


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.

	A	B	C	D	E	F	G	H	I	J	K	L	M	N
	Gluten/coeliac disease	Crustaceans	Eggs	Fish	Nuts	Peanuts	Soy	Milk	Molluscs	Celery	Mustard	Lupin	Sesame	Sulphur dioxide
Pulled Chicken														
Pulled Pork														
Criss Cuts A1	✓													
Grilled Vegetables														
Fried Sweet potatoes A1	✓													
Small Escalopes A1	✓													
Meat Balls A1	✓		✓					✓		✓	✓			
Onion chutney														✓
Red Beet Cream								✓						
Mango Dip														
Sour Cream								✓						
Guacamole														
Parmesan			✓					✓						
Greek Cheese								✓						
Olives														
Chicken Stripes														
Ketchup														
Mayonnaise			✓								✓			
BBQ Dip											✓			
Raw Salads														

✓ Included as an ingredient or as a component

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

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01.03.2024

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Yoghurt Dressing			✓					✓		✓	✓			
Balsamic Dressing														✓
American Dressing			✓								✓			
Cheesecake with red fruits A1/E1	✓		✓		✓			✓						
Passion caramel A1/E1	✓		✓		✓			✓						
Chocolatemousse tarte			✓				✓	✓						
Hot chocolate drink								✓						
Gzb. Helles (lager beer) A3	✓													
Gzb. Radler (shandy) A3	✓													
Gzb. Weizen (wheat beer) A1/A3	✓													
Gzb. alcohol free wheat beer A1/A3	✓													
Gzb. Pfiff (wheat beer) A1/A3	✓													
Gzb. Hopfengold (lager beer) A3	✓													
Gzb. .alc.free wheat b./lemonade A1/A3	✓													

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Deco* = see appendix toppings for cakes and desserts

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