

Vino e Gusto

FINE ITALIAN FOOD
IN MUNICH OLD TOWN

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Vino e Gusto

Aperitivi

	0,1l	
Prosecco D.O.C. Spumante Borgo Gritti Extra Dry Millesimato / Rosé Extra Dry ¹²	€ 7,90 / 8,90	
Spumante Ferrari Brut Metodo Classico Trento DOC Brut / Rosé ¹²	€ 11,90 / 12,90	
Franciacorta Berlucchi Cuvée Imperiale Brut / Max Rosé ¹²	€ 13,90 / 14,90	
Champagner Taittinger Brut Réserve / Prestige Rosé ¹²	€ 16,90 / 17,90	
Champagner Louis Roederer Brut Collection / Brut Rosé Vintage ¹²	€ 18,90 / 20,90	
		0,2l
Aperol / Veneto Sprizz (Aperol, Prosecco/Chardonnay, Soda & Orange) ^{12,a} , as Aperol Orange	€ 9,90 / 8,90	
Sanbitter Sprizz (Sanbitter, Prosecco, Soda and Orange) ^{12,a} , also as Virgin Tonic	€ 9,90 / 8,90	
Hugo (Elderflower, Chardonnay, Soda, Minze) ^{12,a} , also as Virgin Hugo	€ 9,90 / 7,90	
Tintoretto Veneziano (Prosecco, Granatapfelsaft, Triple Sec) ^{12,a}	€ 9,90	

...and for an Apéro:

A selection of freshly baked bread - using the flour from the traditional Hofbräuhaus mill in the neighborhood - and with the ecological Extra Virgin Olive Oil Italiano Castello di Albola ^{1,v}	€ 5,90
A little bowl of Olive Grande with peperoncini ^v	€ 4,90
A plate of Olive Grande with pieces of Parmigiano ^{7,v}	€ 11,90

I vini bianchi al bicchiere – white wine by the glass

	0,1l	0,2l	0,75l	1,5l
Lugana Valmarone, Lombardei ¹²	€ 6,25	€ 12,50	-	€ 85
Lugana superiore Ottella, Lombardei ¹²	€ 7,80	€ 15,60	€ 52	-
Chardonnay delle Venezie DOC, Anselmi ¹²	€ 4,95	€ 9,90	€ 38	-
Pinot Grigio delle Venezie IGT, Anselmi ¹²	€ 4,95	€ 9,90	€ 38	-
Sauvignon Blanc Marco Bonfante ^{II} , Piemont ¹²	€ 6,40	€ 12,80	€ 45	-
Gavi di Gavi DOCG, Marco Bonfante ^{II} , Piemont ¹²	€ 6,40	€ 12,80	€ 45	-
Roero Arneis DOCG, Marco Bonfante ^{II} , Piemont ¹²	€ 6,40	€ 12,80	€ 45	-
Regaleali, Tasca d'Almerita, Sizilien ¹²	€ 7,15	€ 14,25	€ 50	-
Ribolla Gialla, Ralf Schumacher Selection, Friaul	€ 7,15	€ 14,25	€ 50	-
Sauvignon Blanc, Ralf Schumacher Selection, Friaul	€ 7,15	€ 14,25	€ 50	-
Chardonnay, Ômina Romana ^{III} , Lazio ¹²	€ 8,75	€ 17,50	€ 59	-
Viognier, Ômina Romana ^{III} , Lazio ¹²	€ 9,40	€ 18,80	€ 64	-
Olmèra IGT ^{IV} (Tocai und Sauvignon), De Stefani ^{IV} , Veneto ¹²	€ 8,75	€ 17,50	€ 59	-
Weinschorle ¹²		€ 6,50		

Vino e Gusto

I vini rosati al bicchiere – rosé wine by the glass

	0,1l	0,2l	0,75l	1,5l
Rosato Ca'Ernesto DOC, Trentino ¹²	€ 5,80	€ 11,50	€ 39	-
Regaleali Le Rose, Tasca d'Almerita, Sizilien ¹² (Gambero Rosso Oscar Qualità/Prezzo, Wine Spectator 82/100, I Vini Rosati del Gambero Rosso 3 Rose)	€ 7,15	€ 14,25	€ 50	-
11 Minutes, Pasqua, Veneto ¹² (James Suckling 91/100, Decanter 90/100, Luca Maroni 92/100, Concours Mondial de Bruxelles Gold)	€ 8,20	€ 16,40	€ 54	-

I vini rossi al bicchiere – red wine by the glass

	0,1l	0,2l	0,75l	1,5l
Sernej Monferrato DOC ¹² (Barbera und Cabernet Sauvignon), Marco Bonfante ^{II} , Piemont	€ 10,40	€ 20,80	€ 72	-
Primitivo Negroamaro ¹² (Negromamaro und Primitivo), Luna Argenta, Puglia (Mundus Vini Silver, Decanter World Wine Awards Bronze, International Wine Challenge Silver)	€ 7,80	€ 15,60	€ 52	-
Barbera D'Asti Stella Rossa DOCG ¹² , Marco Bonfante ^{II} , Piemont	€ 8,80	€ 17,60	€ 60	-
Appassimento Rosso ¹² , Negrar, Veneto	€ 8,40	€ 16,80	€ 57	-
Montepulciano d'Abruzzo DOC ¹² , Casal Bordino	€ 4,95	€ 9,90	€ 38	-
Nero d'Avola DOC ¹² , Feudo Arancio, Sicilia (Mundus Vini Gold, Luca Maroni Il miglioni vini italiani)	€ 4,95	€ 9,90	€ 38	-
Primitivo I Muri ¹² , Vigneti del Salento, Puglia (Mundus Vini Silver, Decanter World Wine Awards Silver)	€ 7,20	€ 14,40	€ 48	-
Cabernet Sauvignon ¹² , Ômina Romana ^{III} , Lazio (Decanter Silver)	€ 11,50	€ 23,00	€ 79	-
Toscana IGT Luce della Vite (Merlot- und Sangiovese) (James Suckling 97/100, Wine Enthusiast 92/100, Wine Spectator 92/100, Luca Maroni 92/99, Gambero Rosso	€ 25	€ 50	€ 182	-
Baron de Ley Reserva ¹² , Rioja DOC, Mendavia, Spanien (International Wine Challenge Silver, International Wine & Spirit Competition Bronze)	€ 11,00	€ 22,00	€ 78	-
Weinschorle ¹²		€ 6,50		



Vino e Gusto

A special recommendation – exclusive wines by the glass, possible due to our wine–dispenser–technology:

	0,1l	0,2l	0,75l
Tignanello Toscana IGT ¹² , Toscana 2019 Winery: Antinori – Tenuta Tignanello Grapes 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc (James Suckling 97/100, Robert Parkers Wine Advocate 97/100, Galloni 98/100, Wine Spectator 97/100)	€ 29	€ 58	€ 210
Marchese Antinori Chianti Classico ¹² DOCG, Toscana 2018 Winery: Antinori – Tenuta Tignanello Grapes 100% Sangiovese (James Suckling 93/100, Robert Parkers Wine Advocate 92+/100, Wine Spectator 93/100, Wine Enthusiast 89/100, I Vini Di Veronelli Super Tre Stelle, Antonio Galloni 91/100, International Wine & Spirit Competition Silver)	€ 13,80	€ 27,60	€ 96
Amarone della Valpolicella DOCG ¹² , Veneto 2017 Winery: Tommasi Grapes 50% Corvina Veronese, 30% Rondinella, 15% Corvinone, 5% Oseleta (James Suckling 92/100, Robert Parkers Wine Advocate 92/100, Wine Spectator 91/100, Wine Enthusiast 92/100, Gambero Rosso )	€ 13,30	€ 26,60	€ 92
Bricco Bonfante Nizza Riserva, Barbera d’Asti DOCG, Piemont 2015 Winery: Marco Bonfante ^{II} Grapes: 100% Barbera Superiore (Concours Mondial de Bruxelles 2015 Gold, Vinibuoni d'Italia 2013 Golden Star)	€ 12,20	€ 24,20	€ 84

Would you like a more detailed wine list with bottled wines,
available vintages, descriptions of individual wineries and other
reviews – this is already on your table!

Vino e Gusto

Principi – Starters

Prosciutto San Daniele servito con cipolle al balsamico “Borretane” ^{a,e} San Daniele ham served with onions in balsamic vinegar	€ 18,90 small € 12,90
L'antipasto della casa “Bellavista” dalla vetrina ^{2,9,c} Appetizers of the house “Bellavista” from the glass case	€ 18,90 small € 12,90
Bruschetta classica con pomodoro ^{1 v} Classic Bruschetta from housebaked bread with tomato	€ 8,90
Bruschetta pomodoro mozzarella ^{1,7 v} Bruschetta from housebaked bread with tomato and mozzarella	€ 9,90
Bruschetta alla Romana ^{1,4} Bruschetta from housebaked bread alla Romana with tomato, olives and anchovies	€ 10,90
Mozzarella di Buffala di Masseria Lupata su un letto di verdure alla griglia ^{7,9 v} Vegetable bed with grilled buffalo mozzarella of the Masseria Lupata	€ 18,90
Insalata Caprese con Mozzarella di Buffala di Masseria Lupata ^{7v} Caprese Salad with tomato and mozzarella of the Masseria Lupata and fresh basil	€ 17,90
Vitello Tonnato fatto in casa ⁴ Our highly acclaimed sous-vide veal slices on a tuna and caper sauce	€ 18,90
Carpaccio di manzo italiano con rucola e parmigiano oppure con tartufo nero ⁷ Classic housemade beef carpaccio from Italian fillet with rocket salad and Parmesan shavings without or with black truffles	€ 19,90 / € 23,90
Tartare di manzo tagliata a mano da filetto italiano con rucola, capperi e scaglie di parmigiano Hand-cut tartare from Italian fillet with rocket, capers and Parmesan shavings	€ 24,90
Carpaccio di pesce tonno marinato agli agrumi con rucola e pomodorini Housemade Tuna-Carpaccio marinated with Citrusfruit on rocket salad and cherry tomatoes	€ 20,90
For all appetizers we serve a selection of fresh, house-baked bread with the flour from the traditional Hofbräuhaus mill in the neighborhood ^{1,v} , another order for	€ 1,90
And for the special palate: Extra Virgin Olive Oil Italiano Castello di Albola ^{1,v}	0,1l € 3,90

Zuppe – Soups

Crema di pomodoro ^{9 v} Homemade Tomato Creme Soup	€ 10,90
Minestrone ^{9 v} Homemade vegetable soup from veggies of the season	€ 12,90

Vino e Gusto

Insalate – Salads

Insalata verde ¹⁰ V Green salad	€ 8,50
Insalata mista ^{9,10} V Mixed salad	€ 9,90
Insalata di pomodoro ramato e cipolla ¹⁰ V Tomato salad with red onions	€ 9,90
Insalata di rucola selvatica con parmigiano e pomodorini ^{7,10} V Rocket salad with parmesan shavings and cherry tomatoes	€ 15,90
Insalata Cesare con parmigiano e croutons ^{1,4,7} V / in chiave moderna con pollo ^{1,4,7} € 18,90/€ 20,90 Caesar's Salad with Parmesan shavings and housemade croutons / with grilled chicken	
Insalata con Gamberi ^{2,10,h} Mixed salad with shrimp from the grill	€ 22,90
And for the special palate: Extra Virgin Olive Oil Italiano Castello di Albola ^{1,V} 0,1l	€ 3,90

Pasta e basta – Noodles

Penne Napoli ¹ V Penne Napoli with tomato sauce	€ 11,90
Penne Arrabbiata ¹ V Penne arrabbiata in spicy tomato sauce with garlic	€ 12,90
Penne all' Amatriciana ^{1,h} Penne with tomato-bacon-onion-sauce	€ 14,90
Spaghetti di Grangnano alio, olio e peperoncino ^{1,d} V Spaghetti with garlic, olive oil and red peppers	€ 14,90
Tagliatelle Romagnole alla Bolognese ¹ Tagliatelle alla Bolognese with minced beef meat in tomato sauce	€ 16,90
Spaghetti con gamberoni e pomodori pachino al vino bianco ^{1,2,h,12} € 20,90 Spaghetti with prawns and tomatoes in white wine sauce	
Penne alla Petroniana ¹ Penne alla petroniana with italian fillet strips and cherry tomatoes	€ 19,90
Spaghetti Carbonara ^{1,3,7} V Freshly prepared original spaghetti carbonara with Guanciale bacon, eggs and parmesan	€ 20,90
Spaghetti alla Forma di Parmigiano, senza oppure con tartufo nero ^{1,7} V € 19,90 / € 24,90 Spaghetti from the Parmesan loaf with or without black truffle, prepared for you to see	

As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for € 4,50
Of course we gladly serve a small portion of the pasta dishes, and deduct about 20% of the regular price

Vino e Gusto

Pesce – Fish

Cozze di Castella Mare al vino bianco (1000gr) ^{12,14} Mussels in white wine sauce with roasted house bread	€ 22,90
Gamberoni Diavola con salsa di pomodoro piccante con contorno di verdure di stagione ^{2,9,h} Sicilian prawns in spicy tomato sauce with seasonal vegetables	€ 30,90
Bistecca di tonno (ca. 300gr) alla griglia con contorno di verdure di stagione ^{4,9} Atlantic Ocean Tuna-Steak from the grill with sauteed vegetables	€ 33,90
Mazzancolle selvatica alla griglia con contorno di verdure di stagione ^{2,9,h} Wildcatch Tiger-prawns from the grill with sauteed vegetables	€ 35,90
Orata ai ferri (ca. 700gr) con contorno di patate arrostate e verdure di stagione ^{4,9} Grilled sea bream with rosemary potatoes from the oven and sauteed vegetables	€ 36,90
Orata ai ferri royale con scampi e contorno di patate arrostate e verdure di stagione ^{2,4,9,h} Grilled sea bream with prawns as well as rosemary potatoes from the oven and sauteed vegetables	€ 38,90
Grigliatissima di pesce "Mare Nostrum" con contorno di patate arrostate e verdure di stagione per due persone ^{4,9,14} Mixed game fish "Mare Nostrum" grilled with rosemary potatoes and sauteed vegetables for two	€ 79,90
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for	€ 4,50

Carne – Meat

Straccetti di manzo (ca. 200gr) e aglio, olio, peperoncino su un letto di rucola e parmigiano ^{7,d} Stripes of italian beef filet marinated with garlic, oil, hot pepper on rocket salad and Parmesan shavings	€ 30,90
Entrecote (ca. 350gr) alla griglia con verdure di stagione e patate arrostate al rosmarino ⁹ Italian Entrecote from the grill with sauteed vegetables of the season and rosemary fried potatoes	€ 32,90
Filetto di Bue (ca. 300 gr) alla griglia con contorno di patate arrostate e verdure di stagione ⁹ Fillet steak from Italian beef, grilled, with sauteed vegetables of the season and rosemary fried potatoes as Ladies Cut (ca. 150 gr)	€ 37,90 € 24,90
Filetto di Bue (ca. 300 gr) con salsa di pepe verde con contorno di patate arrostate e verdure ⁹ Fillet steak from Italian beef, grilled, with housemade green pepper sauce and sauteed vegetables of the season and rosemary fried potatoes as Ladies Cut (ca. 150 gr)	€ 39,90 € 26,90
Chateaubriand (ca. 600 gr) per due persone con contorno di patate arrostate e verdure ⁹ Italian beef Chateaubriand for two with sauteed vegetables of the season and rosemary fried potatoes	€ 79,90
Bistecca Fiorentina grigliata (ca. 1400-1600gr) con contorno di patate arrostate e verdure ⁹ à 100gr. Original imported Bistecca Fiorentina from the Grill with sauteed vegetables of the season and rosemary fried potatoes	€ 7,50
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for	€ 4,50

Vino e Gusto

Dessert

Tirami su - a scelta: con salsa al cioccolato oppure con polvere di caffè espresso ^{1,3,7,a} V Housemade dessert made from Sponge Biscuit, Mascarpone Cream and Amaretto Espresso - as you choose: With chocolate-sauce or with ground Espresso-powder	€ 9,90
Tortino al cioccolato nero con gelato alla vaniglia ^{1,3,7,a} V , (ca. 8 min) Housemade lukewarm dark chocolate cake with vanilla ice cream	€ 12,90
Tortino al cioccolato bianco con gelato alla cioccolato ^{1,3,7,a} V , (ca. 8 min) Housemade lukewarm white chocolate cake with chocolate ice cream	€ 12,90
Sorbetto al Limone ⁷ V Lemon ice cream sorbet	€ 6,90
Parfait al torrone e cioccolato fatto in casa ^{1,3,7,8} V Housemade Semi-Frozen with chocolate and roasted hazelnuts	€ 12,90
Crema Catalana ^{3,7} V Housemade cream dessert with a crispy caramel layer	€ 11,90
Panna Cotta ^{3,7} Housemade Italian Cream Pudding with Strawberry Sauce	€ 8,90
Tartufo al Limoncello ^{3,7,a} V Semi-frozen lemon limoncello truffle ice cream	€ 10,90
Scroppino al Limone ^{7,12} V À la minute prepared lemon sorbet with prosecco and vodka or with limoncello	€ 16,90
“Small&Fine”: Affogato (espresso&vanilla ice cream) or Punto! (espresso&a spoon of Tirami Su)	€ 6,00
Selezione di formaggi pregiati della vetrina con le nostre mostarde miste ^{1,7,10} V A selection of fine cheeses from the glass case with our mustard sauces	€ 18,90 small € 12,90

Dessert-Wines: Ideal with desserts, even better with cheese

Red:

Le Filere di Maria Grazia, Marco Bonfante^{II}, 100% Brachetto-grape ¹²,
cooled, with typical „Perlage“ € 5,90

Refrontolo passito 2013, De Stefani^{IV}, 100% Marzemino-grape ¹² € 6,90
Mozart already loved and immortalized this wine in his opera "Don Giovanni" as Eccellente Marzemino!
Ruby red, intense bouquet of ripe forest fruits and violets, full taste of sour cherries and ripe blackberrie

White:

Moscato D'Asti DOCG, Marco Bonfante^{II}, 100% Moscato-grape ¹²,
cooled, with typical „Perlage“ € 5,90

Vino e Gusto

Longdrinks and Aperitifs

Campari Soda ^a , Campari Orange ^a , Aperol Orange ^a	€ 8,90
Negroni ^{12,a} (Gin, Vermouth, Campari)	€ 12,90
Americano ^{12,a} (Campari, Martini, Angostura)	€ 12,90
Gin Tonic Bombay Sapphire mit Zitrone	€ 12,90
Gin Tonic Mare mit Wacholderbeeren und Rosmarin	€ 15,90
Wodka Lemon / Cuba Libre ⁱ	€ 11,50
Martini Bianco ^{12,a} / Martini Rosso ^{12,a}	€ 8,90
Bellini ¹² (Prosecco mit Pfirsichnektar)	€ 9,90
Crodino ^a / San Bitter ^a	€ 5,90

Caffetteria

Espresso / Caffè	€ 2,90
Espresso doppio	€ 5,30
Espresso macchiato ⁷	€ 3,40
Espresso corretto	€ 6,20
Cappuchino / Latte macchiato ⁷	€ 4,50
Heisser Tee (versch. Sorten)	€ 5,00
Heisse Schokolade ⁷	€ 5,00

Amari – Bitters

Amari del Capo/Lucano/Montenegro ^{12,a}	€ 8,50
Averna/Ramazotti/Cynar Bitter ^{12,a} 4cl	€ 8,50
Fernet Branca/Branca Menta ^{12,a} 4cl	€ 8,50
Sambuca ¹² , Limoncello 4cl ^a	€ 8,50

Grappe ...

Nonino Grappa Prosecco ¹² 4cl	€ 8,90
Nonino Grappa Chardonnay ¹² 4cl	€ 8,90
Nonino Grappa Il Moscato ¹² 4cl	€ 8,90
Nonino Grappa Williams ¹² 4cl	€ 9,00
Marco Bonfante Grappa di Nebbiolo ¹²	€ 9,00
Marco Bonfante Grappa di Moscato ¹²	€ 9,00
Marco Bonfante Grappa Baribbio ¹² 4cl	€ 10,00
Marco Bonfante Gr. di Barolo Riserva ¹²	€ 10,00
Marco Bonfante Gr. Albarone 2007 ¹² 4cl	€ 15,00

Bevande- Beverages

San Pellegrino/Acqua Panna 0,25l	€ 3,90
San Pellegrino/Acqua Panna 0,5l	€ 5,80
San Pellegrino/Acqua Panna 0,75l	€ 7,90
Leitungswasser still / mit Kohlensäure 0,3l	€ 2,00
Cola/Cola light ¹ /Fanta 0,2l	€ 4,20
SchwippSchwapp Cola Orange ^a 0,3l	€ 4,50
Schweppes Bitter Lemon ^a /Ginger Ale ^a 0,2l	€ 4,90
Thomas Henry Tonic Water 0,2l	€ 4,90

Succhi, nettare –

Juices, nectars

Apfelsaft 0,3l	€ 5,20
Granatapfel-Nektar 0,3l	€ 5,20
Johannisbeer-Nektar 0,3l	€ 5,20
Maracuja-Nektar 0,3l	€ 5,20
Orangensaft 0,3l	€ 5,20
Rhabarber-Nektar 0,3l	€ 5,20
Saft-Schorle 0,3l	€ 3,90

Birre – Beers

Tegernseer Helles vom Fass ¹ 0,3l	€ 4,50
Erdinger Weißbier ¹ / alkoholfrei ¹ 0,3l	€ 4,90
Krombacher Pils ¹ 0,33l	€ 4,50
Beck's Blue Helles alkoholfrei	€ 4,50
Radler ¹ 0,3l	€ 3,90

...and Spirits

Dewars Scotch 12 yrs ¹² 4cl	€ 12,00
Glenmorangie Scotch ¹² 4cl	€ 12,00
Pike Creek Whisky 10 yrs ¹² 4cl	€ 11,00
Maker's Mark Bourbon Whisky ¹² 4cl	€ 10,00
Grant's Blended Scotch Whisky ¹² 4cl	€ 10,00
Monkey Shoulder Malt Scotch ¹² 4cl	€ 10,00
Jack Daniels Whiskey No.7 ¹² 4cl	€ 10,00
Vecchia Romagna ¹² 4cl	€ 8,50
Lepanto Brandy Solera Gran Res. ¹² 4cl	€ 9,00
Armagnac Comtal V.S. ¹² 4cl	€ 8,50
Cognac Baron Otard V.S.O.P. ¹² 4cl	€ 11,50
Calvados Dauphin hors d'age ¹² 4cl	€ 11,50
Baileys Irish Cream ¹² 4cl	€ 8,30

Vino e Gusto

Identification of 14 major allergens in our menu

With this overview we want to give a form of assistance to our guests experiencing certain food or drink ingredient incompatibilities - however we are not physicians but caring hosts, hence

- it must be understood that this list cannot contain any legal obligation
- we kindly ask you to contact us in case of doubt regarding the ingredients in our food and drinks.

In our menu the following numbers 1-14 relate to the existence of the following main allergens:

1. Cereals containing gluten, such as wheat (such as Dinkel and Khorasan wheat), rye, barley, kamut, oats or their hybridised strains
2. Crustaceans and its products such as shrimp, prawns, scampi, lobster
3. Eggs and its products
4. Fish and its products such as Anchovis, Kaviar
5. Peanuts
6. Soybeans
7. Milk (including lactose) and its products
8. Nuts such as almonds, pistachios, hazelnuts, walnuts, Kaschun-, pecan, para-, macadamia or Queensland nuts
9. Celery and its products
10. Mustard seeds and shoots as well as its products such as mustard powder
11. Sesame seeds and its products such as sesame oil and flour
12. Sulphur dioxide and sulphites, E220 - E228 (10 milligrams per kilogram or liter)
13. Lupines and its products such as lupine flour, lupine protein
14. Molluscs and its products such as snails, mussels, oysters, squid

Identification of 9 major additives in our menu

In our menu the following letters a-i relate to the existence of the following main additives:

- a "with dye" for substances with E-numbers 100 - 180
- b "with preservative" E numbers E 200 - E 219, E 234,
- c "with antioxidant" for E 300- E 321, E 385, E 392, E 586,
- d "with flavor enhancer" for E 355 - E 357, E 508 - E 511, E 620 - E 640,
- e "sulphurised" for the E numbers E 220 - E 228,
- f "blackened" for 579 and E 585,
- g "waxed" for the E numbers E901 - E 904, E 912, E 914,
- h "with phosphate" for E 338 - E 341, E 450 - E 452
- i "with sweetener" for E 420, E 421, E 950 - E 955, E 957, E 959 - E 962, E 964 - E 968

If, despite all precautions, an allergic reaction such as rash, itching, swelling, altered heart rate, shortness of breath, convulsions or circulatory problems appear

- we will ask you about any medication that might help or that you might have with you, and
- we call the emergency number 112 immediately if necessary