



20 April 2024



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

assortment of mature cheeses

Tomme de brebis d'Estive, Farm goat's cheese with rosemary, Bethmale from the Ariège Pyrenees, seasonal chutney, mixed greens.

Sweet vanilla white cheese cream Strawberries flavored with basil

Creamy Burrata cheese, tomatoes Creamy tomato marmalade, raspberry vinaigrette and flaky toast.

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Back of pollack in almond crust. Braised fennel and light mousseline.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Roast beef fillet in parsley crust Crispy pressed cooked eggplant, summer sauce and spicy juice

The gourmet café of "85".

Frozen cake style "Nougat" with fresh raspberries

Thin slices of veal and veal juice flavored with marjoram Potato mousseline, braised sucrine and button mushrooms.

Filletted chicken breast in low-heat cooking Flavored with tarragon, candied tomatoes and peppers, spiced rice and cashew nuts.

Variation of chocolate "Guanaja 70%" brownies, "Jivara" milky whipped cream, ice cream, tuile and chocolate sauce.

Peas and verbena cold soup Creamy fresh herb twist.

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.

Puff pastry around Beetroot Feta, olives and capers.



Crustaceans

Crustaceans and crustacean-based products

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Red tuna tartare Crunchy cucumbers and radishes, sweet wasabi cream and lemongrass infusion.



Eggs

Eggs and egg-based products

Sweet vanilla white cheese cream Strawberries flavored with basil

Back of pollack in almond crust. Braised fennel and light mousseline.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Roast beef fillet in parsley crust Crispy pressed cooked eggplant, summer sauce and spicy juice

The gourmet café of "85".

Frozen cake style "Nougat" with fresh raspberries

Cesar salad with poultry Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

"Belle époque" style beef tartare Homemade french Fries, salad.

Variation of chocolate "Guanaja 70%" brownies, "Jivara" milky whipped cream, ice cream, tuile and chocolate sauce.

Peas and verbena cold soup Creamy fresh herb twist.

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.

Puff pastry around Beetroot Feta, olives and capers.



Fish

Fish and fish-based products

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Back of pollack in almond crust. Braised fennel and light mousseline.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Red tuna tartare Crunchy cucumbers and radishes, sweet wasabi cream and lemongrass infusion.



Peanuts

Peanuts and peanut-based products

The gourmet café of "85".

Filletted chicken breast in low-heat cooking Flavored with tarragon, candied tomatoes and peppers, spiced rice and cashew nuts.

"Belle époque" style beef tartare Homemade french Fries, salad.



Soy

Soy and soy-based products

The gourmet café of "85".

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.



Milk

Milk and milk-based products, including lactose

assortment of mature cheeses

Tomme de brebis d'Estive, Farm goat's cheese with rosemary, Bethmale from the Ariège Pyrenees, seasonal chutney, mixed greens.

Sweet vanilla white cheese cream Strawberries flavored with basil

Creamy Burrata cheese, tomatoes Creamy tomato marmalade, raspberry vinaigrette and flaky toast.

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Back of pollack in almond crust. Braised fennel and light mousseline.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

The gourmet café of "85".

Frozen cake style "Nougat" with fresh raspberries

Thin slices of veal and veal juice flavored with marjoram Potato mousseline, braised sucrine and button mushrooms.

Cesar salad with poultry Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

Filleted chicken breast in low-heat cooking Flavored with tarragon, candied tomatoes and peppers, spiced rice and cashew nuts.

Variation of chocolate "Guanaja 70%" brownies, "Jivara" milky whipped cream, ice cream, tuile and chocolate sauce.

Peas and verbena cold soup Creamy fresh herb twist.

Puff pastry around Beetroot Feta, olives and capers.



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

assortment of mature cheeses

Tomme de brebis d'Estive, Farm goat's cheese with rosemary, Bethmale from the Ariège Pyrenees, seasonal chutney, mixed greens.

Sweet vanilla white cheese cream Strawberries flavored with basil

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Roast beef fillet in parsley crust Crispy pressed cooked eggplant, summer sauce and spicy juice

The gourmet café of "85".

Frozen cake style "Nougat" with fresh raspberries

Thin slices of veal and veal juice flavored with marjoram Potato mousseline, braised sucrine and button mushrooms.

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

Filleted chicken breast in low-heat cooking Flavored with tarragon, candied tomatoes and peppers, spiced rice and cashew nuts.

"Belle époque" style beef tartare Homemade french Fries, salad.

Variation of chocolate "Guanaja 70%" brownies, "Jivara" milky whipped cream, ice cream, tuile and chocolate sauce.

Puff pastry around Beetroot Feta, olives and capers.



Celery

Celery and celery-based products

Roast beef fillet in parsley crust Crispy pressed cooked eggplant, summer sauce and spicy juice

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.



Mustard

Mustard and mustard-based products

assortment of mature cheeses

Tomme de brebis d'Estive, Farm goat's cheese with rosemary, Bethmale from the Ariège Pyrenees, seasonal chutney, mixed greens.

Creamy Burrata cheese, tomatoes Creamy tomato marmalade, raspberry vinaigrette and flaky toast.

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Cesar salad with poultry Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

"Belle époque" style beef tartare Homemade french Fries, salad.

Red tuna tartare Crunchy cucumbers and radishes, sweet wasabi cream and lemongrass infusion.

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.

Puff pastry around Beetroot Feta, olives and capers.



Sesame

Sesame seeds and products with sesame seeds

The gourmet café of "85".



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

■ ALSACE PINOT GRIS AOP Réserve LORENTZ-WOERLEN

■ ALSACE PINOT NOIR AOP Lorentz WOERLEN

■ BANDOL AOP Fontbrune

■ BOURGOGNE HAUTES COTES DE NUITS AOP Domaine Pierre Laurent

■ BOURGOGNE HAUTES COTES DE NUITS AOP Domaine Pierre Laurent

■ CAIRANNE AOP Domaine DENIS ALARY

■ CAIRANNE AOP Domaine DENIS ALARY

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

■ CASSIS AOP Château de FONTCREUSE

■ CHABLIS SAINT MARTIN AOC Domaine LAROCHE

■ CHABLIS SAINT MARTIN AOP Domaine LAROCHE

■ CHABLIS SAINT MARTIN AOP Domaine LAROCHE

■ CHEVERNY AOP Domaine Maison Terra vitis

■ CHEVERNY AOP Domaine Maison Terra vitis

■ CHEVERNY AOP Domaine Terra Vitis

■ CHINON AOP Domaine JOURDAN LES GRAVINIERES

■ CHINON AOP Domaine Jourdan LES GRAVIBNIERES

■ COTES DE PROVENCE AOP Maur&More Château SAINT MAUR

■ COTES DE PROVENCE AOP Château Minuty Prestige

■ CÔTES DU RHONE AOP "MAGIE D'UNE TERRE"

■ CROZES HERMITAGE LES MEYSONNIERS AOP Chapoutier

■ CUVÉE MONTAGNY 1er CRU AOP Domaine de Montorge

Back of pollack in almond crust. Braised fennel and light mousseline.

Smoked salmon fillet Small crunchy seasonal vegetables, emulsion and crispy with basil.

Le 85 Restaurant - 85, rue du Général de Gaulle, 95880 Enghien les Bains, France

Roast beef fillet in parsley crust Crispy pressed cooked eggplant, summer sauce and spicy juice

■ FOUQUET'S "Cuvée Tradition"

■ Fouquet's

■ HAUTES COTE DE BEAUNE AOP PROSPER MAFOUX

■ Lallier "Réflexion R020"

■ Lallier "Expert rosé"

■ Laurent Perrier

■ LISTRAC-MEDOC AOP Château Fonréaud

■ MACON-IGE AOP Igé Prosper Maufoux

■ MACON-Igé AOP IGE PROSPER MAUFOUX

■ MERCUREY AOP Domaine du Meix Foulot

■ Moët & Chandon Brut Impérial

■ Moët & Chandon

■ NUITS-SAINT GEORGES VIEILLES VIGNES AOP Frédéric Magnien

■ PAUILLAC AOP Pauillac de Batailley

Thin slices of veal and veal juice flavored with marjoram Potato mousseline, braised sucrine and button mushrooms.

■ POUILLY FUISSE AOP Domaine RENAUD Cuvée VIEILLES VIGNES

■ POUILLY FUME AOP Domaine VENEAU

■ POUILLY FUME AOP Domaine HUBERT VENEAU

■ SAINT EMILION GRAND CRU AOP Château Puy Razac

■ SAINT EMILION GRAND CRU AOP Château Puy Razac

■ SAINT ESTEPHE AOP Château Beau Site

■ SAINT-NICOLAS DE BOURGUEIL AOP Domaine Bruneau

■ SAINT-VERAN AOP Cuvée Plaisance Domaine Thierry Drouin

Cesar salad with poultry Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

■ SANCERRE LES COLLINETTES AOP Joseph Mellot

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

Filletted chicken breast in low-heat cooking Flavored with tarragon, candied tomatoes and peppers, spiced rice and cashew nuts.

■ Veuve Clicquot Carte Jaune

■ Veuve Clicquot Vintage

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.



Lupin

Lupin and lupin based-products

Vegetarian Spaghetti " LIV " with seasonal vegetables Basil emulsion.

"Belle époque" style beef tartare Homemade french Fries, salad.



Molluscs

Molluscs and mollusc-based products

Pan-sautéed squid with Kalamata olives and candied lemon

Spaghettilis de courgette verte, émulsion aux olives noires, tuile à l'encre de seiche.

Cesar salad with shrimp Romaine salad, parmesan, bread croutons, anchovy Caesar sauce

Red tuna tartare Crunchy cucumbers and radishes, sweet wasabi cream and lemongrass infusion.

Poultry flavored with "Kalamata" olives Celery root tagliatelle, cauliflower pickles, pomelo and snow peas.