


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.

 01.03.2026	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
Caprese Tomato-Mozzarella A1	✓							✓						
Vegetarian Pizza A1	✓							✓						
Pepperoni Pizza A1	✓							✓			✓			
Ham Pizza A1	✓							✓						
Penne	✓													
Tomatoe Sauce														
Bolognese sauce														
Mini cake A1/E2 + Deco*	✓		✓		✓			✓						
Cheesecake with red fruits A1/E1	✓		✓		✓			✓						
Passion caramel A1/E1	✓		✓		✓			✓						
Chocolate Mousse Tart			✓				✓	✓						
Mousse gestrudelt														
Blueberry mousse														
Strawberry mousse														

✓ Included as an ingredient or as a component


Deco* = see appendix "toppings for cakes and desserts"

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

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Salad in Glas														
Croutons A1	✓							✓		✓				
Balsamic Dressing														✓
American Dressing			✓					✓			✓			
Yoghurt Dressing								✓		✓	✓			
Roll A1/A3	✓							✓						
Hot Chocolate								✓						
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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