

- Allergy list -

1. **Cereals containing gluten**
(i.e. wheat, rye, barley, oats, spelt, kamut)
2. **Molluscs**
(i.e. molluscs, squid, mussels, oysters)
3. **Sulphur dioxide and sulphites**
(at a concentration of at least 10mg/kg per liter)
4. **Nuts**
(i.e. almond, hazelnut, walnut, cashew, pecan, pistachio, macadamia nut, queensland nut, brazil nut)
5. **Peanuts**
6. **Soy**
7. **Eggs**
8. **Sesame seeds**
9. **Milk (including lactose)**
10. **Crustaceans**
11. **Mustard**
12. **Celery**
13. **Lupine**
14. **Fish**
- A. **Alcohol**



Allergy & Cross-Contamination Notice

Our kitchen uses a variety of cookware, utensils, and tableware, including stainless steel and aluminum equipment. All items are cleaned thoroughly either by dishwasher or by hand by our staff.

Please note that we are unable to provide dedicated cooking equipment or utensils for specific dietary restrictions or allergies. While we take great care in food preparation and cleaning procedures, we cannot guarantee the complete absence of cross-contamination.

- Consultation with Specialists -

Please be aware that while we strive to accommodate your needs, we are not medical experts. We recommend consulting with a specialist and making dining decisions based on their advice.

- Understanding and Communication -

We kindly ask for your understanding of the potential risks of cross-contamination. If you have any specific concerns, please notify us at the time of booking or upon arrival, so our team can do their best to assist you within the limitations of our preparation methods.