,k,m,o,2,3,11</small>	28
Tartare from purple (wild heirloom) carrots (vegan) with pomegranate, sumac, avocado and wasabi cream and Yuzu dressing <small>f,g,k,i,m,1,2,3,4,8</small>	16
Styrian-style beef salad with beans, sliced apple, caramelised pumpkin seeds, watercress and Styrian pumpkin-seed oil <small>g,i,k,m</small>	16
Mixed salad <small>i,k,m,2,3,6</small>	small 6 large 8



## ASAM SCHLÖSSL SIGNATURE SPECIALTIES

	EUR
Grilled corn fedded chicken breast suprême with braised romaine hearts, roasted cauliflower, oven tomatoes, orange tarragon foam and shaved parmesan cheese <small>g,k</small>	27
SHANE'S SURF AND TURF	
Beef tenderloin (120g) and king prawns fresh from the Big Green Egg with Pimientos de Padrón, crispy french fries and Café de Paris-butter <small>d,m,g,k</small>	
LADIES CUT (120g)	45
GENTLEMENS CUT (250g)	70
Ox short rib	
braised in red wine sauce, with market vegetables and potato-leek purée <small>c,g,i,k,6</small>	32
Boiled Beef brisket with breadcrumb horseradish, root vegetables, and boiled potatoes <small>a,g</small>	27
STEAK (200g) AND FRIES with Schlössl BBQ sauce <small>i,k,m,8,3</small>	28
Asam Prime Beef Burger	
with ox heart tomato, romaine lettuce and Schlössl BBQ sauce <small>a1,a2,g,i,k,m,8,3</small>	17
Meatball made from game meat with red cabbage, oven vegetables and potato dumplings in game jus <small>a,f,fg,l</small>	27
Oven-fresh crispy roast pork	
with dark-beer sauce, potato dumplings and coleslaw <small>a1,a3,f,i,m,2,3,5,6</small>	19
	smaller serving 16
Escalope oft he Vienna style (veal)	
pan-fried in clarified butter, served with wild cranberries and your choice of oven roast potatoes, potato and endive salad or crispy french fries <small>a1,c,g,i,k,m,2,3</small>	30
	smaller serving 23





## FISH

	EUR
Grilled fjord salmon on artichoke-frigola sarda and lobster foam <small>a,b,c,d,g,o</small>	28
Fried scallops on truffled black salsify risotto <small>b,d,g,i</small>	39
Fried Skrei (winter cod) and scampi on sautéed shimeji shiitake mushrooms with young spinach in miso broth <small>d,j,a,e</small>	42
Moules frites Bouchot mussels in a white wine and vegetable sauce, served with French fries <small>i,o,5</small>	25

## SOUPS

Cream of Jerusalem artichoke soup with poached egg <small>.g,i,f</small>	8
Lobster bisque with prawns, leek, and tarragon <small>b,d,g,i,m</small>	12
Beef bouillon with pancake strips <small>a1,c,i,g,k</small>	7

## VEGETARIAN / VEGAN

"Schlutzkrapfen" ravioli filled with potatoes, sour cream and chives stirred in brown butter, with grated parmesan and a small salad <small>a1,a3,c,g,i,k,m,,8,3</small>	22
Baked potato with horseradish sour cream and chopped cress <small>g</small>	12
Schlössl gnocchi made from soft pretzel bread, served with Pimientos de Padrón, tomato butter sauce and freshly grated parmesan cheese <small>a1,c,g,i,k</small>	18
Asian "Soba" noodles with white shimeji shiitake mushrooms in chestnut miso broth with snow peas, leek, spinach and edamame <small>a,e,f,g,i</small>	27
Truffled black salsify risotto <small>3,8,f,i,k,l,g</small>	28



## KIDS' MENU

	EUR
Fried chicken with french fries <small>a1,c,g</small>	14
Noodels with butter and parmesan cheese <small>a1,g</small>	9
Spätzle (Bavarian macaroni) with gravy <small>a1,a3,c,g,i,m,6</small>	9
Mashed potatoes <small>g</small>	7
Potato dumpling with gravy <small>a1,a3,c,g,i,m,6</small>	7
Gnocchi made from soft pretzel bread with tomato sauce <small>a1,c,g,ik</small>	10
Pinsa Margherita (elongated pizza) <small>a,i,g</small>	9





## DESSERTS

	EUR
Apple strudel with vanilla ice cream <small>a1,c,f,g,8,k2</small>	10
Chocolate tonka slice with Williams Christ pear and dried figs <small>a1,c,f,g,h1,h7,e,h,l,k,i,n,ma,e,g,h</small>	14
Tyrolean semolina dumplings with roasted plums <small>a,c,g</small>	12
Iced white chocolate with Raspberry compote <small>a,e,g,h</small>	14

## DESSERT WINE RECOMMENDATION

Molly Malone dessert wine Welschriesling & Weißburgunder 0,1l	9
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## ASAM SCHLÖSSL ICE CREAM

Delicious ice cream from the dairy farm on the banks of Lake Starnberg

- White chocolate a1,c,f,g,8 · Raspberry (sorbet)
- Vanilla a1,c,f,g,8
- Chocolate a1,c,f,g,8
- Cinnamon a,g,c,f,h
- Roasted almonds a1,c,f,g,8,h1
- Yoghurt a,g,c,f,h
- Baked apple a,g,c,f,h
- Pistachio

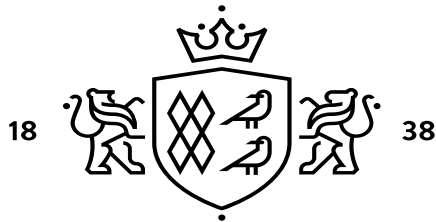
per KING-SIZED scoop 5

## HOUSEMADE CAKE SPECIALITIES

It's highly worthwhile to take a look into our cake cabinet!  
There you will find seasonal baked specialties and classics du jour.

*All baked goods may contain traces of nuts.*





# ASAM

## SCHLÖSSL

BEVERAGES



## NON-ALCOHOLIC DRINKS

		EUR
<b>HOMEMADE LEMONADES</b>		
Asam's Garten <i>lime, elderflower, mint, ginger, lemonade, tonic water</i> <sup>3,14</sup>	0.4 l	7.50
Rhubarb Strawberry Lemonade <i>rhubarb, strawberry, soda, basil</i>	0.4 l	7.50
<b>COKE &amp; CO.</b>		
Coca-Cola <sup>1,13</sup>	0.2 l	3.90
Schweppes tonic water <sup>14</sup>	0.2 l	3.80
Schweppes bitter lemon <sup>3,14</sup>	0.2 l	3.80
Lemonade	0.4 l	3.90
Cola and lemonade mix <sup>1, 3, 9</sup>	0.4 l	3.90
<b>WATER</b>		
Schlössl Water <i>our own sparkling table water</i>	1.0 l (carafe)	7.50
Adelholzener Alpenquellen Classic <i>sparkling/still</i>	0.25 l 0.75 l	3.50 8
<b>JUICES</b>		
orange, apple, currant	0.2 l	4
Spritzers <i>orange, apple, currant, elderflower or rhubarb</i>	0.4 l	5



## BEER SPECIALITIES FROM THE AUGUSTINER BRAUEREI

		EUR
<b>FRESH FROM THE TAP</b>		
Augustiner Lagerbier hell (lager) <sup>a3</sup>	0.5 l	4.50
Radler (shandy) <sup>a3,2,8</sup>	0.5 l	4.50
<b>BOTTLED BEER</b>		
Augustiner Pils <sup>a3</sup>	0.33 l	3.90
Augustiner Edelstoff (export lager) <sup>a3</sup>	0.5 l	4.50
Augustiner (non-alcoholic) <sup>a3</sup>	0.5 l	4.50
Augustiner Dunkel (dark beer) <sup>a3</sup>	0.5 l	4.50
Augustiner Weißbier mit Hefe (wheat beer) <sup>a1, a3</sup>	0.5 l	4.90
Ruß (wheat beer shandy) <sup>a1,a3,2</sup>	0.5 l	4.90
<b>OTHER TYPES OF BEER</b>		
König Ludwig non-alcoholic Weißbier <sup>a1, a3</sup>	0.5 l	4.90
König Ludwig Weißbier dark <sup>a1, a3</sup>	0.5 l	4.90
König Ludwig light Weißbier <sup>a1,a3</sup>	0.5 l	4.90
Clausthaler non-alcoholic lager <sup>a1,a3</sup>	0.5 l	4.90



## HOT BEVERAGES



EUR

### COFFEES

Cup of coffee	3.90
Espresso	3.20
Espresso macchiato <sub>g</sub>	3.70
Espresso doppio	5.90
Cappuccino <sub>g</sub>	4.70
Latte macchiato <sub>g</sub>	5.30
Café au lait <sub>g</sub>	5.50
Hot chocolate <sub>g</sub>	5.00



### TEA SPECIALITIES

Exclusive teas from Munich's "Teegalerie" served in a glass mug 6.50

Asam Schlössl Organic Tea  
finest blend from the famous Assam gardens  
*rich and malty taste, with fine hints of orange and vanilla* (3 minutes)

Darjeeling Himalaya Royal  
*superb first flush combined with spicy second flush* (2-3 minutes)

Asams White Champagne  
*White tea, rosehip, sour cherry and passion fruit* (1-2 minutes)

Shimmering Isar  
The idea for this refreshing and *smooth herbal blend* came about (5 minutes)  
during a walk along the banks of Munich's Isar river.

Rhubarb Spritz  
*Enjoy this fruity and mild refreshment all year long.* (5 minutes)

Gingerbread House fruit tea  
with everything your Hansel & Gretl heart desires.  
*a magical fairy-tale mix of cinnamon, popcorn, pineapple*  
*and roasted sugared-almond flavours* (10 minutes)





## APERITIFS

		EUR
La Tordera, "Gabry" Spumante Brut rosé	0.1 l	7.50
DOP Venetien	0.75 l	43
La Tordera, "elmas" Spumante Extra Dry	0,1l	6
DOP Venetien	0.75 l	37
Asam Spritz	0.25 l	11.50
Lillet rosé, Pampelle, prosecco, soda, grapefruit 1		
Aperol Spritz	0.25 l	10.50
sparkling wine, soda, Aperol, orange		
Hugo	0.25 l	10.50
sparkling wine, soda, elderflower syrup, mint, lime		
Vermouth & Tonic	0.25 l	10.50
red vermouth, Schweppes tonic, orange zest 14		

## SPARKLING WINES / CHAMPAGNER

Moet Impérial blanc		
Pinot Noir, Pinot Meunier, Chardonnay	0,75 l	105
Moet Impérial Rosé		
Pinot Noir, Pinot Meunier, Chardonnay	0,75 l	115
Ruinart brut		
Pinot Noir, Pinot Meunier, Chardonnay	0,75 l	140
Ruinart Rosé		
Pinot Noir, Pinot Meunier, Chardonnay	0,75 l	160
Bouvet Ladubay Tresor Cremant Rosé Saumur Brut		
Cabernet Franc	0.75 l	57
Bouvet Ladubay Cremant de Loire Vintage		
Chenin Blanc, Chardonnay	0.75 l	59



## WINE BY THE GLASS

		EUR
<b>WHITE WINE</b>		
<b>ASAM WEISS</b>		
Cuvée of Müller-Thurgau, Riesling, Silvaner	0.2 l	8
2022 Franconia	0.75 l	29
<b>DIVINO, Silvaner</b>		
2022 Franconia	0.2 l	8
	0.75 l	29
<b>Cantina Pilandro, Terre Crea, Lugana</b>		
2023 Lombardy	0,2 l	9
	0,75 l	32
<b>Künstler, Riesling</b>		
2023 QW Rhine district	0.2 l	9
	1.00 l	44
<b>Markus Huber, Vision, Grüner Veltliner</b>		
2021 Traisental	0.2 l	9.50
	0.75 l	34
<b>Weingut Niklas „Doxs“, Sauvignon Blanc</b>		
2023 Alto Adige	0,2 l	11
	0,75 l	44
<b>Paul Prieur et Fils, Sancerre Blanc, Sauvignon Blanc</b>		
2021, Sancerre	0,2 l	14
	0,75 l	49
<b>Wine spritzer white / red</b>		
	0.2 l	6.50
	0.5 l	13
<b>ROSÉ</b>		
<b>Künstler, INSPIRATION</b>		
Pinot Noir Rosé, 2022 VDP.Gutswein, Rhine district	0.2 l	10.50
	0.75 l	37



## RED WINE

### ASAM ROT

Cuvée of Cabernet Sauvignon, Merlot and Satin Noir	0.2 l	9
2020 Palatinate	0.75 l	32
Josef Igler "Classic"		
Cuvée of Blaufränkisch, Zweigelt and St. Laurent	0.2 l	11
2019 QW Burgenland	0.75 l	39
Weingut Kopp, Roter Porphy		
Pinot Noir	0.2 l	11
2017, Baden	0.75 l	39
Simona Maier, Rote Liebe		
Pinot Noir, Cabernet Sauvignon	0.2 l	11
2019, Baden	0.75 l	40
Azienda Agricola Pilandro, Benaco Bresciano		
Barbera	0,2 l	14
2019, Lombardei	0,75 l	44



## WHITE WINE BY THE BOTTLE

	EUR / 0.75 l
<b>GERMANY</b>	
von Winning, "Win Win", 2022, Riesling, Palatinate	39
Künstler 2023, Riesling, Rhine district	44
Künstler, Kalkstein, 2023, Chardonnay, Rhine district	49
von Racknitz, Odernheimer Kloster, Riesling Alte Reben, 2013, Nahe	57
von Winning, "Royale", 2022, Weißburgunder, Palatinate	37
Künstler, INSPIRATION Blanc, 2022, Riesling & Rivaner, Rhine district	35
Weingut Fröhlich, Eschendorfer Lump, Silvaner, 2022, Franconia	32
Dr. Heeger, Achkarren Schlossberg GG, 2021, Grauburgunder, Baden	71
<b>AUSTRIA</b>	
Markus Huber, "Vision", 2023, Grüner Veltliner, Traisental	37
Martin Pasler, Leithaberg Reserve, 2022, Chardonnay, Burgenland	45
Gross & Gross, Jakobi, 2023, Sauvignon Blanc, Südsteiermark	39
Weingut Knoll, Smaragd, 2023, Grüner Veltliner, Wachau	74
Weingut Knoll Loibner Federspiel, 2022, Riesling, Wachau	74
Weingut Bernhard Ott "Fass 4" 2023, Grüner Veltliner, Wagram	
<b>Magnum 1.5 l</b>	<b>120</b>



## FRANCE

Jean-Marc Brocard, 2023, Chablis	41
Paul Prieur et Fils, Sancerre Blanc, 2022, Sauvignon Blanc, Loire	49
Domaine Serge Dagueneau, Pouilly Fumé, 2023, Pouilly	64

## ITALY

Cantina Orsaria, Friulano Collico Bianco, 2020, Friaul, Udine	34
Cantina Pilandro, Arilica DOC, 2022, Lugana, Lombardy	56
Cantina Marco Cecchini, Friuli Bianco DOC, 2020, Pinot Bianco, Friaul	65
Ansitz Waldgries, Myra, 2021, Sauvignon Blanc, South Tyrol	49



## RED WINE BY THE BOTTLE

	EUR / 0.75 l
<b>GERMANY</b>	
Weingut Kopp, Roter Porphy", Spätburgunder, 2020, Baden	44
Weingut Rieger "Padaberc", 2020, Merlot & Cabernet Sauvignon, Baden Merlot & Cabernet Sauvignon	59
August Kessler "Pinot Noir", 2015, Rhine district	67
Weingut Gutzler Moorstein, 2019, Pinot Noir, Rheingau	110
<b>AUSTRIA</b>	
Josef Igler, "Maximus", 2020, Burgenland Cuvée aus Blaufränkisch, Cabernet Sauvignon and Merlot	41
Martin Pasler, Zweigelt, 2020, Burgenland	39
Claus Preisinger, Heideboden, 2022, Burgenland Zweigelt, Blaufränkisch, Merlot	49
Birgit Braunstein, Leithaberg Blaufränkisch "Puffin", 2013, Burgenland	59
<b>ITALY</b>	
EUR / 0.75 l	
Cascina Chicco, Barbera d' Alba "Granera Alta", 2021, Piemont	41
Vinosia, Primitivo Orus, 2022, Apulia	41
Cottini Amarone della Valpolicella, 2018, Venetien	148



## FRANCE

Domaine du Coste Chaude, Côtes du Rhône Villages Visan, 2019, Rhône	41
Château Saint-Aubin, Médoc Cru Bourgeois, 2019, Bordeaux	49
Pierre Gaillard, Saint-Joseph Rouge, 2021, Rhône Valley	54
Rene Bouvier, Bourgogne Rouge, 2021, Gevrey Chambertain, Burgundy	81
Château Poesia, Grand Cru, Merlot & Cabernet Franc, 2020, Bordeaux	109
Château Sanctus, Grand Cru, 2004, Saint-Émilion Bordeaux	<b>Magnum 1.5 l</b> 230

## SPAIN

Telmo Rodriguez, Remelluri Reserva, 2016, Rioja	74
Dominio Basconcillos, "Vina Magna" Crianza, 2020, Rueda	76



## DIGESTIFS

### FINE DISTILLERY PRINZ

Only the best ingredients, sun-ripened and with distinctive character, find their way into the stilling process here. With cutting-edge distilling technology, tradition, experience, know-how and a burning passion, Prinz creates products of the highest quality, taste and fruity enjoyment.

But don't take our word for it. Try for yourself.

		EUR
Fruit Schnaps (45 vol.%)	2 cl	6
Alte Williams Christ Birne (pear) (41 vol.%)		
Alte Marille (apricot) (41 vol.%)		
Alte Haus-Zwetschge (plum) (41 vol.%)		
Alte Haselnuss (hazelnut) (41 vol.%)	2 cl	8

#### Lantenhammer distillery:

Waldhimbeere (forest raspberry) (wooden keg) (45 vol.%)		
Williams (45 vol.%)		
Enzian (45 vol.%)	2 cl	12

### BITTERS AND BITTER LIQUERS

Averna (29 vol.%)	4 cl	7
Ramazzotti (30 vol.%)	4 cl	7
Jägermeister (35 vol.%)	4 cl	6
Fernet Branca (39 vol.%)	4 cl	7

### LONGDRINKS

Moscow Mule - Lion's Vodka, spicy ginger, lime		12
Cuba Libre - Havana Club <sup>3</sup> , lime, cola <sup>1, 13</sup>		12
London Buck - Duke Rough Gin, spicy ginger, lime		12
Lynchburg lemonade - Jack Daniels, lemonade, lemon, lime <sup>2</sup>		12
Gin & Tonic - Gin, Schweppes Tonic, lime <sup>14</sup>		11





## HISTORY

In 1687, the electoral privy councillor Adrian von Kray built a country estate in Thalkirchen next to the Schadeneckmühle mill, which had existed since the 14th century and at the time was considered to be well outside Munich. In 1724, Cosmas Damian Asam bought the estate and converted it into an artists' residence as it appears today. He added a storey to the building and painted the new façade with frescoes as were typical in Munich around 1729. He had a geometric baroque palace garden laid out on the south side.

He paid for the upgrade with the commission he had received for his fresco work in Einsiedeln Abbey. He therefore named the property after the Swiss place of pilgrimage - Asamisch Maria Einsiedel Dall (Asamic Maria-Einsiedel Valley).

After that the Schlössl (or "little palace") changed owners several times. In 1838, an extension with an excursion restaurant was built on the east side. From 1923 to 1927 the facades were again frescoed. During the Second World War, the Asam Schlössl burned down, and its remains were secured in 1947 with an emergency roof. In 1957, the architect and preservationist Erwin Schleich acquired the property from the city of Munich.

In 1982 Karl Manninger reconstructed the frescoes based on vedute in the Asamic version. In 1992 Augustiner Bräu acquired the Asam Schlössl. The frescoes on the facades and in the ballroom were restored by the Augsburg painter Hermenegild Peiker. From 1993-2019, Birgit Netzle was the proprietor of the Asam Schlössl. Since mid-September 2020, Barbara and Shane McMahon and their experienced gastronomy team have joined the long line of illustrious hosts at this richly traditional inn.

The coat of arms in the logo shows the history of the Schlössl. Did you notice that the crown sits right on the gable? The diamond pattern stands for Bavaria. The ravens are the symbols of Einsiedeln Abbey. The shield is held by two lions. Just like at in the Feldherrnhalle at Munich's Odeonsplatz, one lion has its mouth open and the other closed. The lion with the open mouth looks in the direction of the King's Residenz, the other to the Theatinerkirche church. The reason for this is that in the olden days, one was allowed to complain about the government, but not about the church.



## ADDITIVES & ALLERGENS

### 1.) Additives

- 1 = colouring agent
- 2 = preservative
- 3 = antioxidant
- 4 = flavour enhancer
- 5 = sulphured
- 6 = blackened
- 7 = phosphate
- 8 = sweetening agent
- 9 = contains traces of phenylalanine
- 10 = waxed
- 11 = with nitrite pickling salt
- 12 = tartrazine (with colouring agent, can affect activity and attention of children)
- 13 = caffeine
- 14 = quinine

### 2.) Allergens

- a = glutenous cereals
  - a1 = wheat,
  - a2 = rye,
  - a3 = barley,
  - a4 = oat,
  - a5 = Kamut or hybrids of Kamut and Kamut products
- b = crustaceans and crustacean products
- c = eggs and egg products
- d = fish and fish products
- e = peanut and peanut products
- f = soybean and soybean products
  
- g = milk and dairy products
  
- h = edible nuts and nut products
  - h1 = almond
  - h2 = hazelnut
  - h3 = walnut
  - h4 = cashew
  - h5 = pecan
  - h6 = Brazil
  - h7 = pistachio
  - h8 = macadamia
- i = celery and celery products
- k = mustard and mustard products
- l = sesame seed and sesame seed products
- m = sulphur dioxide and sulphites
- n = lupins and lupin products
- o = mollusc and mollusc products