

CHAMPAGNE

Bottle

Veuve Clicquot Brut ½ bottle	75.00
Veuve Clicquot Rosé ½ bottle	85.00
Duval Leroy Brut ½ bottle	65.00
De Saint Gall Rosé	96.00
De Saint Gall Brut Millésimé	99.00
Pommery Brut Rosé	135.00
Louis Roederer Brut Premier	110.00
Moët & Chandon Brut Classic	115.00
Moët & Chandon Rosé	135.00
Veuve Clicquot Ponsardin	125.00
Veuve Clicquot Rosé	155.00
Laurent-Perrier Brut	100.00
Laurent-Perrier Millésimé	150.00
Laurent-Perrier Rosé	150.00

PRESTIGE CHAMPAGNE

Cuvée Prestige Pommery Louise	265.00
Dom Pérignon Brut Vintage	290.00
Laurent Perrier Grand Siècle	300.00
Louis Roederer Cristal Vintage	350.00

Please, ask bartender for the actual vintage

SPARKLING WINE & PROSECCO

Prosecco Spumante Brioso	39.00
Schlumberger Sekt Brut	42.00
Schlumberger Sekt Rosé	45.00

CHAMPAGNE & SPARKLING WINE BY GLASS (0,1l)

De Saint Gall Rosé	15.00
Louis Roederer Brut Premier	16.00
Veuve Clicquot Brut	17.00
Prosecco Spumante Brioso	6.00

CHAMPAGNE COCKTAILS (15.00)

Solera

Champagne, Carlos 1, Angostura Bitter, lime juice, cane sugar syrup, mint leaves

Soyer Au Champagne

Champagne, Bourbon vanilla ice cream, Cognac, Orange Curacao, Maraschino

Bellini

Champagne, peach liqueur, peach puree

French 75

Champagne, Tanqueray Gin, lemon juice, cane sugar syrup

Mojito Rudolfo

Champagne, Havana 3 years, Cointreau, mint leaves, lime, grapefruit juice

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please do not hesitate to ask our service team.
All prices are in Euro and included VAT.

WINE BY GLASS (0,20l)

WHITE WINE & ROSÉ

Riesling Qualitätswein, dry, BIODYVIN (DE-ÖKÖ-003) Weingut Dr. Bürklin-Wolf, Pfalz-Germany	10.00
Grauburgunder Hofgarten, Qualitätswein, dry Weingut Freiherr von Gleichenstein, Baden-Germany	9.50
Bourgogne Chardonnay Laforet, dry Joseph Drouhin, France	10.00
Grüner Veltliner Hochterrassen Qualitätswein, dry Weingut Salamon-Undhof, Kremstal-Austria	9.00
Lugana Vigneto Le Fornaci DOC, dry Tommasi Viticoltori, Venetien-Italy	8.50
Chardonnay Founders' Estate, dry Beringer-California	11.00
Château Rauzan Despagne – Réserve, dry Cabernet Sauvignon Rosé Appellation Entre Deux Mers Contrôlée, France	9.50

RED WINE

Hofgarten Spätburgunder, Qualitätswein, dry Weingut Freiherr von Gleichenstein, Baden-Germany	9.50
Chianti Fattoria Di Scannamo DOCG, dry Rocca di Castagnoli, Toscana-Italy	8.50
Shiraz Diamond Label., dry Rosemouth Estate, Australian	9.50
Château La Fleur Grand Landes, dry Appellation Saint-Émilion Contrôlée, France	10.00
Rioja Crianza Vina Real DO, dry Vina Real, Spain	10.00
Merlot Founders' Estate, dry Beringer-California	11.00

APFEL CIDER FROM NORTHERN GERMANY

FRESH FROM DIKE

- Natural, without flavour enhancers and artificial colors
- 100% Bio-Apple from "Alten Land" by Elbe
- Alcoholic refreshment without calories

Elbler 0,33l (ebbe) medium with 2,5% vol.	6.90
Elbler 0,33l (flut) strong with 5,0%vol.	6.90

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DISCOVER WINE FLIGHTS

Take a walk on the wine side – and let us seduce you. Seduce you to explore a little and take a voyage into our world of fine wines. Immerse yourself in a vino of world-class quality and treat your taste buds to a new experience in flavor! In other words, explore the wines at Sofitel.

CHAMPAGNE FLIGHT (23.00)

Veuve Clicquot Brut (5cl)

Louis Roederer Brut Premier (5cl)

De Saint Gall Rosé (5cl)

WHITE WINE FLIGHT (9.00)

Bourgogne Chardonnay „Laforet, dry (5cl)
Joseph Drouhin, France

Chardonnay Founders 'Estate, dry (5cl)
Berringer-California

Chardonnay R Qualitätswein, dry (5cl)
Weingut Kühling-Gillot, Rheinhessen-Germany

RED WINE FLIGHT (9.00)

Hofgarten Spätburgunder Qualitätswein, dry (5cl)
Weingut Freiherr von Gleichenstein, Baden-Germany

Spätburgunder Qualitätswein, dry (5cl)
Weingut des Grafen Neipperg, Württemberg-Germany

Ruber Spätburgunder Qualitätswein, dry (5cl)
Weingut Nelles, Ahr-Germany

SIGNATURE DRINKS & BARKEEPERS CHOICE

Hendrick's Gimlet (Eric) 13.00
Hendrick's Gin, Roses Lime, TBT Celery Bitter; lime juice

R.I.P. Rest in Peace (Ahmed) 13.00
Olmecca Blanco, Gordon Gin, Smirnoff Vodka, Triple Sec, Grenadine, lime juice, lemon juice, passion fruit juice

La vie en rose (Gitiya) 15.00
Champagne, Tanqueray Gin, cucumber, lemon juice, elder syrup, cranberry juice, rose water

Frozen Fruity Daiquiri (Carlos) 13.00
Havana Club 3 years, lime juice, optional with strawberry, raspberry, mango or peach puree

Hamburg Fish House (Eric) 13.00
Hennessy VSOP, Pampero Aniversario, plum brandy, lemon juice, cane sugar syrup

French Mule (Ahmed) 12.00
G-Vine Gin, lemon juice, TBT Peach Bitter, TH Spicy Ginger, grapes

Our Facebook's Favorite

Forbidden Fruit 13.00
Tanqueray Gin summer berries infusion, Thomas Henry Tonic, kumquat, strawberry

PRE DINNER DRINKS & SOURS (12.00)

White Lady

Tanqueray Gin, Cointreau, lemon juice, cane sugar syrup, egg white

Negroni del Mare

Gin Mare, Antica Formula, Aperol, TBT Orange Bitter, rosemary

French Martini

Smirnoff Vodka, Chambord, pineapple juice

Continental Sour

Bulleit Rye Whiskey, Tawny Port, lemon juice, cane sugar syrup, egg white

Rosemary Daiquiri

Pampero Aniversario, lime juice, cane sugar syrup, rosemary

The Martinez

Tanqueray Gin, Antica Formula, Maraschino liqueur, Angostura Bitter

Pisco Sour

Pisco Control, Angostura Bitter, lime juice, cane sugar syrup, egg white

Hazelnut Sour

Frangetico, lemon juice, cane sugar syrup, egg white

Martini Cocktail

Gin / Vodka, Dry Vermouth, Olive / Twist

We will be pleased to prepare your Martini Cocktail with Gin or Vodka of your choice.

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GIN & TONICS

Tonic (0.2l)

Schweppes Tonic Water	4.20
Thomas Henry Tonic Water	4.80
Thomas Henry Elderflower Tonic Water	4.80
Fever Tree Tonic Water	5.50

Gin(4cl)

Gordon	6.00
Beefeater 24	7.50
Bombay Sapphire	7.00
Tanqueray	7.00
Tanqueray No.10	8.00
Broker's	8.00
Caorunn	8.00
Hendrick's	10.00
German Gin von Have	9.00
Monkey 47	11.00
Gin Sul	11.00
Gin Mare	11.50
G-Vine Floraison	8.00
Hayman's Sloe Gin	7.50

GIN / VODKA INFUSION (4cl)

Basic & Eilles Earl Grey Infusion	6.00
Hendrick's Rosato & Eilles summer berries infusion	10.00

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HIGHBALLS (12.00)

Floraison

G`Vine Floraison Gin, Thomas Henry Elderflower, grapes, cucumber

Lynchburg Lemonade

Jack Daniels, Cointreau, Angostura Bitter, lemon juice, lemonade

Moscow Mule

Smirnoff Vodka, Angostura Bitter, Thomas Henry Spicy Ginger, lime juice, Cucumber

Pimm`s Rangoon

Pimm`s No 1, Schweppes Ginger Ale, apple slice, cucumber, orange, mint leaves

Horses Neck

Marker`s Mark Whiskey, Angostura Bitter, Schweppes Ginger Ale, lemon

Dark and Stormy

Appelton Estate 12 years, Thomas Henry Spicy Ginger, lime juice

Hamburg Mule

Gin Sul, TBT Orange Bitter, Thomas Henry Spicy Ginger, lime juice, rosemary, cucumber

Gin Basil Fizz

Tanqueray Gin, soda water, basil, lemon juice, cane sugar syrup

LIQUID KITCHEN (14.00)

Mexican Red Pepper

Olmecca Tequila Blanco, Aquavit, lime juice, Seven Head's red pepper syrup, coriander

Rum Traube Nuss

Pampero Aniversario, Mozart Dry, Frangelico, lime juice, Seven Head's raisin syrup

Fiete Collins

Tanqueray Gin, lemon juice, Seven Head's grapefruit syrup, Paloma lemonade, thyme, basil

Mae West Royal

Maker Mark & Goji berries infusion, pomegranate liqueur, lemon juice, cane sugar syrup, egg white

Pink Smash

Basic Vodka & Earl Grey infusion, Chambord, lime juice, cane sugar syrup, mint leaves, ginger, raspberry puree

Hamburg Calling

Tanqueray Gin, Pimm's, mandarin liqueur, lime juice, vanilla syrup, mint leaves, rosemary

TIKI & CARIBBEAN (12.00)

Mojito Original

Havana Club 3 years, soda water, mint leaves, white cane sugar, lime juice

Caipirinha

Cachaça 51, lime, cane sugar, lime juice

Planter's Punch

Myers Rum, Angostura Bitter, Grenadine, orange juice, lemon juice, nutmeg

Hurricane

Bacardi Rum, Myers Rum, orange juice, pineapple juice, lime juice, passion fruit juice

Singapore Sling Original

Tanqueray Gin, Cherry Heering, Dom Bénédictine, Cointreau, Angostura Bitter, pineapple juice, lemon juice

Sex on the Beach

Smirnoff Vodka, Midori Liqueur, pineapple juice, cranberry juice

Touchdown

Smirnoff Vodka, peach liqueur, Grenadine, passion fruit juice, lime juice

Passion

Myers Rum, Liqueur43, lemon juice, cranberry juice, passion fruit nectar

Mai Tai 1944 (13.00)

Appleton 12years, Trois Rivières, Dry Orange, Seven Head's Mai Tai syrup, lime juice, almond syrup,

Long Island Ice Tea (13.00)

Havana Club 3 years, Tanqueray Gin, Smirnoff Vodka, Olmeca Tequila Blanco, Cointreau, lime juice, Coca Cola

Fruity Colada

Bacardi Blanco, Coconut Cream, cream, pineapple juice, optional with strawberry, raspberry, mango or peach puree

Prince

Olmeca Tequila Blanco, Liqueur43, Coconut, cream, passion fruit nectar

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AFTER DINNER DRINKS (12.00)

White Russian

Smirnoff Vodka, Kahlua, cream

Brandy Alexander

Carlos 1, Crème de Cacao brown, cream, nutmeg

Grasshopper

Crème de Cacao white, Crème de Menthe, cream

Espresso Martini

Smirnoff Vodka, Espresso, Kahlua, Bailey's, cane sugar syrup

ALKOHOLFREIE COCKTAILS (10.00)

Fresco

Lime, mint leaves, grapefruit juice, Schweppes Bitter Lemon

Ipanema

Lime, cane sugar syrup, white cane sugar, Schweppes Ginger Ale

Virgin Fruity Colada

Strawberry, raspberry- or mango puree, pineapple juice, coconut, cream

Virgin Mary

Tomato juice, lemon juice, celery, herbs

Ginger Crushed

Kumquat, lime juice, lime, cane sugar, Schweppes Ginger Ale

Frozen Fruit Punch

Grenadine, strawberry, raspberry- and mango puree, orange juice, milk

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SCOTCH MALT WHISKY

ISLAY - SKY (4cl)

Ardbeg 10 years	12.00
Laphroaig 18 years	19.00
Lagavulin 16 years	16.00
Bowmore Single 12 years	12.00
Talisker 10 years	11.00

HIGHLAND - SPEYSIDE (4cl)

Highland Park 12 years	12.00
The Macallan Ruby 18 years	29.00
The Macallan Amber 12 years	15.00
The Balvenie Port wood 21 years	25.00
The Balvenie 12 years	12.00
Knockando Single Malt 12 years	13.00
Glenmorangie 18 years extremely rare	19.00
Oban 14 years	15.00
The Singleton 12 years	10.00
The Singleton 15 years	12.00
The Singleton 18 years	14.00
The Glenlivet 12 years	12.00
The Glenlivet 15 years	17.00
The Glenlivet 18 years	19.00
The Glenlivet 21 years	25.00
Glenfiddich Special Reserve 12 years	12.00

LOWLAND (4cl)

Glenkinchie 10 years	12.00
Auchentoshan Three Wood	18.00

SCOTCH BLENDED WHISKY (4cl)

Johnnie Walker Black Label	11.00
Johnnie Walker Gold Label	16.00
Johnnie Walker Blue Label	29.00
Ballantine´s Gold Seal, Dimple 12 years	12.00
Chivas Regal 12 years	12.00
Chivas Regal Salute 18 years	17.00
Chivas Regal Salute 21 years	27.00

BOURBON & TENNESSE WHISKY (4cl)

Bulleit Bourbon & Rye	
Jim Beam Black	9.00
Wild Turkey	10.00
Maker´s Mark	10.00
Jack Daniel´s Gentleman Jack	10.00
Jack Daniel´s Single Barrel	12.00

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IRISH BLENDED WHISKY (4cl)

Bushmills Malt 16 years	19.00
The Tyrconnell Single Malt	12.00
Jameson 1780- 12 years	12.00

CANADIAN WHISKY (4cl)

Canadian Club	10.00
Seagrams Crown Royal	10.00

RUM (4cl)

Malibu Caribbean White Rum	6.00
Havana Club 3 years	7.00
Havana Club 7 years	9.00
Havana Club Cuban Barrel Proof 45%	13.00
Appleton 12 years	10.00
Trois Riviers Martinique	9.00
Ron Zacapa 23 years	15.00
Ron Zacapa XO	26.00
Ron Zacapa XO (2cl)	13.00
Matusalem Grand Reserva 23 years	16.00
Matusalem Grand Reserva 23 years (2cl)	8.00
Havana Club Grand Reserva 15 years	35.00
Havana Club Grand Reserva 15 years (2cl)	17.50

GIN (4cl)

Gordon	6.00
Beefeater 24	6.00
Bombay Spaphire	7.00
Tanquray	7.00
Tanquray No.10	8.00
Broker's	8.00
Caorunn	8.00
Hendrick's	10.00
German Gin von Have	9.00
Monkey 47	11.00
Gin Sul	11.00
Gin Mare	11.50
G-Vine Floraison	8.00
Hayman's Sloe Gin	7.50

TEQUILA (4cl)

Olmecca Blanco	7.00
Olmecca Gold	7.00
Tezon Blanco	16.00
Tezon Reposado	16.00

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VODKA (4cl)

Absolut	6.00
Bazic Vodka	6.00
Wyborowa	6.00
Russian Standard	6.00
Wyborowa Estate	8.00
Ketel One, Ketel One Citron	7.00
Smirnoff Black	7.00
Ciroc	8.00
Grey Goose	11.00
Belvedere	11.00
Stolichnaya Elit	13.00

COGNAC (4cl)

Hennessy Fine de Cognac	12.00
Hennessy XO	33.00
Hennessy XO (2cl)	16.50
Hennessy Paradis Imperial	99.00
Hennessy Paradis Imperial (2cl)	49.50
Martell XO	31.00
Otard XO	24.00
Hine Antique	35.00
Hine Antique (2cl)	17.50
Hine Rare & Delicate	13.00

ARMAGNAC (4cl)

Samalens Hors D' Age	11.00
Samalens Reserve	13.00
Samalens XO	16.00

CALVADOS (4cl)

Château de Breuil 15 years	12.00
Père Magloire VSOP	13.00

BRANDY (4cl)

Cardenal Mendoza	10.00
Lepanto	10.00
Asbach Selection	23.00
Carlos 1	9.50

MARC & GRAPPA (4cl)

Marc de Bourgogne	11.00
Nonino Grappa Il Prosecco	12.00
Nonino Grappa Chardonnay	12.00
Nonino Grappa Riserva	16.00

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VERMOUTH (5cl)

Noilly Prat	6.50
Martini Bianco	6.50
Martini Rosso	6.50
Martini Extra Dry	6.50
Martini Rosé	6.50
Martini d'Oro	6.50
Antica Formula 16%	6.50
Belsazar	6.50

PORT & SHERRY (5cl)

Ramos Pinto Fine White Port	7.00
Ramos Pinto Superior Tawny	7.00

BITTERS & ANIS (4cl)

Campari ^N	6.50
Aperol ^N	6.50
Cynar ^N	6.50
Ramazzotti Amaro	6.50
Averna	6.50
Fernet Branca	6.50
Fernet Manta	6.50
Jägermeister	5.00
Pastis 51	6.50
Pernod	6.00

LIQUEUR (4cl)

Mozart Dry Chocolate	7.00
Grand Marnier Cordon Rouge	7.00
Amaretto di Saronno	7.00
Drambuie	7.00
Galliano	7.00
Dom Bénédictine	7.00
Kahlúa	7.00
Baileys ^B	7.00
Cointreau	7.00
Southern Comfort ^N	7.00
Liqueur 43	7.00
Cherry Heering	7.00
Sambuca Molinari Extra	7.00

FRUIT BRANDIES (4cl)

Nussbaumer Williams & Quetsch	12.00
Nussbaumer Framboise	12.00
Ziegler Mirabelle	16.00
Ziegler Wildkirsch No. 1	26.00
Ziegler Wildkirsch No. 1 (2cl)	13.00

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DRAFT BEERS

König Pilsener ^C	0,30l	4.50
König Pilsener ^C	0,50l	6.20
Jever Pils ^C	0,30l	4.50
Jever Pils ^C	0,50l	6.20
Franziskaner Hefe- Weißbier ^C	0,30l	4.50
Franziskaner Hefe- Weißbier ^C	0,50l	6.20

BOTTLE BEERS

Franziskaner Hefe- Weißbier, dark ^C	0,50l	6.20
Franziskaner Weißbier, kristall ^C	0,50l	6.20
Franziskaner Hefe- Weißbier, non alcoholic ^C	0,50l	6.20
Köstritzer Schwarzbier, dark ^C	0,33l	4.50
König Pilsener non alcoholic ^C	0,33l	4.50
Jever Light ^C	0,33l	4.50
Kronenbourg 1664 La Première Bière Française ^C	0,25l	4.30

SOFT DRINKS

Red Bull ^{6,13,14} , Red Bull sugar-free ^{6,13,14}	0,25l	6.00
Coca Cola ^{2,3,5,13} , Coca Cola Light ^{2,3,5,7,8,9,13} , Fanta ^{2,3} Sprite ³	0,20l	4.20
Schweppes Ginger Ale ^{2,3} , Bitter Lemon ³ , Tonic Water ³		
Apfelsaftschorle, orange juice		
Spezi ^{2,3,13}	0,33l	4.20

MINERAL WATER

Apollinaris Selection, Vio still, San Pellegrino	0,25l	4.00
Apollinaris Selection, Vio still, San Pellegrino, Perrier	0,75l	9.00
Evian, San Pellegrino	0,50l	7.00
Evian still, Badoit	1l	9.50
Evian still, Perrier	0,33l	4.00

HOT BEVERAGES

Cup of coffee ¹³		3.60
Espresso ¹³		3.00
Espresso double ¹³		5.00
Cappuccino ^{13,B} , Latte Macchiato ^{13,B} , Latte ^{13,B} , Hot chocolata ^{13,B}		4.00
Irish Coffee ^{13,B}		9.50

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TEA SELECTION

POT

7.50

Darjeeling Royal First Flush

Earl Grey Blatt

Formosa Royal Oolong

Formosa Pai Mu Tan- white tea

China Glücksteerose with lotus blossom

China Jasmin Tai Mu Long Zhu

Green tea „ White Fu“

Vervenia Bio



CAKES

Lukewarm tarte of dark chocolate | Vanilla ice cream (5.50)

Cherry tarte | Vanilla cream (4.90)

Crumble tarte | Apples | Red fruits (4.90)

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SEVEN HEADS SNACKS

Soup of the day | Baguette (8.00)

Tarte flambée with;

Sour cream | Bacon | Onion (8.50)

Sour cream | Serrano ham | Rocket salad (10.50)

Sour cream | Apple | Cinnamon sugar (8.50)

Homemade Pizza;

Fruity tomato sauce | Buffalo Mozzarella | Basil (15.50)

Fruity tomato sauce | Buffalo Mozzarella | Smoked Fjord salmon | Dill (17.50)

Fruity tomato sauce | Buffalo Mozzarella | Parma ham | Rocket salad | Oregano (18.50)

Club Sandwich (18.50)

Chicken | Bacon | Fried egg | Tomato | Wholegrain toast

Caesar Salad (16.00)

Chicken breast | White anchovy | Crouton | Parmesan | Dressing

Mini curry-sausages (16.00)

Spicy sauce | French fries

Sofitel-style cheeseburger (19.50)

180g beef pattie | Cheese | Caramelized onions | Garniture | French fries

Small carousel of tapas (17.50)

Filled olives | Serrano ham | Filled green pepperoni | Shrimp with garlic

Selection of French cheese (17.00)

Fig mustard | Baguette

CHARCUTERIE

Enjoy our French sharing platters with an assortment
of delectable ham, rosettes and saucisson.
per person 15,50 EUR

Our snacks are served until midnight.

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APÉRO CHIC

Join us for a drink... or two, and experience the French joie de vivre with Apéro Chic at Sofitel.

Buy one glass of Champagne, cocktail or house wine from our Apéro Chic menu and get a accompanied snack as complimentary.

CHAMPAGNE 0,10l

Veuve Clicquot Brut or De Saint Gall Rosé
Filled coupelle with Strawberry-mango-mint salad
17,00

WINE 0,20l

Riesling Bürklin Wolf, Pfalz
Goose liver balls with pear-saffron chutney

Château La Fleur Grands Landes, Saint-Émilion
Pheasant balls with plum-balsamic chutney
10,00

COCKTAILS

Bramble
Tanqueray Gin, lemon, sugar sirup, Chambord
Brioche with duck liver mousse

Sbagliato
Campari, Antika Formula, Prosecco
filled cônes with tomato-basil cream and Mozzarella with pesto sauce
13,00

Daily from 6pm to 8pm

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Additives

- 1 Preserves
- 2 Colouring
- 3 With anti-oxidation agent
- 4 Flavour potentiator
- 5 Phosphate
- 6 With taurine
- 7 Sweetener
- 8 Phenylalanine spring includes
- 9 Sugars and sweetener
- 10 Sulphur dioxide
- 11 Blackened
- 12 Waxed
- 13 Caffeine
- 14 Quinine-containing

Allergen substances

- A-** Egg **B-** Milk, Lactose **C-** Gluten
D- Peanuts **E-** Nuts **F-** Sesame seed **G-** Soja
H- Celery **I-** Mustard or mustardseeds **J-** Fish
K- Crustaseans **L-** Mollusk
M- Lupine **N-** Dioxide & sulfite