


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
Mini rolls with dips★ A1	✓		✓				✓	✓					✓	
Bruschetta	✓													
Beef stock★ A1	✓		✓							✓				
Caesar Salad★ A1	✓		✓					✓			✓			
Goat cheese with honey★ A1	✓		✓					✓						✓
Beef Tatar★ A1	✓									✓				
Mixed appetizer „Deluxe“★ A1/E3	✓		✓	✓	✓		✓	✓			✓		✓	
Mixed appetizer „Gourmet“★ A1	✓							✓						
Buffalo mozzarella, tomatoes★ A1	✓							✓						✓
Salad with Corn-fed Chicken	✓		✓					✓						✓
Salad with Rump steak★	✓		✓					✓			✓			✓
“Air and sea” salad A1	✓	✓	✓					✓						✓
Beef steaks														
Delmonico Steak										✓	✓			✓
Rib-Eye with onion chutney														✓
Red beet millefeuille★										✓				
Ringlet Beet							✓							✓
Halloumi cheese★ A1	✓		✓					✓						
Herb Dumplings A1	✓		✓					✓			✓			
Feta cheese in zucchini coating★			✓					✓			✓			
Prawn skewer★		✓	✓											✓
Salmon steak★				✓										
Sauce Béarnaise			✓					✓		✓				✓
Pepper sauce								✓		✓				

✓ Included as an ingredient or as a component


★ with side dish

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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Corn fed chicken								✓						
Beef-Chili-Dip										✓				
BBQ-Steak-Sauce											✓			
Sour Cream			✓					✓			✓			
Herb butter							✓	✓						
“Habanero” Steak sauce											✓			
Rustic Fries														
Baked potatoes w. Sour Cream			✓					✓			✓			
Stewed vegetables			✓											
Mushrooms in creamy herb sauce								✓						
Mojo Rosso-Baguette A1/	✓													
Corn on the cob			✓					✓						
Corn on the cob + “Habanero” Herb butter			✓					✓						
Pasta with tomato sauce A1	✓		✓											
“Adventure Steak”★														
“Pirate Steak”★														
Kids Burger★ A1	✓										✓			
Kids Cheeseburger★ A1	✓							✓			✓			
Pancakes★ A1E2	✓		✓		✓		✓	✓						
Italiene Dressing														
Side salad								✓						✓

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Chocolate cake A1	✓		✓				✓	✓						
Tims Dessertvariation A1/E3	✓		✓		✓		✓	✓						
Appe-pear crumble A1/E3	✓		✓		✓			✓						
„Ice cream princess“ A1	✓		✓				✓	✓						
“Ice cream pirate” A1/E2	✓		✓		✓		✓	✓						
Snowball fight A1	✓						✓	✓						
Sorbet variation A1	✓		✓					✓						
Prem. LEGOLAND® iced coffee A1	✓						✓	✓						
Prem. LEGOLAND® iced chocolate A1	✓						✓	✓						
Spotted cow - milk drink E2					✓		✓	✓						
Strawberry dream - milk drink								✓						
Iced Latte Macchiato								✓						
Hot chocolate drink							✓	✓						
Gzb. Helles (lager beer) A3	✓													
Gzb. Radler (shandy) A3	✓													
Gzb. Fest Maerzen (craft beer) A3	✓													
Gzb. Weizen (wheat beer) A1/A3	✓													
Gzb. alc.free wheat beer A1/A3	✓													
Gzb. .alc.free wheat b./lemonade A1/A3	✓													
Gzb. Lupulus (craft beer) A1/A3	✓													

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