

# STADT RESTAURANT



[www.reichshof-hotel-hamburg.de/en/dining/stadt-restaurant/](http://www.reichshof-hotel-hamburg.de/en/dining/stadt-restaurant/)

## All Time Favorites

1|

### **Beef Tatar**

**classically prepared at the table**

*Fillet of Holstein pasture beef / home baked onion bread*

28,50 EUR

9|10|

### **Organic beet root tatar** vegan

**classically prepared at the table**

*home baked onion bread*

18,50 EUR

1|3|7|9|10

### **Chateaubriand as of 2 persons ca. 650g**

**classically carved at the table**

*Colorful vegetables / braised onion / pommes dauphine / jus / sauce Bernaise*

140,00 EUR

1|3|7|9|10|

### **Steak Mignon "Holstein free-range beef"**

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

39,50 EUR

4|7|9|14|

### **Reichshof Fish "Catch of the day"**

*potatoes / fried spinach / carrot greens / Beurre Blanc*

Daily price

1|3|7|9|10|

### **Veal Cordon Bleu**

*Roman noodles / kohlrabi / Wild Bernd / San Daniele ham / Bernaise sauce*

32,00 EUR

### **Doppio Ravioli Big size** vegetarian

*Vegetable Bolognese / polenta / tomato butter*

26,00 EUR

## Starters & Intermediate Courses

1|8|10  
**Crisp Lamb's Lettuce** Vegetarian 15,50 EUR  
*Beetroot / walnut / pear dressing / goat cheese*

8  
**Hot Cream Soup** Vegetarian 15,00 EUR  
*Rutabaga / cashews / fresh herbs*

## Main Courses

1|3  
**Veal Wiener Schnitzel** 32,00 EUR  
*Fried potatoes / salad / lemon / cranberries*

1|1|7  
**Pumpkin Gnocchi** Vegetarian 26,00 EUR  
*Romanesco / wild herbs / king oyster mushrooms /  
beurre blanc*

1b|3|7  
**Asparagus, Plain** 25,50 EUR  
*New potatoes, melted butter, hollandaise sauce*

*Side dishes to go with asparagus:*

1|3  
Veal schnitzel +16,00 EUR

2|4  
Salmon Fillet +15,00 EUR

1|9|10  
Cured ham +14,50 EUR

## Dessert

1|3|7|8|  
**Apple Tarte Tatin** 14,00 EUR  
*Sourcream ice cream / hazelnuts / chocolat*

# Champagne & Sparkling Wine

Champagne	0,1l / 0,75l / EUR
<b>Doyard Mahe, Brut</b>	149,00
<b>Doyard Mahe, Brut MAGNUM 1,50l</b> <i>Fruity notes of pear, lemon, fresh almonds, green leaves</i>	239,00
<b>Alfred Gratien, Brut</b>	15,00 / 89,00
<b>Alfred Gratien, Brut, Rosé</b>	18,00 / 99,00
Sparkling wine	0,1l / 0,75l / EUR
<b>Germany</b>	
Riesling Sekt brut, Weingut Beck	8,00 / 48,00
<b>France</b>	
<b>Cremant Brut</b> <i>Maison Aguila - Limoux</i> <i>Creamy notes of pear and peach</i>	9,00 / 49,00
<b>Cremant Rosé</b> <i>Maison Aguila - Limoux</i> <i>Fresh notes of pear, peach, nectarine and Brioche</i>	11,00 / 51,00

## Water

Reichshof Quelle 0,2l	3,00 EUR
Reichshof Quelle 0,7l	6,00 EUR
Still 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 - White

0,2l / 0,75l / EUR

### **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 - Rosé

0,2l / 0,75 / EUR

### **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.*

## Wine by glass - Red

0,2l / 0,75 / EUR

### **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

0,10 / 0,50l / EUR

**Weißer Burgunder Beerenauslese 2015**

15,00 / 63,00

*Weingut Beck / Rheinhessen / Germany*

*From the Stadecker 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 - WHITE

0,75l / EUR

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.*

**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*

## 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

0,75l / EUR

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

0,75l / EUR

### 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 Ehmoser – 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*

## 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*

**Il Seggio Bolgheri** 89,00  
*Poggio al Tesoro – Toscana*

*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: "Hops, malt, and Hamburg – that's our motto for brewing great beer. For us, it's all about the finest ingredients, true passion, and real craftsmanship. We love experimenting with new beer styles and making the old ones even better. Fresh brewing craftsmanship from the Schanzenhöfe in Hamburg. Cheers!"*

<b>Maisel's Weisse 0,5l</b>	6,00 EUR
Original, 5%	
Non-alcoholic	
<b>Bayreuther Hell 0,33l</b>	5,50 EUR

# Digestif

## Spirits by Faude 4 cl

Apple, 40%	13,00 EUR
Cherry, 40%	13,00 EUR
Pear, 40%	13,00 EUR

## Cognac 4

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 5 cl

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

## Presidential Ports 5 cl

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

## Liqueurs 4 CL

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 4 cl

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

## Grappa 4 cl

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

## Whiskey/ Whisky 4 cl

Tennessee Whiskey Jack Daniel´s, USA, 40%

9,00 EUR

Scotch Whisky Glen Grant, 12 years, 40%

10,00 EUR

## Rum 4 cl

Plantation Pineapple Artisanal Infusion, 40%

9,00 EUR

Centenario, 9 yo, 40%

12,00 EUR

## Vodka 4 cl

Three Sixty Black Vodka, Deutschland, 40%

9,00 EUR

Grey Goose Vodka, Frankreich, 40%

12,00 EUR

## Vermouth 5 cl

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

Assorted varieties	7,00 EUR
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*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](mailto: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](http://havelland-express.de) & [delta-hamburg.de](http://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](http://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](http://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](http://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](http://baeckerei-pritsch.de)

# ALLERGENS AND INTOLERANCES

1. Cereals containing gluten, namely wheat (such as spelt and Khorasan wheat), rye, barley, oats, or their hybridized strains, as well as products made from them, except:
  - a) Glucose syrups made from wheat, including dextrose ();
  - b) Maltodextrins made from wheat ();
  - c) Glucose syrups made from barley;
  - d) Cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except:
  - a) Fish gelatine used as a carrier for vitamin or carotenoid preparations;
  - b) Fish gelatine or isinglass used as a fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
  - a) Fully refined soybean oil and fat (\*);
  - b) Natural mixed tocopherols (E306), natural D-alpha-tocopherol, natural D-alpha-tocopherol acetate, natural D-alpha-tocopherol succinate derived from soy sources;
  - c) Phytosterols and phytosterol esters derived from vegetable oils from soy sources;
  - d) Phytostanol esters derived from vegetable oil sterols from soy sources.
7. Milk and products thereof (including lactose), except:
  - a) Whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
  - b) Lactitol.
8. Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l, expressed as total SO<sub>2</sub>, calculated for ready-to-eat foods or foods reconstituted according to the manufacturer's instructions.
13. Lupin and products thereof.
14. Molluscs and products thereof.
15. Colouring agents.