

STADT RESTAURANT



stadrestaurant-hamburg.de
reichshof-hotel-hamburg.de

115th anniversary menu

1|7

Homemade Bread and Butter

3|4|10

House-Cured Gravadlax (Graved Salmon)

Potato Rösti / Organic Egg / Mustard Caviar / Herb Salad

3|10

Poached Organic Egg **Vegetarian**

Potato Rösti / Mustard Caviar / Hollandaise Sauce

3|7|9|10

Modern Veal Roulade

Peas / Baby Vegetables / Tarragon Jus

3|7|9|10

Savoy Cabbage Roulade **Vegetarian**

Pearl Barley / Baby Vegetables / Vegetable Jus

1|3|7|8

Choux Pastry

Vanilla Cream / Chocolate Ganache

1|3|7|8

Sweets and Coffee

3-Course Menu: €69.00 per person

4-Course Menu: €79.00 per person

5-Course Menu: €89.00 per person

All Time Favorites

1|

Beef Tatar

28,50 EUR

classically prepared at the table*Fillet of Holstein pasture beef / home baked onion bread*

9|10|

Organic beet root tatar **vegan**

18,50 EUR

classically prepared at the table*home baked onion bread*

1|3|7|9|10

Chateaubriand as of 2 persons ca. 650g

140,00 EUR

classically carved at the table*Colorful vegetables / braised onion / pommes dauphine / jus /
sauce Bernaise*

1|3|7|9|10|

Steak Mignon “Holstein free-range beef”

39,50 EUR

Pommes Dauphine / Braised Shallot / Celery / Marrow Crust / Jus

4|7|9|14|

Reichshof Fish “Catch of the day”

Daily price

potatoes / fried spinach / carrot greens / Beurre Blanc

1|3|7|9|10|

Veal Cordon Bleu

32,00 EUR

*Roman noodles / kohlrabi / Wild Bernd / San Daniele ham /
Bernaise sauce***Doppio Ravioli Big size** **vegetarian**

26,00 EUR

Vegetable Bolognese / polenta / tomato butter

Starters & Intermediate Courses

1|9|10|

Colorful Organic Tomatoes *Vegan**Vinaigrette / Arugula / Bread Chips*

16,00 EUR

9|10|

Beef Carpaccio from Feerisch Beef*Black Pepper / Wild Salad / Parmesan Chips*

18,00 EUR

1|3|7|8|9|

Hokkaido Pumpkin Velouté *Vegetarian**Porcini Mushroom / Chives / Smoked Almond*

15,00 EUR

1|9|

Pear – Bean – Bacon*Bean Salad / Summer Pears / Crispy Pancetta*

18,00 EUR

1|3|7|9|4|

Salom Duo*Sour Cream / Preserved Lemon / Dill*

19,00 EUR

Main Courses

9|

Large Vegetable Rösti *Vegan**Root Vegetables / Roasted Cauliflower / Vegi Jus*

24,00 EUR

1|3|7|9|

Homemade Maultaschen *Vegetarisch**Cottage Cheese / Potato / Lemon / Onion Butter*

25,00 EUR

1|7|9|10|

Prignitzer Chicken Breast Fillet*Leipzig-style Vegetables / White Bean Puree / Cognac Jus*

28,00 EUR

1|3|4|7|9|10|

Mecklenburger Pike-perch Fillet*Spinach Barley / Creamy Leek / Herb Crust / Beurre Blanc*

29,00 EUR

4|7|2|9|10|

Oldenburg Trout*Balsamic Lentils / Peas / Lobster Foam*

31,00 EUR

1|9|10|

Poached beef Tafelspitz*Young Carrots / Potato Straw / Horseradish Sauce*

31,00 EUR

Dessert

Large scoop of ice cream of your choice

5,50 EUR

1|3|7|8|

Lemone Tart

13,00EUR

Caramel / Berry sorbet

1|3|7|8|

Nougat Mousse

14,00 EUR

Apple sorbet / Michel Cluizel Chocolate

1|7|8|10|

North German cheese selection

21,00 EUR

*Friesisch Blue/ Deichkäse/ Husumer / Hofkäse/
Homemade fruit bread*

CHAMPAGNE & SPARKLING WINE**0,1l / 0,75l****CHAMPAGNE****Doyard Mahe, Brut**

149,00

Doyard Mahe, Brut MAGNUM 1,50l

239,00

*Fruity notes of pear, lemon, fresh almonds, green leaves***Alfred Gratien, Brut**

15,00 / 89,00

Alfred Gratien, Brut, Rosé

18,00 / 99,00

SPARKLING WINE**0,1L / 0,75L / EUR****GERMANY****Riesling Sekt brut, Weingut Beck**

8,00/ 48,00

FRANCE**Cremant Brut**

9,00 / 49,00

*Maison Aguila - Limoux**Creamy notes of pear and peach***Cremant Rosé**

11,00 / 51,00

*Maison Aguila - Limoux**Fresh notes of pear, peach, nectarine and Brioche*

WATER

Reichshof Quelle 0,2l	3,00 EUR
Reichshof Quelle 0,7l	6,00 EUR
Still oder/or Sparkling	

The Reichshof has its own water source, which has its origin in the Lüneburg Heath. At that time, the Reichshof stood for the best coffee and tea in the city. The valuable tradition is continued today in the restaurant and event area. We do not use bottled water and thus support the environment

WINE BY GLASS

0,2l / 0,75l / EUR

White

Grauburgunder Silberschatz

8,50 / 28,00

Weingut Beck / Rheinhessen / Germany

*Juicy notes of yellow fruits, a harmonious acidity on the nose and on the palate.
A light-hearted wine with a fresh pleasant finish.*

Hafenblick Riesling trocken 2021

9,00 / 29,00

Weingut Mehrlein / Rheingau / Germany

*Seduces with its fruity scent and tastes harmoniously fresh
with a very mild acidity of ripe peach, fine citrus notes and an elegant minerality.*

Sésame Sauvignon 2022

8,50 / 28,00

Les Vignerons de Brulhois / south-west France

*An intense nose with aromas of citrus later turns into peach and passion fruit.
Uncomplicated, fresh and very nice to drink!*

Viognier 2021

12,00 / 39,00

Mas de Lunès / Languedoc / France

*On the nose, wonderful aromas of apricot and peach.
Fresh and aromatic on the palate, underpinned by an appealing liveliness.*

WINE BY GLASS

0,2l / 0,75 / EUR

Rosé

Rosé Silberschatz

8,50 / 28,00

*Weingut Beck / Rheinhessen / Germany**Fresh fruity aromas of red berries and citrus fruits with fine acidity in the nose and palate. An uncomplicated all-rounder.***Pungirosa Castel del Monte DOCG**

10,50 / 35,00

*Rivera / Apulien / Italy**Delicate bouquet with notes of wild roses and cherries. Crisp yet smooth on the palate, well balanced, with a fine acidity and a long, juicy finish.*

Red

Rot Silberschatz

9,50 / 29,00

*Beck / Rheinhessen / Germany**Fresh juicy notes of red berries, cherries and subtle woody notes on the nose and palate make this wine the perfect all-rounder. Combined with a fine acidity, this wine is simply fun!***Ventiterre Merlot**

9,00 / 29,00

*Zonin / Trentino / Italy**On the nose, aromas of red fruits, cherry, plum. Strong and balanced on the palate, wonderfully soft and round. Delightful.***Primitivo Salento IGT**

10,00 / 33,00

*Rivera / Apulien / Italy**Intense notes of ripe dark berries, cherries and a touch of fine Mediterranean herbs on the nose and palate. Wonderfully velvety and round.***Cala N. 1**

11,50 / 37,00

*Bodegas Tinedo / La Mancha / Spain**Wonderfully aromatic fruit bouquet of ripe cherries and blackcurrants. Powerful fruit notes, a hint of chocolate and the finest tannins meet on the palate.*

SWEET WINE

Weißer Burgunder Beerenauslese 2015

15,00 / 63,00

Weingut Beck / Rheinhessen / Germany

0,10 / 0,50l

From the Stadercker Lenchen site. Fresh fruity aromas of red berries and citrus with fine acidity on the nose and palate. An uncomplicated all-rounder

Pittermännchen Kabinett VDP. Riesling Große Lage

9,50 / 59,00

Joh. Bapt. Schäfer / Nahe / Germany

Scent of refreshing herbal notes and yellow ripe fruits, beautiful slate minerality with an animating sweet-acid interplay, exhilarating from the first sip

Banyuls Traditionnel Les Clos de Paulilles 2012

11,00 / 64,00

Domaine Cazes / Banyuls / Languedoc / France

Complex nose with scents of chocolate, fig, coffee and dried fruit.

In addition, opulent and fresh on the palate with aromas of nuts and an infinite finale

WINE BY BOTTLE

0,75l / EUR

White

Germany

Weißburgunder Gutswein trocken 41,00
Peter Flick – Rheingau

Mild and slightly creamy. Beautiful fresh fruit notes of apple and peach on the nose and palate, which combine with a gentle acidity.

Grauer Burgunder VDP Gutswein 48,00
Joh. Bapt. Schäfer – Nahe

Seductive bouquet with scents of apricots, quinces, meadow flowers. On the palate very complex, aromatic and spicy with an elegant acidity.

Chardonnay Godramsteiner Stahlbühl VDP Erste Lage 79,00
Münzberg – Pfalz

Powerful herbal nose as well as notes of amber, orange peel and wormwood. In the mouth, a creamy delicate sweetness with lots of fresh acidity and a graceful long finish.

St. Urbans-Hof Riesling Gutswein 36,00
Nik Weis – Mosel

On the nose, wonderfully fresh, spicy and herbaceous notes. Lively on the palate with fine, refined acidity and dry character

Devon Terrassen Trittenheimer Apotheke Riesling Große Lage 68,00
Loersch – Mosel

A spicy bouquet of herbs and a lot of freshness on the nose. On the palate, a beautiful elegant spice that goes hand in hand with a fresh tart elegance. The powerful interplay of spice and minerality ends in a fine, slightly salty finale.

Auxerrois Stadecker Spitzberg trocken 69,00
Beck – Rheinhessen

Mild acidity with fresh notes of pear, a hint of marzipan and tropical fruits on the nose and palate. Very animating and harmonious.

WINE BY BOTTLE

0,75l / EUR

Rotschiefer Riesling

43,00

*Weingut Würtzberg - Saar**Intensely spicy on the nose, notes of red currant, lime, lemon, slate, herbs. Also intense on the palate with stone fruit, slate spice, very fine minerality. Intense and filigree at the same time***Maison Blanc Meisterstück**

72,00

*Axel Bauer - Baden**The bouquet shines with delicate aromas of almond, vanilla, ripe pear, graphite, subtle smoky and roasted aromas. On the palate, notes of kiwi, gooseberry, pomelo. A well-integrated acidity conveys tension and juiciness***Austria****Bio Grüner Veltliner Wagram Terrassen**

42,00

*Josef Ehmoser – Weinviertel**Fresh, finely peppery and fruity bouquet of apricot, green apple and mint on the nose. Rounded off on the palate by a fresh, harmoniously integrated acidity***Bio Unter der Burg Gemischter Satz**

58,00

*Josef Ehmoser – Weinviertel**Wonderful concentration and fullness with a multi-layered texture – seductive pear aromas are accompanied by a hint of honey. An exciting and unique white wine made from eight different grape varieties***Weissburgunder Reserve Parzelle Schottergrube**

79,00

*Josef Ehmoser – Wagram**The bouquet unfolds aromas of honey, brioche, white flowers, ripe yellow apples, a hint of almonds. On the palate it shows a harmonious balance between creamy texture and lively acidity, long, mineral finish*

WINE BY BOTTLE

0,75l / EUR

Italy

Lugana DOC 39,00*Casa Vinicola Zonin – Venetien**Delicate scent of citrus, green apple and hints of mineral nuances. On the palate it is lively and refreshing***Soave** 36,00*Allegrini – Venetien**On the nose, aromas of wildflowers, jasmine, pink grapefruit and lemon. A soft, fresh wine with balanced minerality***Gavi DOCG Del Comune di Gavi** 36,00*Fontanafredda – Piemont**Floral-fruity bouquet with lemon, lily of the valley and green apple. Dry on the palate, balanced with a stimulating elegant acidity*

Overseas

Sauvignon Blanc Organic 39,00*Misty Cove – New Zealand**Intense bouquet of lemon, lime, tangerine, grass and light flint. Elegant, refined on the palate, with delicate acidity balanced by a beautiful natural sweetness***Chardonnay** 29,00*Excelsior Estate – Robertson - Southafrica**Its bouquet convinces with peach, orange and fine citrus notes. Fresh and creamy on the palate, with an elegant acidity***Chenin Blanc Old Vine** 36,00*Ken Forrester – Stellenbosch - Südafrika**Full-bodied Chenin Blanc with aromas of melon, spicy baked apples, caramel. Harmonious on the palate, fruity, vanilla, great body*

WINE BY BOTTLE

Rosé

Germany

Rosé Silberschatz 28,00
Weingut Beck / Rheinhessen / Deutschland
*Fresh fruity aromas of red berries and citrus with fine acidity on the nose and palate.
An uncomplicated all-rounder*

Italy

Pungirosa Castel del Monte DOCG 2022 35,00
Rivera – Apulien
*Delicate bouquet with notes of wild roses and cherries. Crisp yet smooth on the
palate, well balanced, with a fine acidity and a long, juicy finish*

Austria

Rosé vom Zweigelt 39,00
Josef Ehmoser – Wagram
*Fresh, fruity and straightforward rosé.
Beautiful aromas of red berries and ripe sweet cherries*

WINE BY BOTTLE

Red

Germany

Samtwerk Rotwein Cuvée

33,00

Messmer – Pfalz

Intense aroma of dark berries, cherry, spices and tobacco.

It lives up to its name: velvety, filling, yet not heavy.

Medium-bodied, soft but noticeable tannins, well-integrated acidity and uncomplicated a pleasure

Spätburgunder VDP Gutswein 2019

45,00

Messmer – Pfalz

Juicy cherries and ripe plum notes on the nose. Intensely fruity on the palate, soft and with gentle wood accords long in the finish

Dark Chocolate 2021 Bio

45,00

Bietighöfer – Pfalz

Promising on the nose, soft and harmonious on the palate with a rich fruit and wonderful structure. Aromas of red wild fruits meet a hint of vanilla, winter spices, dark chocolate and well-integrated tannins

Austria

St. Laurent Reserve

49,00

Josef Ehmöser – Wagram

Bouquet of spicy fruit aromas, fully ripe dark berries and black cherries. Elegant on the palate in texture with ripe tannin structure, unique, noble and elegant character

WINE BY BOTTLE

France

Merlot & Tannat Sesame 29,00

Le Vignerons du Brulhois – Southwest France

Intense bouquet of ripe fruit and spices. Fruity, smooth, round and well-structured on the palate

Bordeaux Supérieur AOC 2018 47,00

Château Mirefleurs – St. Émilion

Scents of ripe black and red fruits and flowers – accompanied by some woody notes. Structured and aromatic on the palate, enhanced by cedar notes and supple, concentrated tannins. The wine is well structured and complex

Bourgogne Pinot Noir Cuvée Edme 2020 71,00

Maison Champy – Burgund

On the nose, aromas of plum, blackberry and vanilla. Beautifully smooth on the palate with an opulent body and aromas of cherry, Blackberry as well as light woody notes and a fresh acidity

Italy

Nero d'Avola 36,00

Principi di Butera - Sizilien

On the nose, aromas of cherry, blueberry, violet, myrtle, fine spice, balsamic notes. The taste is dry, fine, with a nice structure and long-lasting

Rosso di Montalcino 75,00

San Polo – Toskana

On the nose, a fresh scent of sour cherries along with notes of blackberries and black cherries, followed by a pleasant hint of vanilla. On the palate it is soft, with medium structure and balanced tannins.

The wine is harmoniously dry, dynamic and fresh with a good aromatic finish

WINE BY BOTTLE

Il Seggio Bolgheri

89,00

*Poggio al Tesoro – Toskana**The bouquet of cherries, prunes, but also nuts and chocolate immediately inspire.**Soft and harmonious on the palate, red fruits, mild tannins.**Beautifully balanced and typical of the region***Amarone Bruni Alti**

99,00

*Famiglia Zonin - Venetien**On the nose, aromas of ripe dark cherries, black berries, plums and spices. Powerful on the palate, full-bodied smooth tannins, silky texture, harmonious finish that will be remembered for a long time***Spain****Señorio de Sotillo Reserva**

49,00

*Bodegas S.Arroyo - Ribera del Duero**Complex aromas of tobacco, leather, almonds, nuts and spices on the nose.**Dense on the palate, velvety, with silky tannins and hints of leather and salt. Long opulent finale***Overseas****Octagon**

125,00

*Barboursville – Virginia - USA**On the nose, bright, roasted aromas and flavor notes of baked berries, coffee beans, dark chocolate with an even, lively, dry body, warming, complex marinated cherries and beets, nut shells, with chewy, dusty tannins and moderate woody notes.*

BEER ON TAP

Ratsherrn Pils, 4,9% 0,3l	5,00 EUR
Alsterwasser, 0,3l	5,00 EUR

BOTTLED BEERS

Ratsherrn Pilsener, 4,9% 0,33l	5,00 EUR
Ratsherrn Pils Hamburg Hell, 5,1% 0,33l	5,00 EUR
Ratsherrn Pils 0,0%, alkoholfrei, 0,33l	5,00 EUR

Ratsherrn: „Hopfen, Malz und Hamburg – das ist unser Leitsatz, um gutes Bier zu brauen. Bei uns dreht sich alles um beste Rohstoffe, Leidenschaft und echtes Handwerk. Wir lieben es, neue Bierstile auszuprobieren und alte noch besser zu machen. Frisches Brauhandwerk aus den Hamburger Schanzenhöfen. Prost!“

Maisel's Weisse 0,5l	6,00 EUR
Original, 5%	
Alkoholfrei	

Bayreuther Hell 0,33l	5,50 EUR
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DIGESTIF 4cl**Obstbrand von Faude**

Apfel Apple, 40%	13,00 EUR
Kirsche Cherry, 40%	13,00 EUR
Birne Pear, 40%	13,00 EUR

Cognac

Martell - VSOP Red Barrel, 40%	17,00 EUR
Martell – Cordon Bleu, 40%	34,00 EUR
Bisquit & Dubouché - VSOP, 40%	17,00 EUR
Bisquit & Dubouché - X.O., 40%	41,00 EUR

Sherry 5cl

Lustau Fino Jarana Solera, 15%	8,00 EUR
Lustau Deluxe Cream Capatz Andres, 20%	8,00 EUR

Presidential Ports 5CL

White, 19%	6,00 EUR
Ruby, 19%,	6,00 EUR
Special Reserve Tawny, 19%	7,50 EUR
1990 Colheita, 20%	13,00 EUR

Liköre Liqueurs

Averna, 29%	7,00 EUR
Ramazzotti Amaro, 30%	7,00 EUR
Jägermeister, 35%	7,00 EUR
Sambuca Molinari, 40%	7,00 EUR
Di Saronno, 28%	7,00 EUR

Aquavit / Kümmel 4cl

Helbing's Kümmel, 35%	7,00 EUR
Aalborg Jubiläums Akvavit, 40%	7,00 EUR
Malteserkreuz Aquavit, 40%	7,00 EUR

Grappe 4cl

Vespolina Nebbiolo Grappa Francoli, 41,5%	9,00 EUR
Nebbiolo da Barolo Riserva Barrique Grappa Francoli, 41,5%	11,00 EUR

WHISKEY/ WHISKY 4CL

Tennessee Whiskey Jack Daniel's, USA, 40%

9,00 EUR

Scotch Whisky Glen Grant, 12 years, 40%

10,00 EUR

RUM 4cl

Plantation Pineapple Artisanal Infusion, 40%

9,00 EUR

Centenario, 9 yo, 40%

12,00 EUR

VODKA 4cl

Three Sixty Black Vodka, Deutschland, 40%

9,00 EUR

Grey Goose Vodka, Frankreich, 40%

12,00 EUR

VERMOUTH 5cl

Ferdinand's Saar Deutschland

Dry 18%, White 18%, Rosé, 17%, Red, 19%

6,50 EUR

LEMONADES, SPRITZERS & JUICES

fritz-kola: "One of the most stimulating colas in the world, with 25mg of caffeine per 100ml. It contains real kola nut extract and lots and lots of natural caffeine, making it a distinctive wake-up drink. Fritz-Kola was launched in 2003, when two students decided to shake up the beverage market with a better cola—one with a higher caffeine content and a hint of lemon.

Their mission: to create a new cola that's better than anything the big soda companies have to offer.

By the way: Fritz-Kola uses glass bottles because glass doesn't affect the taste, is 100% recyclable, and therefore especially sustainable."

Fritz Kola / Sugar-free 0,33l	4,00 EUR
Rhubarb spritzer / Apple spritzer 0,33l	4,00 EUR
Orange / Lemon Lemonade 0,33l	4,00 EUR
Coca-Cola/ Coca-Cola light 0,2l	4,50 EUR

COFFEE & TEA

J.J.Darboven Coffee

Coffee	4,00 EUR
Espresso	3,50 EUR
Espresso doppio	4,50 EUR
Café au lait	4,50 EUR
Cappuccino	4,50 EUR
Latte Macchiato	5,50 EUR
Hot Chocolate	5,50 EUR

Ronnefeldt Tea

7,00 EUR

Assorted varieties

Founding a tea house in Frankfurt, away from the major seaports, was a bold move in the early 19th century.

Turning this venture into one of the world's leading tea brands in top-tier hospitality is a 200-year success story—built on quality, creativity, and a passion for tea.

We place great importance on the quality of our tea. That's why we select only the best countries of origin for our tea gardens to meet our high standards. With regular inspections, we ensure that all Ronnefeldt products meet this special level of quality.

From the famous tea gardens of Assam and Darjeeling on the slopes of the Himalayas, to Yunnan in China, and further to Japan, Africa, and South America—Ronnefeldt searches for and finds top-quality teas all around the world.

OPENING HOURS

Tue – Sat: 6:00 PM to 11:00 PM

(Hot food served until 10:00 PM)

We reserve the right to make changes. All prices are in euros and include VAT and service charge.

Dear Guests,

The heart of our house, the **STADT RESTAURANT**, bears the name it was given back in 1910 when the hotel first opened. Both the STADT RESTAURANT and **Bar 1910** tell the fascinating story of the **Reichshof Hamburg**, shaped by the turn of the century. Many of the listed historic features—such as the elegant marble columns, ceiling lighting, and exquisite wood paneling—can still be admired in their original form today.

As a tribute to that era, **Head Chef Mario Regensburg** and his team create not only classic German dishes but also a diverse selection of international cuisine. The focus is always on **regional and seasonal ingredients**, sustainably sourced and fairly traded.

The STADT RESTAURANT beautifully blends **tradition and modernity**, offering you a place full of Hanseatic heritage and a cosmopolitan Hamburg atmosphere.

Of course, we are happy to accommodate **dietary restrictions**. Just let us know, and we will take care of it. Gluten-free, vegetarian, lactose-free, vegan? We are pleased to offer you a **special allergen menu**, clearly marking our dishes in accordance with **Regulation (EU) No. 1169/2011** of the European Parliament and Council dated October 25, 2011.

Your STADT RESTAURANT Team

OUR SUPPLIERS

VEGETABLES

Fresh produce personally selected each day from Hamburg and Schleswig-Holstein comes to us via Hamburg's well-known greengrocer, **ASS**.

We receive the best organic vegetables straight from the earth from **Hof Wurzelreich**, located in Stelle.

Info: ass-gastro.de

Info: [@hofwurzelreich](https://www.hofwurzelreich.de)

MEAT & OTHER GREAT PRODUCTS

We source the best meat and many other regional products six days a week from our partners **Havelland Express** and **Delta Hamburg**.

Info: havelland-express.de & delta-hamburg.de

HOF WURZELREICH

Ordered in the evening, harvested in the morning, and in the kitchen by noon—that's what Hof Wurzelreich stands for. We appreciate the freshness and flavor down to the roots for our guests.

Info: www.hof-wurzelreich.de

ORGANIC EGGS, ASPARAGUS & ORGANIC POTATOES

We source these products directly from **Cassenshof** in the Lüneburg Heath—a strong partner from the region from the very beginning.

Info: cassenshof.de

WILD GAME

His name: Uwe Paulsen. His territory: the Sachsenwald forest. His calling: passionate hunter.

BREAD & CO.

Organic flours for our homemade bread, grains for our vegetarian kitchen, and much more—our natural foods partner **Bode** provides all this.

Info: bodenaturkost.de

Additionally, for years we have been supplied by **Pritsch Bakery** in Uhlenhorst, not far from the hotel.

Whether breakfast rolls, ciabatta, baguettes, or delicious Berliner pastries, Pritsch Bakery is known for its extensive range of the highest quality.

Info: baeckerei-pritsch.de

ALLERGENE

Allergene und Unverträglichkeiten

1. Glutenthaltiges Getreide, namentlich Weizen (wie Dinkel und Khorasan-Weizen), Roggen, Gerste, Hafer oder Hybridstämme davon, sowie daraus hergestellte Erzeugnisse, ausgenommen
 - a) Glukosesirupe auf Weizenbasis einschließlich Dextrose (*);
 - b) Maltodextrine auf Weizenbasis (*);
 - c) Glukosesirupe auf Gerstenbasis;
 - d) Getreide zur Herstellung von alkoholischen Destillaten einschließlich Ethylalkohol landwirtschaftlichen Ursprungs;
2. Krebstiere und daraus gewonnene Erzeugnisse;
3. Eier und daraus gewonnene Erzeugnisse;
4. Fische und daraus gewonnene Erzeugnisse, außer
 - a) Fischgelatine, die als Trägerstoff für Vitamin- oder Karotinoidzubereitungen verwendet wird;
 - b) Fischgelatine oder Hausenblase, die als Klärhilfsmittel in Bier und Wein verwendet wird;
5. Erdnüsse und daraus gewonnene Erzeugnisse;
6. Sojabohnen und daraus gewonnene Erzeugnisse, außer
 - a) vollständig raffiniertes Sojabohnenöl und -fett (*);
 - b) natürliche gemischte Tocopherole (E306), natürliches D-alpha-Tocopherol, natürliches D-alpha-Tocopherolacetat, natürliches D-alpha-Tocopherolsukzinat aus Sojabohnenquellen;
 - c) aus pflanzlichen Ölen gewonnene Phytosterine und Phytosterinester aus Sojabohnenquellen;
 - d) aus Pflanzenölsterinen gewonnene Phytostanolester aus Sojabohnenquellen;
7. Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose), außer
 - a) Molke zur Herstellung von alkoholischen Destillaten einschließlich Ethylalkohol landwirtschaftlichen Ursprungs;
 - b) Lactit;
8. Schalenfrüchte, namentlich Mandeln (*Amygdalus communis* L.), Haselnüsse (*Corylus avellana*), Walnüsse (*Juglans regia*), Kaschunüsse (*Anacardium occidentale*), Pecannüsse (*Carya illinoensis* (Wangenh.) K. Koch), Paranüsse (*Bertholletia excelsa*), Pistazien (*Pistacia vera*), Macadamia- oder Queenslandnüsse (*Macadamia ternifolia*) sowie daraus gewonnene Erzeugnisse, außer Nüssen zur Herstellung von alkoholischen Destillaten einschließlich Ethylalkohol landwirtschaftlichen Ursprungs;
9. Sellerie und daraus gewonnene Erzeugnisse;
10. Senf und daraus gewonnene Erzeugnisse;
11. Sesamsamen und daraus gewonnene Erzeugnisse;
12. Schwefeldioxid und Sulphite in Konzentrationen von mehr als 10 mg/kg oder 10 mg/l als insgesamt vorhandenes Schwefeldioxid, die für verzehrfertige oder gemäß den Anweisungen des Herstellers in den ursprünglichen Zustand zurückgeführte Erzeugnisse zu berechnen sind;
13. Lupinen und daraus gewonnene Erzeugnisse;
14. Weichtiere und daraus gewonnene Erzeugnisse.
15. Farbstoff.