

Austria Trend **SMART**

HOTEL ANANAS ****

BANQUET FOLDER



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





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.



An experience for all the senses.

The Austria Trend Hotel Ananas is the ideal place to embark upon a multisensory tour of the Austrian capital. Fancy a sample? In a matter of minutes you will be surrounded by the sights and sounds of Naschmarkt, Vienna's best-loved deli market. Meanwhile, you can quench your thirst for world-class art and culture at the Albertina. And after that, Austria's largest four-star hotel offers a haven of peace and quiet whenever you need it.

Morgenstund' – the nutritious Austrian breakfast.

The breakfasts in the Austria Trend Hotel Ananas are not just known for getting guests off to a bright and breezy start to the day. Our breakfast includes freshly baked croissants and a full range of

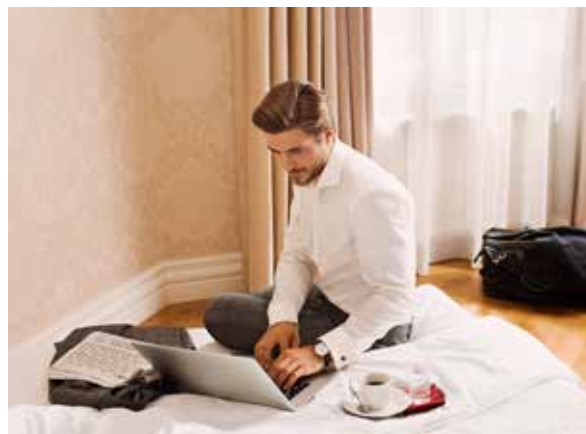
organic, locally produced specialities, with lactose-free, gluten-free and vegetarian options. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor. Business travellers can enjoy a Morgenstund' business breakfast at the Zum Moser restaurant.

Fantastic compositions.

At the Johann Strauss café, bar and restaurant we always reserve space for fans of cake and coffeehouse culture. But it's not just about the sweeter things in life – you can also enjoy our excellent steaks here.



Free WiFi
access in all rooms!



522 rooms, including 3 suites

Our 522 rooms are decorated in a classic, contemporary style – understated yet cosy and comfortable. All rooms come with a bathtub or shower and WC, cosmetics mirror, flatscreen TV, safe, adjustable air-conditioning, and free WiFi.

The 488 **Classic rooms** in the Classic category range in size from 15-20m² and feature parquet floors from Weitzer Parkett as well as modern bathrooms.

The 31 **Executive Zimmer** have king-size beds (1.80m wide). They are available for a supplement of € 20,- per night on a Classic room.

An upgrade from a Classic room to an Executive room 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

We also have 3 **suites**, each with different décor and beautiful views over Vienna's rooftops. In addition to our standard equipment and features, the suites come with modern bathroom with bathtub, a separate living area and Nespresso coffee machine, as well as all the extras associated with the Executive category.



Beyond discussion.

Whatever the focus of your conference, seminar or workshop, there's no two ways about it – this is the perfect location for your event.

At the Austria Trend Hotel Ananas we have 4 fully air conditioned conference rooms with state-of-the-art seminar equipment.

Your guests will also be in their element at Christmas parties, wedding banquets and cocktail receptions thanks to the hotel's special charm.

Capacity		m2						
Adolf Loos	✓	91	40	36	38	38	70	70
Otto Wagner	✓	91	50	36	48	48	80	70
Adolf Loos & Otto Wagner	✓	182	90	-	-	80	150	140
Gustav Klimt	✓	61	20	22	24	18	50	45
Oskar Kokoschka	✓	48	-	-	10	-	-	-

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

Oskar Kokoschka
€ 500.-

Gustav Klimt
€ 500.-

Adolf Loos, Otto Wagner
€ 600.-

Adolf Loos & Otto Wagner
€ 900.-

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

Oskar Kokoschka
€ 350.-

Gustav Klimt
€ 350.-

Adolf Loos, Otto Wagner
€ 400.-

Adolf Loos & Otto Wagner
€ 600.-



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

€ 50.-

Conference Package full day per person

€ 60.-

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

€ 54.-

Conference Package PLUS full day per person

€ 65.-

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

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



Seminar breaks

Our Executive Chef will prepare a selection of snacks for your participants to enjoy during the coffee breaks.

Savoury breaks

- Baguette** with smoked salmon-cream cheese topping ^{ADG} and **Bruscetta** with tomatoes ^A
- Mini salt sticks** with honey ham ^{ACGMO} and **Mini whole-grain bread roll** with edam cheese ^{ACGMN}
- Mini bread rolls** with tomatoes and mozzarella ^{AG} and **Mini bread rolls** with minced patties ^{ACGM}
- Wraps** with ham and cream with horseradish ^{ACGO} and **Wraps** with Liptauer spread and pepper strips ^{ACG}
- Fingersandwich** with turkey salami ^{ACMLO} and **Fingersandwich** with jerome ^{ACM}
- Pita bread** with farmer ham ^{ACHLMO} and **Pita bread** with österkron cheese ^{ACGH}

Sweet breaks

- Mini muffins chocolate or lemon ^{ACFGH}
- Curd cheese balls ^{ACG}
- Pastry ^{ACGH}
- Punch cake ^{ACEFGH}
- Mini bundt cake ^{ACG}
- Baked cheesecake ^{ACG}
- Apple pie with sweet crumbs ^{ACG}
- Cherry pie ^{ACGH}
- Biscuit with chocolate cream ^{ACFG}

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

Drinks

Non-alcoholic

Sparkling mineral water [○]	0.33l	€ 2.80
Still mineral water [○]	0.33l	€ 2.80
Sparkling mineral water [○]	0.75l	€ 5.40
Still mineral water [○]	0.75l	€ 5.40
Almdudler herb limonade	0.33l	€ 3.50
Coca Cola / light, Sprite	0.33l	€ 3.50
Red Bull	0.25l	€ 4.30
Apple juice, orange juice	0.20l	€ 3.20
Apple juice, orange juice spritzer	0.25l	€ 2.70
Currant, apricot and multivitamin juice	0.20l	€ 3.20
Tomato juice	0.20l	€ 3.20
Tonic Water, Bitter Lemon, Ginger Ale	0.20l	€ 3.70
Soda	0.25l	€ 1.20
Soda with lemon juice	0.25l	€ 1.50

Hot drinks

Espresso		€ 2.70
Double Espresso		€ 3.90
Espresso with a shot of milk ^G		€ 2.70
Large espresso with a shot of milk ^G		€ 3.90
Viennese melange ^G		€ 3.70
Café Latte ^G		€ 3.70
Cappuccino ^G		€ 3.70
Americano ^G		€ 3.50
Iced coffee ACFGHNP		€ 5.10
Hot Chocolate AGF		€ 3.80
English breakfast tea		€ 3.50
Earl Grey Tee		€ 3.50
Darjeeling		€ 3.50
Green tea		€ 3.50
Peppermint infusion		€ 3.50
Camomile infusion		€ 3.50
Premium fruit infusion		€ 3.50
Rooibos Vanille infusion		€ 3.50

Beer

Ottakringer Pils ^A	0.20l	€ 2.30
Ottakringer Pils ^A	0.33l	€ 3.10
Ottakringer Pils ^A	0.50l	€ 4.10
Ottakringer Zwickl unfiltered ^A	0.20l	€ 2.30
Ottakringer Zwickl unfiltered ^A	0.33l	€ 3.10
Ottakringer Zwickl unfiltered ^A	0.50l	€ 4.10
Shandy ^A	0.50l	€ 4.10
Heineken ^A	0.33l	€ 4.70
Null Komma Josef alcohol free ^A	0.33l	€ 3.70

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

Wine

Weinviertler DAC [○]	0.125 l	€ 5.40
Weingut Weinrieder		
Welschriesling [○]	0.125 l	€ 4.40
Weingut Tscheppe		
Classic Cuvée [○]	0.125 l	€ 4.90
Weingut Aumann		
Zweigelt [○]	0.125 l	€ 4.70
Weingut Pasler		

Sekt sparkling wine & Champagne

Grand Reserve Meinl [○]	0.10l	€ 5.40
Buck's Fizz (Sekt and orange juice) [○]	0.10l	€ 5.40
Sekt Piccolo [○]	0.20l	€ 7.60
Kir Royal [○]	0.10l	€ 6.10
Prosecco [○]	0.10l	€ 3.70
Prosecco Spumante [○]	0.75l	€ 25.60
Gobillard Tradition brut [○]	0.75l	€ 99.00
Moët & Chandon Brut [○]	0.75l	€ 110.00
Veuve Clicquot Vintage [○]	0.75l	€ 180.00

Sherry, Portwine & Vermouth

Sherry Manzanilla Pasada [○]	5cl	€ 8.80
Sherry dry [○]	5cl	€ 5.40
Sandeman rot [○]	5cl	€ 5.40
Martini dry [○]	5cl	€ 4.90
Martini bianco [○]	5cl	€ 4.90
Martini rosso [○]	5cl	€ 4.90



Buffet suggestions (standing)

**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!

Our head chef has a surprising selection of options in store for you

Cold snacks

- Finger sandwich with smoked salmon ^{ACDGM}
- Finger sandwich with egg spread ^{ACGM}
- Finger sandwich with salami ^{ACGMO}
- Finger sandwich with Edam ^{ACGM}
- Finger sandwich with turkey ham ^{ACGMO}
- Tomato and mozzarella sticks with pesto ^G
- Mini wrap filled with sour cream, smoked salmon & julienne lettuce ^{ACDG}
- Bruschetta ^{ACG}
- Crudités with dip sauces:
cream of garlic ^G/cocktail sauce ^G/sweet chilli sauce ^{ACMO}

Hot snacks

- Mini Wiener Schnitzel ^{ACG}
- Mini rissoles ^{ACGM}
- Turkey saté sticks ^{EFGNO}
- Vegetable quiche ^{ACGLP}
- Feta and spinach in crisp pastry ^{AG}
- Pan fried chicken strips ^{ACG}
- Mini pizza margaritha ^{AG}
- Oven fresh ham croissant ^{ACFGMP}
- Mini spring roll ^{ACF}

Mini desserts

- Biscuit with chocolate cream ^{ACFG}
- Fruit pastry ^{ACGH}
- Cinnamon bun ^{ACGH}
- Chocolate croissant ^{ACGH}
- Curd cheese pastry ^{ACGH}
- Curd cheese balls ^{ACG}
- Chocolate mousse ^{CFGH}
- Cherry pie ^{ACGH}
- Apple strudel ^A

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

Standing buffet 1

4 cold / 5 hot snacks /
4 mini desserts

per person

€ **21.-**

Standing buffet 2

4 cold / 6 hot snacks /
5 mini desserts

per person

€ **24.-**

Standing buffet 3

6 cold / 8 hot snacks /
6 mini desserts

per person

€ **29.-**





Menu and buffet suggestions

Evening meals are available either as a set menu or laid out as a buffet. Our chef will be happy to help you choose the ideal combination for your participants..

Buffet 1

4 cold appetisers
5 main courses
3 desserts

per person

€ **37.50**

plus cover charge € 3.50 per person

Buffet 2

5 cold appetisers
1 soup
5 main courses
4 desserts

per person

€ **39.50**

plus cover charge € 3.50 per person

Buffet 3

5 cold appetisers
1 soup
6 main courses
5 desserts

per person

€ **42.50**

plus cover charge € 3.50 per person



Start
here.



3 course menu

Soup / main course / dessert

per person

€ **28.-**

plus cover charge € 3.50 per person

4 course menu

Cold appetiser / Soup /
main course / dessert

per person

€ **32.50**

plus cover charge € 3.50 per person

5 course menu

Cold appetiser / Soup / intermediate course /
main course / dessert

per person

€ **46.-**

plus cover charge € 3.50 per person

6 course menu

Cold appetiser / Soup / intermediate course /
sorbet by your choice / main course / dessert

per person

€ **51.-**

plus cover charge € 3.50 per person

Menu options

Cold appetisers

- Bohemian egg salad ^{CM}
- Smoked Schinkenspeck ham with black salsify salad ^{GO}
- Fine liver pâté with mountain cranberries ^{GM}
- Smoked river trout filets with cream of dill and horseradish sauce ^{DGO}
- Danube pikeperch with fine selection of root vegetables ^{DLO}
- Spicy marinated chilli peppers with potato salad and fried bacon ^O
- Duck liver parfait
with Ginger and orange salad with roast Ciabatta ^{ACGO}
- Warm Tafelspitz (premium boiled beef)
with root vegetables, fresh herbs & pumpkin seed oil ^{LMO}
- Poached salmon mousse in light and airy puff pastry bowl
with cucumber lime and dill vinaigrette ^{ACDGO}

Soups

- Cream of potato soup with ham cubes and porcini mushrooms ^{GL}
- Clear beef soup with sliced pancakes ^{ACGLM}
- Clear beef soup with semolina dumplings ^{ACGLM}
- Clear beef soup with liver dumplings ^{ACGLM}
- Riesling foam soup with deep fried parsnip ^{AGO}
- Sweet pepper foam soup
garnished with whipped cream and potato chips ^{AGO}

Main courses

- Stuffed breast of veal ^{AC}
- Budweiser Bierbraten roast ^{ACG}
- White chicken breast ragout ^{ACGO}
- Krautfleckerln quadratini pasta with cabbage ^{AC}
- Rissoles ^{ACM}
- Girardi roast beef ^{ACGO}
- Lueger pork filet ^{ACG}
- Minced Escalop of Veal with lemon and caper sauce ^{ALMO}
- Wiener Schnitzel ^{ACG}
- Fried chicken ^{ACG}
- Potato and vegetable gratin bake ^{CGL}
- Salmon filet with sesame crust, mustard seed sauce ^{ADGMNO}
- Roast saddle of lamb ^{ALMO}
- Veal roulade with red pepper stuffing served with fresh spinach ^{AGLMO}
- Trout fillet „Müllerin“ ^{AD}
- Roasted pike-perch fillet with fresh herbs ^{AD}
- Roasted John Dory with pumpkin seed ^{ADM}
- Vegetable Cous-Cous ^G

- Vegetable lasagne ^{ACG}
- Spinach strudel with sheep cheese ^{ACG}

Side dishes (3 side dishes + 1 vegetable side pro Buffet)

- Roasted dumplings ^{ACG}
- Croquettes ^{ACG}
- Parsley potatoes ^G
- Fried potatoes
- Roasted potatoes
- Buttered rice ^G
- Basmati rice
- Tagliatelle ^{ACG}

- Vegetables:
- Naschmarkt vegetables ^G
- Green beans sautéed in butter ^G
- Black salsifys with tomatoes and fresh herbs
- Mediterranean grilled vegetables

Desserts

- Fondant fancies ^{ACEFGHNPO}
- Baked curd cake ^{ACGHP}
- White and brown chocolate mousse ^{CFGH}
- Wine cream with grapes ^{CGO}
- Bohemian damson pockets ^{ACG}
- Curd cheese strudel with custard ^{ACEFGHNPO}
- Bienenstich caramelised almond cake ^{ACEFGHNPO}
- Mini fruit cakes ^{ACG}
- Café cream confectionary ^{ACFG}
- Schokospitz confectionary ^{ACFG}
- Praline dumplings rolled in chopped nuts with sour cherry compote ^{ACFGH}

Buffet options

- Full salad bar ^O
with the following dressings included:
Vinegar and oil dressing ^{MO}
Garlic dressing ^{AG}
Thousand island dressing (American) ^{ACGM}
French dressing ^{ACGM}



Business lunch Buffet

Our Executive Chef will put together an appealing selection of the following dishes for your business lunch. Three-course à la carte options are available for groups of 20 or fewer.

Appetisers

- Full salad bar with the following dressings ^O:
 Vinegar and oil dressing ^{MO}
 French dressing ^{ACGM}
 Joghurt Dressing ^{AG}
 to join with pumpkin seeds, sunflower seeds, sesame ^N, flax seed, white bread croutons ^A, roasted bacon strips, black bread croutons ^{AFGN}
- Cold roast beef with spicy garnish ^{MO} and remoulade sauce ^{ACGMO}
- Chicken strips with root vegetable salad ^{FO}
- Antipasti vegetables ^O with mozzarella ^G
- Beef salad with seed oil and boiled egg ^{CLMO}
- Assorted ham with spicy garnish ^{MO}

Soups

- Carrot and ginger soup ^{AG}
- Creamy courgette soup ^{AG}
- Creamy mushroom soup ^{AG}
- Old Viennese potato soup ^{GL}
- Pepper soup ^{AG}
- Beef broth: Pancake strips ^{ACG}, Liver dumpling ^{ACGM}, Semolina dumpling ^{ACG}, Dumpling ^{ACG}, Baked Vegetable dumpling ^{ACG}

Main courses

- Turkey roll stuffed with vegetables and breadcrumbs with dill sauce ^{ACGLO} and parsley potatoes ^G and vegetables ^G
- Sage and bacon wrapped pork steak served in a creamy sauce ^{AGLMO} with Fusilli pasta ^{ACG} and courgettes and carrots ^G
- Strips of chicken breast coated in pumpkin seeds ^{ACG} with buttered potatoes ^G

Main courses

- Beef strips in Cognac cream ^{AGLMO} with polenta strudel ^{ACG} and regional vegetables ^G
- Salmon and spinach strudel ^{ACD} with white wine sauce ^{AG} and vegetable rice
- Wine battered Dory ^{ACDO} with basil potatoes ^G and Tyrolienne sauce ^{ACGMO}
- Trout fillet in almond butter ^{DH} with basmati rice
- Grilled Pike Perch fillets ^D with garlic butter ^G and potato-vegetable rosti ^L
- Mix grill of fish ^D with herb butter ^G and wild rice with broccoli ^G
- Vegetable curry with coconut milk and chickpeas ^A
- Pepper and cabbage strudel with fennel-soja soup ^{AF}
- Wok fried Asian vegetables with Tofu ^{AFO} and Basmati rice
- Penne pasta with Mediterranean vegetables ^A
- Vegetable couscous ^A

Desserts

- Apple strudel with cream ^{AG}
- Strawberry tart ^{ACG}
- Black forest gâteau ^{ACGHO}
- Chocolate Sacher tart ^{ACGH}
- Profiteroles with vanilla and chocolate sauce ^{ACG}
- Panna Cotta with strawberry sauce ^G
- Crème caramel ^{CG}
- Apricot cream with chocolate sauce ^{ACG}
- Chocolate mousse ^{CGHO}
- Lemon yoghurt cream with raspberry sauce ^G
- Sugared pancakes with plum compote ^{ACGO}
- Crepes ^{ACG}
- Cheese curd pancakes with vanilla sauce ^{ACG}
- Praline stuffed dumplings with cherries ^{ACGH}
- Semolina dumpling with peach compote ^{ACG}
- Plum stuffed parcels coated in buttered breadcrumbs ^{ACG}



Audiovisual equipment

We work with external technical specialists to ensure that the equipment at your event always represents the state of the art. The following overview is intended to give you an idea of the technical equipment available for your event. We will be happy to prepare a detailed quotation for you once we have your specifications.

Standard equipment in the seminar rooms

- Video projector including screen
- Pin board
- Flipchart
- WiFi
- Telephone in meeting room
- Use of the business centre

The following audiovisual equipment is available for an additional fee. Prices are available on request.

- Lectern
- Ballroom flooring
- Copier
- Fax
- Flatscreen TV
- Moderator's case

Audio

Speaker pair (for laptop or CD/MP3/DVD player, for approx. 50 people)	€ 50.-
Sound system 1 (incl. mixing desk, EQ, amp, 1 pair of speakers with stand, choice of microphone, 1 DI box, approx. 100 people)	€ 200.-
Sound system 2 (incl. mixing desk, EQ, amp, 2 pairs of speakers with stand, 3 mics from our microphone selection, 1 DI box, approx. 200 people)	€ 300.-
Gooseneck microphone (table microphone incl. tabletop stand)	€ 18.-
Radio microphone (handheld microphone, headset microphone, plug-in microphone)	€ 60.-

XGA projectors

Projektor min. 3.000 lumens, XGA	€ 75.-
Projektor min. 4.500 lumens, XGA	€ 120.-
Projektor min. 6.500 lumens, XGA	€ 390.-
Projektor min. 9.000 lumens, XGA	€ 690.-

Conference equipment

Laptop	€ 100.-
Teleconferencing unit	€ 70.-
Interpreter systems available	Prices on request

Additional services

Transport package, basic (car, minibus)	€ 65.-
Transport package, premium (transporter, truck)	€ 150.-
Installation per hour	€ 80.-
Day package, technician (max. 10 hrs.)	€ 395.-
Minimum package 3 hrs.	€ 250.-
Each additional hour or part of hour	€ 80.-

Please note that the rental prices quoted above do not include 20% VAT. You will also need to factor in transport and set-up times.



Additional conference services

Entertainment

We will be happy to help you plan your fringe programme and provide tips and contact details of the artists that match your criteria.

Linen service

Tableware in white and champagne is available for you to use at no extra charge. If you would prefer linens in another colour we will be happy to make the necessary arrangements for an additional fee.

Decorations

Let us help you select the right decorations for your event. Special floral table arrangements, mood lighting or balloons will help to create a special atmosphere at your event.

Parking

Parking is available in our private garage and is subject to availability. We will be happy to quote a special rate for seminar participants.

Staff

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

ALLERGENS:

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).