5 May 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

■ AOP Côte-Rotie Château de Saint Cosme

Roasted rack of lamb in herby crust, per person -

Jellied or hot beef broth -

Croissant ou brioche

Beef fillet, pepper sauce -

Pain aux raisins ou pain au chocolat

Tarragon-roasted young chicken -

Homemade profiteroles

Veal kidneys, mustard sauce / with bacon, a la plancha -

Caesar salad

Upside down apple pie - Maison

Tartines avec beurre de Poitou-Charentes

Tartines avec confiture

Tartines, beurre de Poitou-Charentes, confiture

Toasts briochés avec beurre de Poitou-Charentes

Shellfish

Crustaceans and crustacean-based products

■ Château Minuty Or

Fresh crab salad with basil -

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Eggs

Eggs and egg-based products

Roasted rack of lamb in herby crust, per person -
Croissant ou brioche
Two organic poached eggs, sorrel mousseline -
Homemade chocolate mousse
Organic egg mayonnaise "James" -
Organic omelet with cheese -
Pain aux raisins ou pain au chocolat
Thyme-grilled cut of beef (for 2) -
Homemade profiteroles
Wild Turbot quenelles -
Caesar salad
Caesar salad -
St-Marcellin cheese salad -
Beef tartare, leafy salad -
Upside down apple pie - Maison
Toasts briochés avec beurre de Poitou-Charentes
Wild turbot a la plancha, béarnaise sauce - France -
Poached wild turbot, hollandaise sauce - France -

Fish

Fish and fish-based products

Wild Gilthead Sea Bream "à la plancha" with rosemary - France -
Wild Turbot quenelles -
Caesar salad
Caesar salad -
Wild turbot a la plancha, béarnaise sauce - France -
Poached wild turbot, hollandaise sauce - France -

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Peanuts

Peanuts and peanut-based products

Roasted rack of lamb in herby crust, per person -

Jellied or hot beef broth -

Beef fillet a la plancha, béarnaise sauce -

Beef fillet, pepper sauce -

Kidney fricassee with mushrooms and Port wine -

Organic omelet with cheese -

Thyme-grilled cut of beef (for 2) -

Tarragon-roasted young chicken -

Homemade profiteroles

Veal kidneys, mustard sauce / with bacon, a la plancha -

Caesar salad

Caesar salad -

St-Marcellin cheese salad -

Grilled Scottish salmon, béarnaise sauce -

Sorbets: Pear, Mango, Yuzu, Apricot, Raspberry

Beef tartare, leafy salad -

Wild turbot a la plancha, béarnaise sauce - France -

Poached wild turbot, hollandaise sauce - France -

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Milk

Milk and milk-based products, including lactose

12 Large wild Burgundy snails with garlic butter

Croissant ou brioche

Two organic poached eggs, sorrel mousseline -

Faisselle sucre ou crème

Beef fillet a la plancha, béarnaise sauce -

Beef fillet, pepper sauce -

Kidney fricassee with mushrooms and Port wine -

Homemade chocolate mousse

Organic omelet with cheese -

Pain aux raisins ou pain au chocolat

Thyme-grilled cut of beef (for 2) -

Portion de fromage

Tarragon-roasted young chicken -

Homemade profiteroles

Wild Turbot quenelles -

Veal kidneys, mustard sauce / with bacon, a la plancha -

Caesar salad

Caesar salad -

Mushroom salad with olive oil and lemon, parmesan cheese -

St-Marcellin cheese salad -

Grilled Scottish salmon, béarnaise sauce -

Vichyssoise cream soup -

Upside down apple pie - Maison

Tartines avec beurre de Poitou-Charentes

Tartines, beurre de Poitou-Charentes, confiture

Toasts briochés avec beurre de Poitou-Charentes

Wild turbot a la plancha, béarnaise sauce - France -

Poached wild turbot, hollandaise sauce - France -

Yoghourt nature

Nuts

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

Kidney fricassee with mushrooms and Port wine -

Pain aux raisins ou pain au chocolat

Fresh crab salad with basil -

Celery

Celery and celery-based products

Vegetable soup -

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Mustard

Mustard and mustard-based products

Roasted rack of lamb in herby crust, per person -

Organic egg mayonnaise "James" -

Veal kidneys, mustard sauce / with bacon, a la plancha -

Caesar salad

Caesar salad -

Green bean salad, artichoke heart, homemade fresh duck foie gras -

St-Marcellin cheese salad -

Beef tartare, leafy salad -

Sulphite

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

Roasted rack of lamb in herby crust, per person -

Jellied or hot beef broth -

Beef fillet, pepper sauce -

Kidney fricassee with mushrooms and Port wine -

Tarragon-roasted young chicken -

Veal kidneys, mustard sauce / with bacon, a la plancha -

Homemade foie gras terrine with port -

Lupin

Lupin and lupin based-products

Crozes-Hermitage Domaine St Cosme

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