

Dear SO Diner,

WELCOME TO THE SO/ VIENNA!

It's time to indulge your palate. Lay back and spoil yourself with the finest culinary creations.

Our award winning team has handpicked the finest ingredients and hand crafted a menu that is sure to tickle your taste buds. Get SO Comfy and Dial the 'room service' to have it delivered to your doorstep.

If you are up for an adventure, we have a restaurant and two bars to choose from during your stay here with us.

For the most memorable experience, dine at Das LOFT Restaurant located on the 18th floor of the SO/ Vienna. Here you will experience the most unforgettable views of Vienna's skyline, including the St. Stephen's Cathedral and get a taste of our award winning Chef's and his culinary teams creations perfectly matched up with a glass of wine selected by our Sommelier.

Not hungry? Then enjoy Vienna's social vibes at Das LOFT Bar & Lounge with chill out tunes, sip on a hand-crafted drink specially created by one of our mixologists and the unbelievable view. Night Owl or just feel like SOcializing then stay on and watch as the place turns into Vienna's Hot Spot and the place to be seen for Vienna's in-crowd.

For something more low key, just say SO and enjoy drinks and some local inspired bites to eat at the BAR/terre located on the ground floor at the SO/ Vienna. Here you will find a wide range of Austrian coffee specialities with a modern twist.

Whether you want to go local, enjoy the comforts of home or sip on a cocktail, SO/ Vienna will fix your craving.

SO/ Vienna, eat your heart out.

Miran Veselko

WINE & DINE DIRECTOR

SO/VIENNA

BREAKFAST À LA CARTE
(FROM 6.00 O'CLOCK TILL 12.00 O'CLOCK)

CONTINENTAL BREAKFAST (AVAILABLE 24H) 1,3,7,8,12

26,00€

Coffee, Tea or Hot Chocolate

SO/ Bread Basket with Croissant, Pain au Chocolat and Rolls

Butter, Jam and Honey, Juice of your Choice and a Fruit Salad

SO/ BREAKFAST FOR 2 1,3,4,6,7,8,9,10

72,00 €/160,00 €

2 Glasses of Champagne/ Bottle Champagne (0,75l)

Coffee, Tea or Hot Chocolate

Bread Basket, Muffins and Viennoiserie, Jam and Honey

Choice of: Scrambled/ Omelette/ Eggs Benedict

Cheese and Sausage Selection, Scottish Smoked Salmon, Fruit Plate

Bircher Muesli, Smoothie of the Day, Fresh Orange Juice

SO-FIT BREAKFAST 1,3,4,6,7,8,9,10,12

28,00€

Coffee, Tea or Hot Chocolate

Dark Bread and Pumpernickel

Egg White Omelette, Vegetable Curd Cheese, Crudités with Avocado Dip

Smoked Chicken Breast, Smoked Trout, Selection of Cheese

Fruit Plate, Bircher Muesli with Soy Yoghurt, Smoothie of the Day

VEGAN BREAKFAST 1,6,8,11,12

22,00€

Coffee, Tea or Hot Chocolate

Selection of Bread and Jam, Rice-Coconut Pancake

Detox Muesli with Soy Yoghurt, Smoothie of the Day, Fruit Plate, Avocado Spread

KID'SO BREAKFAST 1,3,5,7,8,11,12,13

18,00€

Tea or Hot Chocolate

French Toast or Waffles with Maple Syrup, Chocolate Sauce or Powdered Sugar

Choice of eggs: Scrambled or Omelette

Selection of Cereals: Chocolate Pops, Corn Flakes or Rice Krispies

Fruit Plate, Glass of Orange Juice, Milk Bar

FASHIONABLY LATE BREAKFAST (AVAILABLE UNTIL 14.00 O'CLOCK)

30,00€

Coffee, Tea or Hot Chocolate, Bread Basket with Croissant, Pain au Chocolat and Rolls, Butter, Jam and Honey, Juice of your Choice, Fruit Salad and an egg dish of your choice

AN INDIVIDUAL BREAKFAST IS AVAILABLE UPON REQUEST.

IF BREAKFAST IS INCLUDED IN YOUR ROOM RATE, A SERVICE CHARGE OF 10 EURO WILL BE APPLIED

ALL PRICES ARE IN EURO INCLUDING VAT

PLEASE NOTE THAT THERE WILL BE A FEE OF 5 EURO SERVICE CHARGE ADDED TO YOUR BILL

BREAKFAST À LA CARTE – BEVERAGES
(FROM 6.00 O'CLOCK TILL 24.00 O'CLOCK)

COFFEE

Pot of filtered Coffee	4,50 €
Espresso	3,80 €
Espresso Macchiato ⁷	4,00 €
Double Espresso	4,50 €
Cappuccino ⁷	4,50 €
Melange ⁷	4,50 €
Café Latte ⁷	4,80 €

TEA IN A POT

BLACK TEA	5,50 €
Strong Breakfast - Ceylon, Darjeeling, Assam Darjeeling G.F.O.P. Supérieur, Earl Grey caffeine free Earl Grey Yin Zhen – Black Tea, Silver Needle Tea, Flower Blossoms, Bergamot Oil	

GREEN TEA	5,50 €
China Gunpowder, Mandarin Jasmin, Bali - Sencha, Jasmintee	

WHITE TEA	5,50 €
Passion de Fleurs – White Tea, Flower Blossoms	

FRUIT TEA	5,50 €
Clafoutis – Hibiscus-, Cornflowers- and Marigold Flowers, Mango- and Apple Pieces, Orange Zest	

HERBAL TEA	5,50 €
Tisane du Berger – Herb Mix, Camomile Flowers	

ZOTTER DRINKING CHOCOLATE ⁷	6,00 €
Bitter Classic, Vanilla or Nut-Nougat ^{5,8}	

GLASS OF MILK ⁷	3,00 €
Hot or cold	

FRESH JUICES/SMOOTHIES

ORANGE JUICE 0,25L	7,00 €
--------------------	--------

GRAPEFRUIT JUICE 0,25 L	7,00 €
-------------------------	--------

DETOX SMOOTHIE 0,25 L	7,00 €
Lambs Lettuce, Kale, Banana, Avocado, Pear, Coconut Oil, Alga, Coconut Water	

FOREVER YOUNG SMOOTHIE 0,25 L	7,00 €
Pineapple, Melon, Mango, Passion Fruit	

RECHARGE SMOOTHIE 0,25 L	7,00 €
Banana, Pineapple, Orange, Apple, Coconut, Lemon	

DURING THE DAY
(FROM 10.00 O'CLOCK TILL 24.00 O'CLOCK)

SOUPS

TOMATO CREAM SOUP 7,9	9,00 €
<hr/>	
SOUP OF THE DAY	9,00 €
<hr/>	
BEEF CONSOMMÉ 9	9,00 €
Choice of: Vegetables or Sliced Pancakes	
<hr/>	
GOULASH SOUP 1,79	9,00 €
Bread Roll	
<hr/>	

START WITH THIS

"JAUSENPLATTE" 1,5,7,9,10,12	16,00 €
A Selection of Austrian Sausages and Cheese, Radish, Pickled Vegetables, Bread Basket	
<hr/>	
BUFFALO MOZZARELLA WITH TOMATO CONFIT 1,78	13,00 €
Basil, Pesto, Rocket	
<hr/>	
BEEF TATAR 1,7,9,10	18,00 €
Capers, Pecorino Cracker, Lettuce, Toast	
<hr/>	
MEZZE PLATE 1,3,5,6,7,8,13	15,00 €
Hummus, Baba Ganoush, Falafel, Halloumi, Kibbeh, Pita Bread	
<hr/>	
SCOTTISH SMOKED SALMON 1,4,7,12	14,00 €
Horseradish, Dill, Sour Cream, Toast	
<hr/>	

SO SALADS

CEASAR SALAD WITH ANCHOVIES ^{1,3,4,7,9,10} 12,00€
Romaine Lettuce, Egg, Anchovies, Ceasar Dressing
add on Chicken Breast 15,00€
add on Shrimp ^{2,4} 17,00€

THAI BEEF SALAD ^{1,2,4,5,6,8,9,11} 19,00€
Mango, Soybean Sprouts, Coriander

SALAD NIÇOISE ^{1,3,4,8,9} 16,00€
Tuna, Egg, Potato, Lettuce, Escolar

MIXED SALAD ¹ 9,00€
Cucumber, Tomato, Carrot, Radish

CASUAL SNACKS

YOUR CHOICE OF BREAD ^{1,3,5,7,8,9,12,13}
Toast, Wheat Wrap or Sour Dough Bread

BBQ - BEEF ^{9,10,12} 19,00€
Beef, Red Onions, Romaine Lettuce, Tomato, Horseradish

VEGETARIAN ^{5,7,8} 12,00€
Grilled Vegetables, Rocket, Ricotta, Basil Pesto

CROQUE MONSIEUR ^{1,7,9,12} 13,00€
Ham, Cheese

CROQUE SO VIENNA ^{1,3,4,7,12} 14,00€
Smoked Salmon, Scrambled Egg

CLUB SANDWICH ^{1,3,7,10} 18,00€
Chicken Breast, Bacon Jam, Fried Egg, Tomato, Baby Lettuce
Choice of: French Fries, Sweetpotato Fries or Country Fries

~ KÄSEKRAINER ~ ^{1,7,9,10,12} 11,00€
Tarragon Mustard, Horseradish, Roll

NACHOS ^{1,5,7,8} 12,00€
Jalapeños, Guacamole, Sour Cream, Salsa, Cheese

So DELICIOUS

SO/ BURGER ^{1,8,9,10,11,12,13}	26,00€
Beef, Bacon Jam, Tomato, Pickled Cucumber, Roasted Onions, Lettuce Choice of: French Fries, Sweetpotato Fries and Country Fries Add on: Cheese, Fried Egg or Crispy Bacon (1 € each)	
VEGGIE BURGER ^{1,8,9,10,11,12,13}	22,00€
Bulgur, Tomato, Pickled Cucumber, Roasted Onions, Lettuce Choice of: French Fries, Sweetpotato Fries and Country Fries Add on: Cheese or Fried Egg (1 € each)	
CHICKEN BREAST ^{4,5,6,8,11}	21,00€
Corn, Rice Noodles, Tofu, Peanuts	
FISH OF THE DAY ^{4,9,7,10}	29,00€
Sautéed Spinach, Saffron Risotto 'Arroz Bomba'	
FILLET OF BEEF ⁹	31,00€
Beans, Tomato, Artichokes, Potato 'Nouvelles'	
„WIENER SCHNITZEL“ ^{1,3,7,9,10,12}	25,00€
Viennese Veal Escalope, Potato Salad and Lamb's Lettuce	
SADDLE OF LAMB ^{1,7,9}	34,00€
Bulgur, Aubergine, Calvados Jus	
LENTILS CURRY ^{4,5,6,7,8,9,13}	15,00€
Sweet Potatoes, Kaffir Lime, Sticky Jasmin Rice	
Add on Chicken	17,00€
Add on Prawns ^{2,14}	18,00€
SCHAWARMA PITA ^{1,3,7,9}	23,00€
Chicken breast, Carrot-Cabbage Salad, Pomegranate	
SPAGHETTI OR PENNE ^{1,3,5,7,8,9}	16,00€
Tomato Sauce	
Basil – Pesto	16,00€
All'Arrabbiata	16,00€
Bolognese	19,00€
Austrian Sausage, Tomato- and Thai Basil Sauce, Zucchini	21,00€
Giant Shrimp, Dill, Capers, Lime, Pesto ^{2,14}	23,00€

Kid'So MENU
(FROM 10.00 O'CLOCK TILL 24.00 O'CLOCK)

3-COURSE MENU (SEASONAL)	23,00€
.....	
CRUDITÉS WITH CHIVE DIP 7,9	9,00€
.....	
MIXED SALAD Cucumber, Tomato, Carrot	9,00€
.....	
SPAGHETTI 1,3,7,8,9	
add on Tomato Sauce	14,00€
add on Bolognese	15,00€
.....	
CHICKEN NUGGETS 1,3,5,7,8,9,12	15,00€
Homemade Chicken Breast Nuggets, French Fries, Vegetables	
.....	
VIENNESE VEAL „SCHNITZEL“ 1,3,5,7,8,9,12	19,00€
French Fries, Vegetables	
.....	
FISH OF THE DAY 4,7,9	22,00€
Creamy Spinach, Rice	
.....	

DESSERTS

CHOCOLATE PUDDING 1,3,5,7,8	8,00€
.....	
MILK BAR 1,3,5,7,8	8,00€
.....	
ICE CREAM WITH FRESH FRUITS 3,5,7,8	9,00€
.....	

SO SWEET
(FROM 10.00 O'CLOCK TILL 24.00 O'CLOCK)

HOMEMADE APPLE STRUDEL ^{1,378} Vanilla Whipped Cream	12,00€
WARM CHOCOLATE CAKE ^{1,35,78} Dulce De Leche	13,00€
HOMEMADE ICE CREAM OR SORBET (3 SCOOPS) ¹² Vanilla, Chocolate, Strawberry, Lemon, Orange, Mango	9,00€
NEW YORK CHEESECAKE ^{1,35,78}	9,00€
SELECTION OF SEASONAL FRUITS	14,00€
SPECIAL DESSERT A LA CHEF	12,00€
VANILLA CRÈME BRÛLÉE ^{3,7}	10,00€

MIDNIGHT SNACKS
(24.00 O'CLOCK – 10.00 O'CLOCK)

GOULASH SOUP 1,79 Bread Roll	9,00 €
CEASAR-SALAD WITH ANCHOVIES 1,34,79,10 Romaine Lettuce, Egg, Anchovies, Ceasar Dressing add on Chicken Breast add on Shrimp 2	12,00 € 15,00 € 17,00 €
SCOTTISH SMOKED SALMON 1,4,712 Horseradish, Dill, Sour Cream, Toast	14,00 €
HAM AND CHEESE TOAST 1,79,12 Potato Crisps	13,00 €
TOMATO AND MOZZARELLA TOAST 1,79,12 Served with Potato Crisps	13,00 €
KÄSEKRAINER 1,79,10,12 Tarragon Mustard, Horseradish, Roll	11,00 €
PENNE 1,35,78,9 Choice of Tomato Sauce or Pesto	16,00 €
SELECTION OF SEASONAL FRUITS	14,00 €
NEW YORK CHEESECAKE 1,35,78	9,00 €
HOMEMADE APPLE STRUDEL 13,8 Vanilla Whipped Cream	12,00 €

PLEASE NOTE THAT THERE WILL BE A FEE OF 10 EURO SERVICE CHARGE ADDED TO YOUR BILL



Inventive, flavorful, exciting: de-light means maximum pleasure and minimum calories. Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals.

Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying great blends of fine French and local culinary traditions.

TO START WITH

SALAD NICOISE	1,348,9253 kcal	16,00€
Tuna, Egg, Potato, Escolar		
BUFFALO MOZZARELLA WITH TOMATO CONFIT	1,78298 kcal	13,00€
Basil, Pesto, Rocket		
THAI BEEF SALAD	1,245,689,11 459 kcal	19,00€
Mango, Soybean Sprouts, Coriander		



MAIN COURSES

.....
LENTIL CURRY ~~4,56~~^{4,78}~~9,13~~ 450 kcal 17,00€
Sweet Potatoes, Kaffir Lime, Sticky Jasmin Rice, Chicken

.....
SADDLE OF LAMB ~~1,79~~ 656 kcal 34,00€
Bulgur, Aubergine, Calvados Jus

DESSERTS

.....
FRUIT SALAD 75 kcal 9,00€

.....
APPLE STRUDEL ~~1,37~~^{1,38} 274 kcal 11,00€
Vanilla Whipped Cream

NON ALCOHOLIC DRINKS

MINERALWATER

VÖSLAUER 0,25L SPARKLING	3,80 €
VÖSLAUER 0,25L STILL	3,80 €
VÖSLAUER 0,75L SPARKLING	7,80 €
VÖSLAUER 0,75L STILL	7,80 €
PERRIER 0,33L	5,50 €
EVIAN 0,25L	5,00 €
EVIAN 0,75L	9,00 €
VITTEL 1,0L	9,50 €

SOFT DRINKS

COCA COLA/LIGHT/ZERO 0,33L	4,80 €
ALMDUDLER 0,35L	4,80 €
SPRITE 0,33L	4,80 €
FANTA 0,33L	4,80 €
FEVER TREE TONIC 0,2L	6,90 €
FEVER TREE LEMON TONIC 0,2L	6,90 €
FENTIMANS TONIC 0,125L	6,50 €
RED BULL 0,25L	5,80 €
FRESH ORANGE OR GRAPEFRUIT JUICE 0,25 L	7,00 €
RAUCH JUICES 0,2 L Orange, Apple, Apricot	4,80 €

COFFEE

POT OF FILTERED COFFEE	4,50 €
ESPRESSO	3,80 €
ESPRESSO MACCHIATO ⁷	4,00 €
DOUBLE ESPRESSO	4,50 €
CAPPUCCINO ⁷	4,50 €
MELANGE ⁷	4,50 €
CAFÉ LATTE ⁷	4,80 €

BEER BY THE BOTTLE

AUGUSTINER HELLES 0,5L	6,50 €
WEIHENSTEPHANER HELLES HEFEWEIZEN 0,5L	6,00 €
GÖSSER 0,33L	6,00 €
HEINEKEN 0,33L	5,00 €
GÖSSER NATURGOLD NON ALCOHOLIC 0,33L	4,20 €

CHAMPAGNE

0,1 L

GOSSET BRUT EXCELLENCE NV 16,50 €

GOSSET GRAND ROSÉ BRUT NV 19,50 €

WINE BY GLASS

SO WHITE

0,125 L

GRÜNER VELTLINER FEDERSPIEL 6,50 €

Weingut Machherndl, Wachau

RIESLING FUCHSENTANZ 6,50 €

Weingut Diwald, Wagram

BOURGOGNE BLANC CHARDONNAY 9,90 €

Domaine JanotsBos, Burgundy

SO RED

0,125 L

ZWEIFELT LÄRCHENFELD < DAS LOFT SELECTION > 6,50 €

Weingut Andert, Neusiedlersee

BLAUFRÄNKISCH BELA JOSKA 6,50 €

Weingut Wachter-Wiesler, Südburgenland

RIBERACH CUVÉE < DAS LOFT EDITION > 7,90 €

Domaine Riberach, Roussillon

SO SWEET

0,0625 L

BEERENAUSELE SEEWINKEL 8,50 €

Weingut Velich, Neusiedlersee

WHITE WINE HALF BOTTLE
0,375 L

2015 RIESLING GAISBERG 47,00€
Johannes Hirsch, Kamptal

2015 GRÜNER VELTLINER GEORGENBERG 35,00€
Josef Ehrmoser, Wagram

RED WINE HALF BOTTLE
0,375 L

2011 BLAUFRÄNKISCH MARIENTAL 79,00€
Ernst Triebaumer, Neusiedlersee- Hügelland

2013 RIBERACH < DAS LOFT EDITION > 0,5L 32,00€
Domaine Riberach, Roussillon

SWEET WINE HALF BOTTLE
0,375 L

2013 BEERENAUSSLESE SEEWINKEL 49,00€
Heinz Velich, Neusiedlersee

CHAMPAGNE HALF BOTTLE
0,375 L

GOSSET BRUT EXCELLENCE NV 52,00€

GOSSET GRAND ROSÉ BRUT NV 75,00€

WHITE WINE AUSTRIA
0,75 L

2016 GRÜNER VELTLINER LAMM 85,00€
Schloss Gobelsburg, Kamptal

2015 RIESLING ROSENGARTL 79,00€
Jutta Ambrositsch, Vienna

2015 SAUVIGNON BLANC NUSSBERG 85,00€
Weingut Alois Gross, Styria

WHITE WINE INTERNATIONAL
0,75 L

2017 CHABLIS TERROIRS DE CHAPELLE 65,00€
Patrick Piuze, Burgundy

2013 SANCERRE GRANDE CÔTE 89,00€
Pascal Cotat, Loire

RED WINE AUSTRIA

0,75 L

2016 ZWEIFELT KIESELSTEIN 35,00€
Claus Preisinger, Neusiedlersee

2014 BLAUFRÄNKISCH WEINBERG 65,00€
Christoph Wachter- Wiesler, Südburgenland

2014 CUVÉE EICHKOGEL 79,00€
Andi Kollwentz, Neusiedlersee- Hügelland

RED WINE INTERNATIONAL

0,75 L

2010 MOREY ST DENIS 75,00€
Stephane Magnien, Burgundy

2007 RIOJA ALTA 904 GRAN RESERVA 129,00€
Rioja Alta, Spain

CHAMPAGNE

0,75 L

GOSSET BRUT EXCELLENCE NV 99,00€

GOSSET GRAND ROSÉ BRUT NV 135,00€

VEUVE CLIQUOT BRUT NV 110,00€

2009 DOM PÉRIGNON 375,00€

2004 GOSSET CELEBRIS BRUT 350,00€

AGRAPART TERROIRS BLANC DES BLANCS NV 145,00€

WE WILL GLADLY OFFER YOU OUR FULL WINE LIST UPON REQUEST. WINES CAN BARE TRACES OF SULPHATE

SPIRITS
(10.00 o'clock - 01.00 o'clock)

GIN 4CL

TANQUERAY	9,50 €
BEEFEATER 24	11,00 €
BOMBAY SAPPHIRE	10,00 €
MONKEY 47	14,00 €
HENDRICK 'S	11,50 €
BLUE GIN REISETBAUER	11,00 €

VODKA 4CL

SMIRNOFF (RUS)	9,50 €
BELVEDERE (PL)	15,00 €
GREY GOOSE (F)	14,50 €
KAUFFMANN SOFT (RUS)	22,50 €
ABSOLUT (S)	9,50 €
STOLICHNAYA ELIT (RUS)	23,00 €

RUM 4CL

PAMPERO ESPECIAL	9,50 €
RON ZACAPA 23Y	19,00 €
RON ZACAPA XO	25,00 €
HAVANA CLUB 3Y (CUBA)	9,50 €

TEQUILA/ MEZCAL 4CL

DON JULIO BLANCO	9,50 €
DON JULIO AÑEJO	12,00 €

COGNAC 4CL

FRAPIN VSOP	9,50 €
.....	
HENNESSY XO	37,00€
.....	
REMY MARTIN LOUIS XIII (2CL)	95,00€

BLENDED SCOTCH WHISKY 4CL

JOHNNIE WALKER BLACK LABEL	9,00 €
.....	
JOHNNIE WALKER BLUE LABEL	32,00€
.....	
CHIVAS REGAL 12Y	11,00€
.....	
CHIVAS REGAL 18Y	18,50€
.....	
BALLANTINE'S	9,50 €

SINGLE MALT SCOTCH WHISKY 4CL

ARDBERG 10Y (ISLAY)	12,00€
.....	
OBAN 14Y (HIGHLANDS)	17,00€
.....	
THE GLENLIVET 21Y (SPEYSIDE)	39,50€
.....	
TALISKER (ISLE OF SKYE)	15,00€

IRISH WHISKY 4CL

RED BREAST 12Y (MIDLETON)	14,00€
.....	

BOURBON WHISKEY 4CL

BULLEIT (LAWRENCEBURG - KENTUCKY)	12,00€
.....	
JACK DANIEL'S	9,50 €
.....	

AUSTRIAN WHISKY 4CL

REISETBAUER SINGLE MALT 1998	23,00€
.....	
J. HAIDER RYE WHISKY	12,00€
.....	

COCKTAILS
(12.00 o'clock - 01.00 o'clock)

FRENCH MARTINI 12,00€
Cîroc, Chambord, Pineapple, Lime

MARY PICKFORD 14,00€
Havana 3y, Pineapple, Grenadine, Maraschino

JUAN COLLINS 13,50€
Don Julio Blanco, Sugar, Soda, Lime

PIPILOTTI BELLINI 21,00€
Champagne, Peach Brandy, Peach Puree, Grand Marnier

SAZERAC 13,50€
Bulleit Rye of Hennessy Fine, Peychaud Bitter, Absinthe, Sugar

VESPER 13,00€
Tanqueray No. 10, Ketel One, Lillet Blanc

KÖNIGSKRAUT - NON ALCOHOLIC COCKTAIL 9,50€
Apple, Basil, Grapes, Elderflower, Ginger, Lime

WE WILL GLADLY OFFER YOU OUR FULL COCKTAIL MENU UPON REQUEST.

ALLERGENES

1. GLUTEN

2. CRUSTACEANS

3. EGGS

4. FISH

5. PEANUTS

6. SOYBEANS

7. MILK

8. NUTS

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE

13. LUPINE

14. MOLLUSCS