

MEATS.  
CASUAL FINE DINE.

*Alle Preise sind in Euro €.*

*All prices are in Euro €*

# APERITIF COCKTAILS

---

<i>Coffee Negroni</i>	16
<i>Coffee Infused Campari - Gin - Vermouth</i>	
<i>Wagyu Fat-Washed Old Fashioned</i>	18
<i>Wagyu Fat-Washed Toki Whisky - Matcha - Orange Bitters</i>	
<i>Yuzu Spritz</i>	15
<i>Yuzu Sake - Roku Gin - Green Tea - Pear</i>	
<i>Black Sesame Sour</i>	16
<i>Black Sesame - Honey - Lime - 7yr Flor de Cana Rum</i>	

# APERITIF BUBBLES

---

<i>Louis Roederer 0,125/0,7L</i>	18/98
<i>Louis Roederer - Collection 245 - Non Vintage</i>	
<i>Ruinart Rose Brut 0,375L</i>	120
<i>Ruinart - Rose Brut - Non Vintage</i>	
<i>Ruinart Blanc de Blanc 0,375L</i>	120
<i>Ruinart - Blanc de Blanc - Non Vintage</i>	
<i>Egly-Ouriet 0,7L</i>	285
<i>Egly-Ouriet - Tradition Brut - Grand Cru - Non Vintage</i>	
<i>Stiegl Perlage 0,7L</i>	65
<i>Stiegl- Wildeshut Bio Perlage - Non Vintage</i>	

# TASTING MENU

---

UNSER DEGUSTATIONSMENÜ KANN AUSSCHLIESSLICH TISCHWEISE BESTELLT WERDEN UND AB 16:00  
OUR TASTING MENU CAN ONLY BE ORDERED BY THE ENTIRE TABLE AND FROM 4PM ONWARDS

*Upgrade: Prunier Caviar Prunier Caviar*

CDG

LOUIS ROEDERER - COLLECTION 245 - NV  
+55

---

*Kobe Tonnato Kobe Tonnato*

AFO

JEAN CLAUDE RAMONET- BOUZERON - 2021

---

*Kaisergranat Bisque Norway Lobster Bisque*

ACDGORL

ORNELLAIA - POGGIO ALLE GAZZE - 2023

---

*Kalbsbries - Trüffel Veal Sweetbread - Truffle*

ACGOM

MANDOLAS BY VEGA SICILIA - OREMUS FRUMINT - 2022

---

*Stör Sturgeon*

DFGLNO

HYDE DE VIILAINÉ- CARNEROS CHARDONNAY - NAPA VALLEY - 2009

---

*Ozaki Wagyu Strip Ozaki Wagyu Strip*

LO

CHATEAU MONTROSE - 2ÈME GRAND CRU - 2012

---

*Nam Dok Mai Mango Nam Dok Mai Mango*

AFCGO

EGON MÜLLER - WILTINGER BRAUNE KUPP - RIESLING KABINETT - 2023

---

**6 GÄNGE** 6 COURSES

185

**Weinbegleitung** Wine Pairing O

145

---

**GEDECK COVER**

**BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO**  
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO

5 P.P.  
AG

# STEAK MENU

---

UNSER STEAK-MENÜ KANN AUSSCHLIESSLICH TISCHWEISE BESTELT WERDEN  
OUR STEAK MENU CAN ONLY BE ORDERED BY THE ENTIRE TABLE

## *Beef Tartare Beef Tartare*

**90G HANDGESCHNITTEN - SENFKAVIAR - DOTTERCREME - SAUERTEIGBROT**  
90G HANDOUT - MUSTARD SEED CAVIAR - EGG YOLK CREAM - SOURDOUGH BREAD  
ACMO

ODER/OR

## *Upgrade: Beef Tartare & Kaviar Beef Tartare & Caviar*

ACMO  
+45

---

## *Kaisergranat Bisque Norway Lobster Bisque*

**KAISERGRANAT - SELLERIE - ESTRAGON**  
NORWAY LOBSTER- CELERY - TARRAGON  
BDFGHLMO

---

## *Filet 160g*

**FRISONA - MEERMEAT - OAK 107 SELECTION - WET AGED**  
**CHORIZO KARTOFFEL PÜREE - WILDER BROKKOLI - WAGYU JUS**  
CHORIZO POTATO PUREE - BROCCOLINI - WAGYU JUS  
GLMO

ODER/OR

## *Upgrade: Ozaki Striploin 160g*

**JAPANISCHES A5 WAGYU- BMS 10+ - MUNEHARU OZAKI - WET AGED**  
+65

---

## *Schokolade & Haselnuss Chocolate & Hazelnut*

**BLONDIE - HASELNUSS - KARAMELEIS - ORIGINAL BEANS SCHOKOLADE**  
PRALINE CAKE - HAZELNUT - CARAMEL ICE CREAM - ORIGINAL BEANS CHOCOLATE  
ACGH

**4 GÄNGE 4 COURSES**

85

**Weinbegleitung Wine Pairing**

49

---

## **GEDECK COVER**

**BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO**  
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO  
5 P.P.  
AG

# Kaviar

---

## **Kaviar Caviar CDG**

15g Huso Baerii - Prunier - Kartoffel Mille Feuille - Eidotter - Creme Fraiche 55  
15g Huso Baerii - Prunier - Potato Mille Feuille - Egg Yolk - Creme Fraiche

## VORSPEISEN KALT

---

### **Beef Tartare Beef Tartare ACDM**

90/180g Handgeschnitten - Senfkaviar - Dottercreme - Sauerteigbrot 20/35  
90/180g Hand-cut - Mustard Seeds - Egg Yolk Creme - Sourdough Bread

### **Beef Tartare & Kaviar Beef Tartare & Caviar ACDG**

90g Handgeschnitten - 15g Prunier Kaviar - Sauerrahm - Sauerteigbrot 68  
90g Hand-cut - 15g Prunier Caviar - Sour Cream - Sourdough Bread

### **Kobe Tonnato Kobe Tonnato DF**

Original Kobe A5 - Thunfisch Sauce - Salzzitrone 32  
Original Kobe Beef A5 - Tuna Sauce - Salt-Cured Lemon

### **Rübe & Stracciatella Beet & Stracciatella GO**

Rote & Gelbe Rüben- Himbeeressig - Basilikum 16  
Red & Yellow Beet - Raspberry Vinegar - Basil

### **Ozaki Tataki Ozaki Tataki ACDFLON**

Japanisches Wagyu A5 - Ponzu - Yuzu Mayo - Tapioka 29  
Japanese Wagyu A5 - Ponzu - Yuzu Mayo - Tapioca

## ZWISCHENGANG

---

### **Kaisergranat Bisque Norway Lobster Bisque BDGLMO**

Kaisergranat - Sellerie - Estragon 18  
Norway Lobster - Celery - Tarragon

### **Stör Sturgeon DFGLO**

Miso Beurre Blanc - Kräuterseitling - Spinat 22  
Miso Beurre Blanc - King Oyster Mushroom - Spinach

### **Wagyu Ravioli Wagyu Ravioli ABCDGLO**

Japanisches Wagyu - Erbse - Salzzitrone - Wagyu Grammel - Kaisergranatschaum 18  
Japanese Wagyu - Pea - Salt-Cured Lemon - Wagyu Chicharron - Norway Lobster Foam

### **Kalbsbries & Trüffel Veal Sweetbread & Truffle ACGOM**

Saisonaler Trüffel - Hollandaise - Schwarzwurzel 24  
Seasonal Truffle - Hollandaise - Black Salsity

---

### GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO  
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO

5 P.P.  
AG

# STEAK

UNSERE GARSTUFEN SIND: RARE - MEDIUM RARE - MEDIUM - WELL DONE.  
OUR STEAKS TEMPERATURES: RARE - MEDIUM RARE - MEDIUM - WELL DONE.

## CLASSICS

<b>Ribeye</b> 300g <i>Shio Mizo Red Heifer - Germany - Salt Dry Aged</i>	55
<b>Filet</b> 160/250g <i>Frisona - Meermeat - Oak 107 Selection - Wet Aged</i>	38/55
<i>Für große Cuts zum Teilen empfehlen wir unsere Butcher's Collection</i> <i>For large Cuts to share we recommend our Butcher's Collection</i>	

## TOPPING

<b>Ponzu Kalbsbries</b> <i>Ponzu Veal Sweetbread ACFOD</i>	9
<b>Gegrillte Kaisergranat</b> <i>Grilled Langoustine B</i>	12
<b>Cognac Pfeffer Sauce</b> <i>Cognac Pepper Sauce LMO</i>	8
<b>Prunier Caviar</b> 30g <i>Prunier Caviar 30g D</i>	85
<b>Gegrillte Wildeentenleber</b> <i>Grilled Wild Duck Liver</i>	15
<b>3g Saisonaler Trüffel</b> <i>Seasonal Truffle CEO</i>	9
<b>Bernaïse</b> <i>Bearnaise CGO</i>	5

## SIDES

<b>Wilder Brokkoli &amp; Mandeln</b> <i>Broccolini &amp; Almonds H</i>	9
<b>Wagyu Beef Fries</b> <i>Wagyu Tallow Fries</i>	7
<b>Echte Trüffel Fries</b> <i>Real Truffle Fries G</i>	15
<b>Coleslaw</b> <i>Coleslaw CGM</i>	7
<b>Chorizo Kartoffel Puree</b> <i>Chorizo Potato Puree GMO</i>	12
<b>Gefüllter Portobello &amp; Trüffel</b> <i>Stuffed Portobello &amp; Truffle CGO</i>	16
<b>Beilagensalat</b> <i>Side Salad MO</i>	7
<b>Caviar 15g &amp; Kartoffel Mille Feuille</b> <i>Caviar 15g &amp; Potato Mille-Feuille CDG</i>	55
<b>Pak Choi</b> <i>Pak Choi DEFMNO</i>	8

# JAPAN

---

JAPAN IST FÜR DIE HÖCHSTE RINDFLEISCH QUALITÄT DER WELT BEKANNT. DIE TAJIMA RINDER AUS DEN DIVERSEN REGIONEN JAPANS BILDEN, MIT IHRER EINZIGARTIGEN MAROMORIERUNG UND INTENSIVEM GESCHMACK, DIE SPEERSPITZE DER RINDERZUCHT.

JAPAN IS RENOWNED FOR PRODUCING THE HIGHEST-QUALITY BEEF IN THE WORLD. TAJIMA CATTLE, RAISED IN SELECT REGIONS ACROSS THE COUNTRY, REPRESENT THE PINNACLE OF CATTLE FARMING WITH THEIR EXCEPTIONAL MARBLING AND INTENSE FLAVOR.

## MIYAZAKI CUT OF THE DAY

---

DIE MIYAZAKI PRÄFEKTUR LIEGT IM SÜDEN JAPANS. DIE WAGYU RINDER DIESER REGION SIND BEKANNT FÜR IHRE SCHNEEFLOCKEN-ARTIGE MARMORIERUNG UND ZARTHEIT.

LOCATED IN SOUTHERN JAPAN, MIYAZAKI PREFECTURE IS KNOWN FOR ITS WAGYU BEEF, CELEBRATED FOR ITS DELICATE, SNOWFLAKE-LIKE MARBLING.

*Denver Cut/ Teres Major / Chuck Eye 200g*

*Wagyu - A5 BMS 8-12 - Japan - Hokkaido Prefecture - Wet Aged*

85

## KOBE BEEF

---

WIR SIND OFFIZIELL KOBE ZERTIFIZIERT. NUR ETWA 5.500 RINDER JÄHRLICH, AUS DER PRÄFEKTUR HYOGO, DÜRFEN ALS "KOBE BEEF" BEZEICHNET WERDEN. KOBE GILT ALS DAS BESTE & BERÜHMTESTE FLEISCH DER WELT.

WE ARE OFFICIALLY KOBE-CERTIFIED. EACH YEAR, ONLY APPROXIMATELY 5,500 COWS FROM HYOGO PREFECTURE EARN THE PRESTIGIOUS 'KOBE BEEF' LABEL. RENOWNED AS THE FINEST AND MOST FAMOUS BEEF IN THE WORLD, KOBE SETS THE STANDARD FOR EXCELLENCE.

*Limited Stock*

*Picanha ca 250-300g*

*Wagyu - A5 BMS10+ - Japan - Hyogo Prefecture - Wet Aged*

55/100G

*Limited Stock*

*Ribeye Cap ca 150-220g*

*Wagyu - A5 BMS10+ - Japan - Hyogo Prefecture - Wet Aged*

115/100G

*Limited Stock*

*Ribeye Heart ca 220-300g*

*Wagyu - A5 BMS10+ - Japan - Hyogo Prefecture - Wet Aged*

105/100G

## OZAKI

---

WIR SIND OFFIZIELLER OZAKI PARTNER. OZAKI WAGYU IST DIE ABSOLUTE SPITZE AUS MIYAZAKI. SEINE SPEZIELLE FÜTTERUNG WIRD TÄGLICH MIT 15 ZUTATEN 2 MAL FRISCH ZUBEREITET. DIE ZUSÄTZLICHE LÄNGERE AUFZUCHT UND HINGABE DEM TIER GEGENÜBER MACHT MUNEHARU OZAKI ZU EINEM STAR IN DER WAGYU-WELT.

WE ARE OFFICIAL OZAKI PARTNER. OZAKI WAGYU IS THE PINNACLE OF MIYAZAKI BEEF. THE SPECIAL DIET OF HIS WAGYU CATTLE IS FRESHLY PREPARED WITH 15 INGREDIENTS TWICE A DAY. THE EXTENDED UPBRINGING AND DEDICATION TO THE ANIMALS HAVE MADE MUNEHARU OZAKI A TRUE STAR IN THE WORLD OF WAGYU.

*Limited Stock*

*Filet ca 200-250g*

*Wagyu - A5 BMS 10+ - Japan - Miyazaki Prefecture - Wet Aged*

95/100G

*Striploin ca 250-300g*

*Wagyu - A5 BMS10+ - Japan - Miyazaki Prefecture - Wet Aged*

65/100G

# SMOKE

---

## **Brisket** *Brisket GMO*

200g US Black Angus - GOP Gold Label - Chorizo Kartoffel Puree - Kräutersalat 32  
200g US Black Angus - GOP - Chorizo Potato Puree - Herb salad

## **Schweinerippen** *Pork Ribs AGFMNOE*

Ca 400g Spanish Duroc Pork - St Louis Ribs - 30min Wartezeit 32  
Apprx 400g Spanish Duroc Pork - St Louis Ribs - 30min Waiting Time

## **Rinderbacken** *Beef Cheek AGMO*

400g Rinderbacke - Chorizo Kartoffel Püree- Wilder Brokkoli 45  
400g Beef Cheek - Chorizo Potato Puree - Broccolini

## **BBQ Variation ab 2 Personen** *BBQ Selection min 2 Person AGEFMNO*

Brisket - St Louis Schweinrippen - Rinderbacken 45 p. Person  
Brisket - St Louis Pork Ribs - Beef Cheek

# SAUCES & CONIDMENTS

---

**Knochenmark Whiskey BBQ** ALO 4

**Habanero Peach** FMO 3

**BBQ** ALO 3

**Chimichurri** 4

**Truffle Mayo** CLMO 3

**Cognac Pepper Sauce** LMO 8

**Bernaise** CGO 5

# SIDES

---

**Wilder Brokkoli & Mandeln** *Broccolini & Almonds* H 9

**Wagyu Beef Fries** *Wagyu Tallow Fries* 7

**Echte Trüffel Fries** *Real Truffle Fries* G 15

**Coleslaw** *Coleslaw* CGM 7

**Chorizo Kartoffel Puree** *Chorizo Potato Puree* GMO 12

**Gefüllter Portobello & Trüffel** *Stuffed Portobello & Truffle* CGO 16

**Beilagensalat** *Side Salad* MO 7

**Caviar 15g & Kartoffel Mille Feuille** *Caviar 15g & Potato Mille-Feuille* CDG 55

**Pak Choi** *Pak Choi* DEFMNO 8

---

# SPECIALS

---

## **Stör** Sturgeon DFGLON

*Gut Dornau - Miso Beurre Blanc - Kräuterstaitling - Spinat* 38  
*Locally Sourced - Miso Beurre Blanc - King Oyster Mushroom - Spinach*

## **Wagyu Ravioli** Wagyu Ravioli ABCDGLO

*Kaisergranat - Erbse - Salzzitrone - Wagyu Grammel* 29  
*Norway Lobster - Pea - Salt-Cured Lemon - Wagyu Chicharron*

## **Tartare & Frites** Tartare & Frites CDM

*180g Wagyu Tartare - Senfkaviar - Dottercreme - Beef Fries* 35  
*180g Wagyu Tartare - Mustard Seeds - Egg Yolk Creme - Beef Fries*

## **Cheeseburger** Cheeseburger ACGMO

*250g Wagyu & Black Angus - Käse - Beef Fries - Wildentenleber +15* 28  
*250g Wagyu & Black Angus - Käse - Beef Fries - Wild Duck Liver +15*

## **Gefüllter Portobello & Trüffel** Gefüllter Portobello & Trüffel CGO

*Portobello - Saisonaler Trüffel - weiße Zwiebel -Kartoffel Mille Feuille* 27  
*Portobello - Seasonal Truffle - White Onion - Potato Mille Feuille*

## **Gefülltes Stubenkücken** Stuffed Spring Chicken ACGLMO

*Spitzpaprika - Pilz - Croquettes* 29  
*Sweet Pointed Pepper - Mushroom - Croquettes*

# DESSERTS

---

## **Haselnuss & Schokolade** Hazelnut & Chocolate ACGH

*Blondie - Haselnuss - Karamelleis - Original Beans Schokolade* 14  
*Praline cake - Hazelnut - Caramel Ice Cream - Original Beans Chocolate*

## **Nam Dok Mai Mango** Nam Dok Mai Mango GO

*Thai Mango - Limttenmousse - Knuspriger Reis* 18  
*Thai Mango - Lime Mousse - Crisoy Rice*

## **Sorbet & Eis Variation** Sorbet & Ice Creme Selection CGH

*Mango - Karamel - Heidelbeer* 9  
*Mango- Caramel - Blueberry*

---

# COCKTAILS

---

## CLASSICS

---

<i>Roku Tonic</i>	15
<i>Roku Gin - Tonic - Lime</i>	
<i>Tribute Gin Tonic</i>	19
<i>Tribute Gin - Tonic - Lime</i>	
<i>Negroni</i>	16
<i>Gin - Campari - Vermouth</i>	
<i>Tokyo Mule</i>	16
<i>Roku Gin - Yuzu Sake - Black Lemon - Szechuan Pepper - Ginger Beer</i>	
<i>Black Sesame Sour</i>	16
<i>Black Sesame - Honey - Lime - 7yr Flor de Cana</i>	
<i>Espresso Martini</i>	15
<i>Housemade Coffee Liqueur - Vodka - Espresso</i>	
<i>Coffee Negroni</i>	16
<i>Coffee-Infused Campari - Gin - Vermouth</i>	
<i>Wagyu Fat-washed Old Fashioned</i>	18
<i>Wagyu Fat-washed Toki Whisky - Matcha - Orange Bitters</i>	
<i>Yuzu Spritz</i>	12
<i>Yuzu Sake - Lemon Gin - Green Tea - Pear</i>	

## MOCKTAILS

---

<i>Fresh &amp; Sweet</i>	12
<i>Green Tea - Pomegranate - Lime</i>	

## SPRITZ

---

<i>Aperol Spritz</i>	8,5
<i>Campari Spritz</i>	8,5
<i>Negroni Spagliato</i>	16
<i>Campari Soda</i>	7,5

# BEER

---

## DRAFT

---

	0,3L	0,5L
<i>Tegernseer Hell A</i>	4,8	5,7
<i>Augustiner Edelstoff A</i>	4,8	5,7
<i>Trumer Pils A</i>	4,8	5,7
<i>Hirter Kellermeister Zwickl A</i>	4,8	5,7

---

## BOTTLED

---

<i>Trumer Freispiel Non-Alcoholic Beer 0,33L A</i>	4,5
<i>Grandauer Weissbier Wildbräu 0,5L A</i>	5,7
<i>Still Perlage 0,7L A</i>	6,5

---

# NON-ALCOHOLIC

---

<i>Lemonade Basil Ginger 0,25l</i>	4,8
<i>Lemonade Pineapple Mint 0,25l</i>	4,8
<i>Lemonade Cranberry Rosemary 0,25l</i>	4,8
<i>Coca Cola 0,33l</i>	4,8
<i>Coca Cola Zero** 0,33L</i>	4,8
<i>Frucade 0,33L</i>	4,8
<i>Makava 0,33L</i>	4,8
<i>Fever-Tree Ginger Ale 0,2L</i>	4,8
<i>Fever-Tree Ginger Beer 0,2l</i>	4,8
<i>Fever-Tree Tonic 0,2L</i>	4,8
<i>Soda Zitrone/Himbeer/Holunder* 0,5L</i>	4,4

\*Jugendgetränke

\*\*Aspartam

# DIGESTIF

---

## BRÄNDE

---

	<i>2cl</i>	<i>4cl</i>
<i>Hämmerle Marille</i>	8	15
<i>Hämmerle Vogelbeere</i>	14	27
<i>Hämmerle Himbeere</i>	8	15
<i>Hämmerle Piemont Pflaume</i>	25	49
<i>Hämmerle Mispel</i>	25	49
<i>Freihof Nuss</i>	5	9
<i>Freihof Blutorange</i>	5	9
<i>Tignanello Grappa</i>	8	15
<i>Sassicaia Grappa</i>	12	22
<i>Reisetbauer Ingwer</i>	13	24
<i>Reisetbauer Karotte</i>	13	24
<i>Reisetbauer Rote Williamsbirne</i>	13	24
<i>Rochelt Gravensteiner Apfel</i>	29	55
<i>Rochelt Wachauer Marille</i>	35	68
<i>Remy Martin XO Cognac</i>	19	38

# DIGISTIF

---

## WHISKEY

---

	<i>2cl</i>	<i>4cl</i>
<i>Michters Bourbon</i>	<i>7</i>	<i>13</i>
<i>Michters American Whiskey</i>	<i>7</i>	<i>13</i>
<i>Blanton's Single Barrel Bourbon</i>	<i>13</i>	<i>25</i>
<i>Nikka Miyagikyo Single Malt</i>	<i>9</i>	<i>17</i>
<i>Laphroag Single Malt 10Y</i>	<i>7</i>	<i>13</i>
<i>Talisker Single Malt Scotch 10Y</i>	<i>7</i>	<i>13</i>
<i>Bruichladdich Octomore 14.1</i>	<i>20</i>	<i>38</i>
<i>Lagavulin Single Malt Scotch 16y</i>	<i>13</i>	<i>25</i>
<i>Macallan 12y Triple Oak Cask</i>	<i>13</i>	<i>25</i>
<i>Toki</i>	<i>20</i>	<i>38</i>
<i>Hibiki</i>	<i>13</i>	<i>25</i>
<i>The Yamazaki Single Malt 12y</i>	<i>13</i>	<i>25</i>

# SPIRITS

---

## TEQUILA

---

	<i>2cl</i>	<i>4cl</i>
<i>Curado Espadin Blanco</i>	6	11
<i>Padre Azul Blanco</i>	9	17
<i>Padre Azul Reposado</i>	11	21
<i>Padre Azul Anejo</i>	14	27

## RUM

---

	<i>2cl</i>	<i>4cl</i>
<i>Flor de Cana 7y</i>	5	9
<i>Flor de Cana 12y</i>	6	11
<i>Flor de Cana 18y</i>	7	13
<i>Millionario XO Reserva Especial</i>	13	25
<i>Foursquare 2010 Cask</i>	13	25

## VODKA

---

	<i>2cl</i>	<i>4cl</i>
<i>Stolichnaya</i>	5	9
<i>Grey Goose</i>	9	17

## GIN

---

	<i>2cl</i>	<i>4cl</i>
<i>Roku Gin</i>	5	9
<i>Portofino</i>	8	17
<i>Le Tribute</i>	7	13

# ALLERGENE ALLERGIES

---

A) GLUTENHALTIGES GETREIDE B) KREBSTIERE C) EIER  
D) FISCH

E) ERDNÜSSE F) SOJA G) MILCH

H) SCHALENFRÜCHTE L) SELLERIE

M) SENF N) SESAMSAMEN O) SCHWEFELDIOXID UND  
SULPHITE P) LUPINEN R) WEICHTIER

A) GLUTEN B) SHELLFISH C) EGGS D) FISH

E) PEANUTS F) SOY BEANS G) MILK H) SHELL FRUIT L)  
CELLERY

M) MUSTARD N) SESAME SEEDS O) SULPHUR DIOXIDE AND  
SULPHITES P) LUPINS R) MOLLUSCS