



SACHER

Beluga-Imperial Kaviar

- Huso Dauricus -

Der Kaviar zeichnet sich vor allem durch größere Kaviarkörnung und vollmundiges Nussaroma aus.
Er ist relativ geschmacksintensiv.

Sturgeon caviar is characterized mainly by larger caviar grain and full-bodied nutty flavor. It is relatively intense in taste.

30g - 149 -

50g - 241 -

125g - 590 -

serviert mit Kartoffel-Buchtel, Rahm und Schnittlauch
served with potato yeast pastry, cream and chives
(A,C,D,G)

Begleitend empfiehlt unser Bar Team

Beluga Noble Vodka Gold Line 4cl - 31 -

Laurent Perrier Grand Siècle 0,1l - 59 -

Laurent Perrier Blanc De Blancs 0,1l - 39 -

The Zero Blanc **alkoholfrei** 0,1l - 12 -
Non alcoholic sparkling wine



SACHER

Sacher Signature Cocktails

Sacher Martini

- 18 -

Grey Goose Vodka, Marille/Apricot,
Marillenlikör/Apricot Brandy,
Zitrone/Lemon, Orange bitter

Afternoon Sour

- 17 -

Bombay Sapphire Gin Infusion
mit/with Sacher Tee/Tea,
Zitrone/Lemon, Honig/Honey,
Eiweiß/Egg white

La Isla Bonita

- 16 -

Bacardí Añejo Cuatro 4y,
Pfirsichlikör/Peach Liqueur,
Kokos/Coconut, Orange

The Fourth Quarter

- 18 -

Maker's Mark Whisky, Apfel/Apple,
Holunderblüten/Elderflower,
Zitrone/Lemon, Zimt/Cinnamon,
Soda Wasser/Soda Water

Tea Thyme

- 18 -

Bombay Sapphire Gin Infusion
mit/with Sacher Tee/Tea,
Thymian/Thyme, Limette/Lime,
Tonic water

THE SACHER COCKTAIL

- 18 -

Flüssige Hommage an die Original
Sacher-Torte Schokolade trifft Marille
in perfektem Einklang
A liquid tribute to the Original Sacher cake –
chocolate and apricot in perfect harmony (G,O)

Wiener Madl

- 20 -

Wien Gin, Fentimans Rose Lemonade,
Rosa Pfeffer/Pink Pepper

Sir George

- 16 -

Grey Goose Vodka, Bombay Saphire Gin,
Amaretto Disaronno, Aperol, Orange,
Ananas/Pineapple, Limette/Lime

God Save the King

- 16 -

Bombay Sapphire Gin, Gurke/Cucumber,
Minze/Mint, Zitrone/Lemon,
Zucker/Sugar, Soda Wasser/Soda Water

No. 14

- 18 -

Courvoisier V.S., Amaretto Disaronno,
Holunderblüten/Elderflower, Apfel/Apple,
Limette/Lime, Zitrone/Lemon

Anna Sacher

- 16 -

Marillenlikör/Apricot Brandy, Orange,
Noilly Prat Extra Dry, Grenadine,
Original Sacher Cuvée



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Seasonal Classic Cocktails

Jungle Bird - 18 -

Bacardí Añejo Cuatro 4y, Campari,
Ananas/Pineapple, Limette/Lime,
Simple Syrup

Fleur de Paradis - 19 -

Bombay Sapphire Gin, St. Germain,
Grapefruit, Zitrone/Lemon, Simple Syrup
Orange Bitters, Original Sacher Cuvée

Spring's first Bloom - 19 -

Bombay Sapphire Gin, St. Germain,
Thymian/Thyme, Eiweiß/Egg White
Zitrone/Lemon, Orange Bitters

Hemingway Special - 18 -

Bacardi Añejo Cuatro 4y, Limette/Lime,
Luxardo Maraschino, Grapefruit,

Bee's Knees - 17 -

Bombay Sapphire Gin, Honig/Honey,
Zitrone/Lemon, Orange

Horse's Neck - 20 -

Maker's Mark Whiskey,
Angostura Bitters, Ginger Ale

Naked and Famous - 18 -

San Cosme Mezcal, La Gauloise verte,
Aperol, Limette/Lime

Classic Cocktails

Last Word - 16 -

Bombay Sapphire Gin, La Gauloise verte,
Luxardo Maraschino, Limette/Lime

Paper Plane - 17 -

Maker's Mark Whiskey, Amaro Nonino,
Aperol, Zitrone/Lemon

Manhattan - 17 -

Canadian Club Whisky, Noilly Prat Rouge,
Angostura Bitters

Old Fashioned - 17 -

Maker's Mark Whiskey, Angostura Bitters,
Zucker/Sugar, Soda Wasser/ Soda Water

Piña Colada - 17 -

Bacardi Añejo Cuatro 4y,
Kokos/Coconut, Ananas/Pineapple,
Obers/Cream (G)

Margarita - 16 -

Olmeca Altos Plata Tequila,
Cointreau, Limette/Lime

Daiquiri - 16 -

Bacardí Añejo Cuatro 4y,
Limette/Lime, Simple Syrup



SACHER

Negroni World

Aged Negroni

- 23 -

Sieben Wochen im Eichenfass
gereift
Aged for seven weeks in an oak barrel

Sacher Negroni

- 18 -

Bombay Sapphire Gin Infusion
mit/with Sacher Tee/Tea,
Campari, Noilly Prat Rouge

Blue Negroni

- 19 -

Tanqueray No Ten Gin,
Alfred Semi-Dry Vermouth,
Italicus Rosolio di Bergamotto,
Blue Curacao

Naranja Negroni

- 19 -

Wien Gin, Noilly Prat Rouge
Campari, Orange Espuma

Negroni

- 17 -

Bombay Sapphire Gin, Campari,
Noilly Prat Rouge

Boulevardier

- 18 -

Maker´s Mark Whiskey,
Campari, Noilly Prat Rouge

Negroni Sbagliato

- 17 -

Campari, Noilly Prat Rouge,
Original Sacher Cuvée

Real de Oaxaca

- 18 -

San Cosme Mezcal,
Italicus Rosolio di Bergamotto,
Alfred Semi-Dry Vermouth



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Martini Cocktails

Aged Martini - 22 -

Acht Wochen im Eichenfass gereifter Grey Goose Vodka danach Infusion mit Rosmarin und Thymian, Lillet Blanc
Aged for eight weeks in an oak barrel
Grey Goose Vodka Then infusion with rosemary and thyme, Lillet Blanc

Pornstar Martini - 19 -

Grey Goose Vodka, Vanille/Vanilla, Maracuja/Passion fruit, Limette/Lime, Original Sacher Cuvée

Apple Martini - 15 -

Grey Goose Vodka, Apple Sour Likör, Zitrone/Lemon, Apple Syrup

Espresso Martini - 15 -

Grey Goose Vodka, Espresso, Giffard Kaffee Likör, Simple Syrup

The Vesper Martini - 17 -

Bombay Sapphire Gin, Grey Goose Vodka, Lillet Blanc

Chocolate Martini - 17 -

Grey Goose Vodka, Giffard Kaffee Likör, Crème de Cacao Brown, Schlagobers/Whipped Cream (G)

Champagne Cocktails

Champagne Cocktail - 24 -

Laurent Perrier Brut, Courvoisier V.S. Cognac, Grand Marnier, Zucker/Sugar, Angostura Bitter

Kir Royale - 23 -

Laurent Perrier Brut, Cassissée Crème de Cassis

French 75 - 18 -

Original Sacher Cuvée, Bombay Sapphire Gin, Zitrone/Lemon, Simple Syrup

Bellini - 16 -

Original Sacher Cuvée, Pfirsich/Peach, Marillenlikör/Apricot Brandy

Old Cuban - 18 -

Bacardí Añejo Cuatro 4y, Original Sacher Cuvée, Limette/Lime, Simple Syrup, Minze/Mint, Angostura Bitter



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Aperitivo

St. Germain Spritz - 13 -

St. Germain, Original Sacher Cuvée,
Soda Wasser/Soda Water

Rosen Spritz - 13 -

Original Sacher Cuvée,
Fentiman's Rose Lemonade

Italicus Spritz - 14 -

Italicus Rosolio di Bergamotto,
Original Sacher Cuvée,
Zitrone/Lemon, Olive,
Soda Wasser/Soda Water

Hugo - 12,5 -

Original Sacher Cuvée,
Holunderblüten/Elderflower,
Minze/Mint, Limette/Lime,
Soda Wasser/Soda Water

Campari Milano - 14 -

Campari, Cranberry, Minze/Mint,
Original Sacher Cuvée,
Soda Wasser/Soda Water

Aperol Spritz - 12,5 -

Aperol, Original Sacher Cuvée,
Soda Wasser/Soda Water

Aperitivo

Alkoholfrei / non-alcoholic

NOgroni - 14 -

Tanqueray Gin 0,0%,
Undone No. 7 Not Orange Bitter,
Undone No. 9 Not Red Vermouth

The Zero Hugo - 12,5 -

The Zero Blanc **alkoholfrei**,
Holunderblüten/Elderflower,
Minze/Mint, Limette/Lime,
Soda Wasser/Soda Water

Italian Spritz - 12,5 -

UNDONE No. 5 Not Italian Spritz ,
The Zero Blanc **alkoholfrei**, Soda

Bitter Soda - 11 -

UNDONE No.7 Not Orange Bitter,
Soda Wasser/Soda Water

Vibrante Sour - 13 -

Martini Vibrante, Zitrone/Lemon,
Simple Syrup, Eiweiß/Egg white

NOGimlet - 13 -

Tanqueray Gin 0,0%,
Roses lime juice cordial,
Limette/Lime



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Apéritif 5cl

Nolly Prat Rouge	- 9,5 -
Alfred Semi Dry	- 9 -
Noilly Prat Extra Dry	- 9 -
Lillet Blanc	- 9 -
Aperol	- 8 -
Campari	- 8 -
Pernod	- 8 -

Sherry 5cl

Pedro-Ximénez	- 24 -
Solera Ximénez-Spínola	
Tio Pepe Fino	- 10 -

Port 5cl

Taylor´s Vintage Port 2017	- 38 -
Niepoort 10 years Tawny Port	- 17 -

Apéritif 5cl

Alkoholfrei / non-alcoholic	
Martini Vibrante	- 8 -
Martini Floreale	- 8 -



SACHER

Glas Schaumwein 0,1l

Glass of sparkling wine 0,1l

Laurent Perrier Grand Siècle	- 59 -
Laurent Perrier Blanc De Blancs	- 39 -
Bollinger Rosé	- 25 -
Laurent Perrier Brut	- 21 -
Original Sacher Cuvée	- 12 -
The Zero Blanc alkoholfrei Non alcoholic sparkling wine	- 12,5 -

Flasche Champagner 0,375l

Champagne bottle 0,375l

Krug Grande Cuveé Brut	- 299 -	Laurent Perrier Blanc De Blancs	- 270 -
Ruinart Rosé	- 109 -	Billecart-Salmon Rosé	- 169 -
Louis Roederer Brut Premier	- 86 -	Ruinart Brut	- 165 -
Ruinart Brut	- 85 -	Bollinger Rosé	- 160 -
Veuve Clicquot Brut	- 85 -	Laurent Perrier Brut	- 140 -
Laurent Perrier Brut	- 70 -	Taittinger Brut La Francaise	- 135 -



SACHER

Weißweine 0,1l

White Wine 0,1l

2021 Grüner Veltliner

Ried Renner
Hannes Hirsch
Kammern, Kamptal

- 8,9 -

2021 Riesling

Ried Gaisberg Reserve
Ludwig Hiedler
Langenlois, Kamptal

- 9,9 -

2022 Chardonnay

Leithakalk
Kollwenzt
Burgenland

- 10,5-

2022 Sauvignon Blanc

Illyr, Gamlitz
Muster
Südsteiermark

- 7,5 -

Rotweine 0,1l

Red Wine 0,1l

2021 Pinot Noir

Ried Graf Weingartl
Weingut Heinrich Hartl
Oberwaltersdorf,
Thermenregion

- 10,8 -

2019 Cabernet Sauvignon

- 9,5 -
„Tribun“
Weingut Taferner
Göttlesbrunn,
Carnuntum

2020 Cuvée Quattro

Weingut Gager
Burgenland

- 8,5 -

2017 Blaufränkisch

Domaine Wolf
Burgenland

- 8 -

Wein enthält Sulfite und kann Milcheiweis und/oder Kasein beinhalten

Wine contains sulphites, milk proteins and casein.



SACHER

Vodka 4cl

Beluga	- 31 -
Noble Vodka Gold Line	
Edelweiss	- 16 -
the Alpine Vodka	
Reisetbauer Axberg	- 15 -
Belvedere	- 15 -
Grey Goose	- 14 -

Rum 4cl

Zacapa Centenario 23 years	- 19 -
Diplomatico Reserva Exklusiva	- 15 -
Havana Club Añejo 7	- 14 -
Bacardí Añejo Cuatro 4y	- 12 -
Myers´s Jamaica Rum	- 11 -
Janeiro Cachaca	- 9 -

Gin 4cl

Monkey 47	- 18 -
Gin Mare	- 16 -
Tanqueray Nr. TEN	- 15 -
Hendrick´s	- 15 -
Reisetbauer Blue Gin	- 14 -
Wien Gin	- 14 -
Roku Japanese Craft Gin	- 14 -
Bombay Sapphire London Dry	- 12 -
Tanqueray Gin 0,0%	- 9 -

Zum Longdrink

Fentimans Indian Tonic	- 6, 6 -
Fentimans Rose Lemonade	- 6, 6 -
Fever Tree Tonic Mediterranean	- 6, 1 -
Orangensaft	- 5, 9 -
Kinley Tonic	- 5, 7 -
Red Bull	- 5 -
Coca-Cola	- 5 -



SACHER

Scotch Whisky 4cl

Johnnie Walker King George	- 120 -
Johnnie Walker Blue Label	- 45 -
Chivas Regal 21 Years	- 36 -
Royal Salute	
Johnnie Walker 15 Years Green Label	- 15 -
Chivas Regal 12 Years	- 13 -

Rye Whisky 4cl

J. Haider Rye	- 16 -
Regional – Waldviertel (Lower Austria)	

Bourbon Whisky 4cl

Blanton's	- 23 -
Original Single Barrel	
Woodford Reserve	- 15 -

Canadian & Irish Whiskey 4cl

Canadian Club	- 11 -
John Jameson	- 11 -

Single Malt Whisky 4cl

The Dalmore	- 42 -
King Alexander III	
The Dalmore 18 Years	- 34 -
Glenmorangie 18 Years	- 28 -
The Macallan 12 Years Double Cask Matured	- 27 -
Glenlivet 18 Years	- 26 -
Glenfiddich 18 Years	- 24 -
The Dalmore 15 Years	- 23 -
Ardbeg 10 Years	- 18 -
Laphroaig 10 Years	- 14 -
Glenmorangie	- 14 -
The Original 10 Years	
Glenlivet 12 Years	- 14 -

Japanese Whisky 4cl

Hibiki Harmony Blend	- 27 -
Nikka Miyagikyo	- 27 -
Single Malt	



SACHER

Louis XIII Cognac

by Remy Martin

Rémy Martin Louis XIII 1 cl	- 95 -
Rémy Martin Louis XIII 2 cl	- 185 -
Rémy Martin Louis XIII 4 cl	- 340 -

Cognac & Brandy 2cl

Hennessy Paradis	- 75 -
Hennessy X.O.	- 26 -
Courvoisier V.S.	- 12 -
Cardenal Mendoza	- 12 -

Gran Reserva Brandy de Jerez

Armagnac 2cl

Cles des Ducs X.O.	- 20 -
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Calvados 2cl

Pâpidoux X.O.	- 11 -
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Grappa 2cl

Nonino Picolit	- 25 -
Cru Monovitigno	
Berta Tre Soli Tre	- 21 -
Nonino Riserva 8 Years	- 18 -
Nonino UE	- 14 -

Pisco 4cl

Pisco Control	- 11 -
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Bitters 4cl

Cynar	- 8,5 -
Ramazzotti	- 8,5 -
Averna	- 8,5 -
Fernet Branca	- 8,5 -



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Obstbrände 2cl

Fruit brandy 2 cl

Reisetbauer

Elsbeere/Checkers tree - 39 -

Vogelbeere/Rowanberry - 28 -

Himbeere/Raspberry - 24 -

Rote/Red Williams - 16 -

Marille/Apricot - 16 -

Rochelt

Weichsel/Sour Cherry - 26 -

Quitte/Quince - 25 -

Gravensteiner Apfel/Apple- 25 -

Tequila 4cl

Clase Azul Reposado - 45 -

Patron Añejo - 18 -

Olmeca Altos Plata - 13 -

Liköre 4cl

Liqueur 4cl

La Gauloise verte - 13,5 -

Grand Marnier - 10,5 -

Giffard Kaffee Likör - 9 -

Amaretto Disaronno - 8,5 -

Baileys Irish Cream (G) - 8,5 -

Cointreau - 8,5 -

Sambuca Molinari - 8,5 -

Luxardo Maraschino - 8,5 -



SACHER

Bier (A)

Beer

Ottakringer Pils 0,30l	- 6,50 -
Ottakringer Dunkles 0,50l	- 7,60 -
Bio-Zwickl	
Ottakringer	- 6,80 -
Zitrus Radler 0,33l	
Trumer Pils 0,33l	- 7,00 -
Franziskaner	- 7,20 -
Weissbier 0,33l	
Stiegl Goldbräu 0,33l	- 6,80 -
Null Komma Josef alkoholfrei 0,33l	- 6,50-

Cider

Blakstoc Hard Cider	- 7,5 -
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Alkoholfreie Cocktails

Non-alcoholic cocktails

Sunrise	- 13 -
Früchtetee/Red Fruite Tee, Thymian/Thyme, Zitrone/Lemon Holunderblüten/Elderflower Orange Espuma	
Bee´s Dream	- 15 -
Tanquaray 0,0%, Martini Florale, Zitrone/Lemon, Honig/Honey Eiweiß/Egg white	
Tropical Sour	- 14 -
Tanqueray 0,0%, Ananas/Pineapple, Gurke/Cucumber,Limette/Lime, Salz/Salt, Lime Cordial	
Thunder in Paradise	- 13 -
Maracuja/Passion fruit, Orange, Roses lime juice cordial, Grenadine	
Strawberry Mule	- 13 -
Gingerbeer, Erdbeere/Strawberry, Limette/Lime, Minze/Mint	
Coconut Kiss	- 13 -
Ananas/Pineapple, Orange, Kokos/Coconut, Obers/Cream, Grenadine (G,H)	



SACHER

Alkoholfreie Getränke

Non alcoholic beverages

Fentiman´s Indian Tonic	- 7,6 -	Sacher Idared Apfelsaft 0,25l	- 5,2 -
Fentiman´s Rose Lemonade	- 7,6 -	Rauch Johannisbeersaft 0,20l	- 4,5 -
FeverTree Ginger Beer	- 7,1 -	Rauch Marillennektar 0,20l	- 4,5 -
FeverTree Mediterranean Tonic	- 7,1 -	Rauch Tomatensaft 0,20l	- 4,5 -
Frischer Orangensaft 0,20l	- 6,9 -	Soda Zitron 0,3l (Jugendgetränk)	- 3,9 -
Kinley Bitter Lemon 0,25l	- 6,5 -	Soda Himbeer 0,3l (Jugendgetränk)	- 3,9 -
Kinley Tonic Water 0,25l	- 6,5 -		
Almdudler 0,33l	- 5,5 -		
Coca-Cola, Cola Zero, Cola light 0,33l	- 5,5 -		
Fanta 0,33l	- 5,5 -		
Sprite 0,33l	- 5,5 -	Römerquelle 0,75l Still/sparkling	- 9,9 -
Red Bull 0,25l	- 5,5 -	San Pellegrino 0,25l	- 5,9 -
Red Bull sugarfree 0,25l	- 5,5 -	Römerquelle 0,33l Still/sparkling/medium	- 5,9 -
Fuzetea Zitrone / Lemon 0,25l	- 5,5 -		
Fuzetea Pfirsich / Peach 0,25l	- 5,5 -		



SACHER

Kaffee

Coffee

Grosser/Double Mocca (G) - 7,1 -

Kleiner/Single Mocca (G) - 5,1 -

Tee

Tea

Original Sacher Blend - 7,9 -

English Breakfast - 7,9 -

Fancy Chamomile - 7,9 -

Smooth Mint - 7,9 -

Grün Tee/Green Tea - 7,9 -

Darjeeling Summer Leaves- 7,9 -

Assam Malty Cup - 7,9 -

Royal Earl Grey - 7,9 -

Hot Drinks

Hot Toddy

- 14 -

Jamson Whiskey, Honig/Honey,
Zitrone/Lemon, Zimt/Cinnamon,
heißes Wasser/Hot water

Hot Frenchman

- 13 -

(G)
Rotwein/Red wine, Cointreau,
Zitrone/Lemon, Orange,
Simple Syrup

Irish Coffee

- 10,9 -

(G)
Jamson Whiskey,
Grosser Mocca/Doble Mocca,
Zucker/Sugar, Schlagobers/Whipped cream



SACHER

Speisen Food Menu

Couscous Salat

-23-

Granatapfel, Avocado und Walnuss Crumble

Vegan

(A,H,L,O)

Couscous salad with pomegranate, walnut crumble and avocado

Mariniertes Beef-Tatar vom Almochsen mit Sommerkürbis,

-28-

Kernöl Emulsion und Dotter-

Praline

(A,D,F,G,L,M,O)

Marinated beef tartar from alpine ox with summer pumpkin, pumpkin seed oil emulsion and yolk-praline

Burrata mit eingelegten Radischen, Pfirsich und Sesam

- 23 -

(G,M,N,O)

Burrata with pickled radishes, peach, and sesame

Sacher Buttertoast

-14,5-

(A,G)

mit Prager Schinken,
Moosbacher Käse und Paradeiser
(A, G, O)

Sacher buttered toast with Prague ham,
Moosbacher cheese and bouquet of salads

mit einem gebratenem Spiegelei -17,5-

(A,G,C,O)

with a fried egg

Original Sacher Würstel

- 15 -

(A,G,M)

serviert mit Senf, Kren und Gebäck

Original Sacher Sausages served with horseradish, mustard and a bread roll

Original Wiener Schnitzel

- 38 -

(A,C,G,O)

vom Milchkalbsrücken mit Erdäpfel-
Vogerlsalat, Kürbiskernöl und Kerne

Original Wiener Schnitzel of suckling Veal
with potato and lamb's lettuce
salat,pumpkin seed oil



SACHER

Speisen Food Menu

Sacher Clubsandwich -24-

(A,C,G,M)

Hühnerbrust, Bacon, Ei, Römersalat,
Sauce Tartar, Gurke und Tomaten
serviert
mit french fries

chicken breast, bacon, egg, romaine
lettuce, tartar sauce, cucumber and
tomatos served with french fries

Sacher Clubsandwich -22-

Vegetarisch

(A,C,F,G,M,)

Gegrillte Zucchini, Tofu,
Avocado, Ei, Römersalat,
Gurke, Tomate serviert mit
french fries

Sacher Club Sandwich Vegetarian
Grilled zucchini, tofu, avocado, egg,
romaine lettuce, cucumber, tomato
served with french fries

Caesar Salat

(A,B,C,D,F,G,M,O)

Caesar salad - 16-
klassisch | Classic

mit Hühnerbrust - 26-
with chicken breast

Sacher Petit Beef Burger -16-

(A,F,G,L,M,)

mit Cheddar, Tomaten, Romanasalat,
karamellisierten Zwiebeln,
serviert mit french fries

Sacher Petit Beef Burger with cheddar,
tomatoes, caramelised onions,
romaine lettuce served with french fries



SACHER

Desserts

Original Sacher-Torte - 10,5 -
mit Schlagobers

(A,C,F,G,H)

Original Sacher-Torte with whipped
cream

Original Sacher Pralinen - 12 -

(4 Sorten á 2 STK)

(A,F,G,H,O)

Original Sacher pralines
(4 kinds, 2 pieces each)

Wiener Apfelstrudel - 9,9 -
oder Topfenstrudel

(A, C, G, H, O)

Viennesse apple strudel or sweet curd
cheese strudel

Wahlweise serviert mit / Optionally
served with

Schlagobers / Whipped cream - 10,9 -

Vanillesoße / Vanilla sauce - 12,5 -

Vanilleeis / Vanilla ice cream - 12,5 -

Alle Preise verstehen sich in Euro und beinhalten
die Mehrwertsteuer.

All prices are listed in Euro and include taxes.

Allergeninformation gemäss Codex-Empfehlung

General information corresponding codex- recommendation

A – glutenhaltiges Getreide / Gluten

H – Schalenfrüchte / Nuts

B – Krebstiere / Crustacean

L – Sellerie / Celery

C – Ei / Egg

M – Senf / Mustard

D – Fisch / Fish

N – Sesam / Sesame

E – Erdnuss / Peanut

O – Sulfite / Sulfites

F – Soja / Soy

P – Lupinen / Lupine

G – Milch, Laktose / Milk, Lactose

R – Weichtiere / Mollusks

