


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
Vegan Gyros							✓							
Pulled Pork														
Potatoe dippers														
Rinderstreifen														
Small Escalopes <b>A1</b>	✓													
Meat Balls <b>A1</b>	✓		✓					✓		✓	✓			
Mango Dip														
BBQ Dip											✓			
Sour Cream			✓					✓			✓			
Greek Cheese								✓						
Olives														
Chicken Stripes														
Ketchup										✓				
Mayonnaise			✓								✓			
BBQ Dip											✓			
Raw Salads														
Churros	✓													
Mousse gestrudelt			✓				✓	✓						
Blueberry Mousse			✓					✓						
Strawberry Mousse			✓				✓	✓						


✓ Included as an ingredient or as a component

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

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Chocolate Sauce								✓						
Strawberry Sauce														
Caramell Sauce							✓	✓						
Yoghurt Dressing			✓					✓		✓	✓			
Balsamic Dressing														
American Dressing			✓								✓			
Cheesecake with red fruits <b>A1/E1</b>	✓		✓		✓			✓						
Passion caramel <b>A1/E1</b>	✓		✓		✓			✓						
CHocolatemousse tarte			✓				✓	✓						
Hot chocolate drink								✓						
Gzb. Helles (lager beer) <b>A3</b>	✓													
Gzb. Radler (shandy) <b>A3</b>	✓													
Gzb. Weizen (wheat beer) <b>A1/A3</b>	✓													
Gzb. alcohol free wheat beer <b>A1/A3</b>	✓													
Gzb. Pfiff (wheat beer) <b>A1/A3</b>	✓													
Gzb. Hopfengold (lager beer) <b>A3</b>	✓													
Gzb. .alc.free wheat b./lemon <b>A1/A3</b>	✓													

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Deco\* = see appendix toppings for cakes and desserts

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included:	A2 = Rye	A4 = Oats	A6 = Kamut
<b>E Nuts</b>	E1 = Almonds	E4 = Cashew nuts	E7 = Pistachios
included	E2 = Hazelnuts	E5 = Pecan nuts	E8 = Macadamia nuts
	E3 = Walnuts	E6 = Brazil nuts	E9 = Queensland nuts