

Suggestions of the Day



Cocktail of the Moment



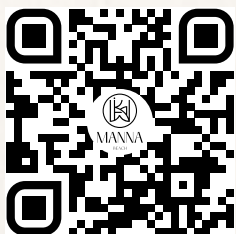
The Petrossian Moment

OSSETRA TSAR IMPERIAL PETROSSIAN CAVIAR ©30 G & its blinis(G-O-P-A-L)	95
PETROSSIAN ROYAL CRAB TARAMA ©100 G & its crips(C-MO-L-FC)	20
PETROSSIAN SEA URCHIN CORAL TARAMA ©100 G & its crips(C-MO-L-FC)	20
PETROSSIAN SARDINES IN OLIVE OIL ©112 G & pan con tomate toast (G-P)	25

Enhance Your Tasting

GUILLOTINE CAVIAR VODKA 40° 4 CL Ultra-premium French vodka distilled with the finest ossetra caviar	20
GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE Carte jaune 10 cl	12

SCAN TO SEE
THE SUGGESTIONS
OF THE DAY AND THE
COCKTAIL OF THE
MOMENT



Prices are in euros, inclusive of tax and service.



Signature Cocktails



SIGNATURE COCKTAILS BY GAËTAN SAUVAGE & SIMON DECONINCK

CAÏPI DEL MANNA	14
Parati cachaça infused with tonka bean, cocoa syrup, passion fruit purée	
MATCHA SOUR	14
Matcha liqueur, yuzu purée, mango syrup, Japanese bitte	
MARGAMATÉ	14
Milagro tequila infused with maté, Cointreau, maté, rosemary-infused agave syrup, lemon	
PORN STAR	15
Renaissance vanilla vodka, passion liqueur and purée, lime, fresh maracuja	
PASTÈQUE MULE	15
Belvedere vodka, fresh watermelon, lime, spicy watermelon syrup, Three Cents ginger beer	
BAKERY MARTINI	15
Renaissance vodka infused with croissant, coffee liqueur, Alpro Barista Almond, sweet syrup	
DUBAÏ COCKTAIL	15
Renaissance vodka, chocolate and hazelnut liqueur, pistachio syrup, roasted pistachio foam	
OASIUM MANNA	15
Hendrick's Oasium gin, grapefruit juice, elderflower liqueur, Campari, pink pepper & hibiscus foam	
THE LAST MARE	15
Gin Mare Capri, Villa Massa limoncello, green chartreuse, verjuice, Lillet Blanc	
OUR BLOODY MARY CLARIFICATION	16
SPARKLING RASPBERRY	16
Veuve Clicquot champagne, Planteray Coconut rum, raspberry purée, lime, vanilla syrup	
TRUFFLEMARGA	28
Clase Azul Reposado tequila, truffle oil-infused Cointreau, verjuice, agave syrup	

OUR TEAM WILL BE HAPPY TO PREPARE ALL YOUR FAVOURITE COCKTAILS UPON REQUEST.

Signature Cocktails



SIGNATURE COCKTAILS BY GAËTAN SAUVAGE & SIMON DECONINCK

Our Spritz

MANNA SPRITZ	14
Fair passion fruit liqueur, passion fruit purée, vanilla syrup, prosecco, sparkling water	
SAKURA SPRITZ	14
Roku Sakura gin, Pandan liqueur, sparkling sake, lychee syrup, sparkling water	
CHAMBORD SPRITZ	14
Chambord, Villa Massa amaretto, Planteray coconut rum, prosecco, sparkling water	
CLASSIC SPRITZ	12
Mio / Elderflower / Chandon	

Our Frozen Cocktails

G'VINE SORBET	14
G'vine gin, elderflower liqueur, mint cordial, lime	
SPICY MANGORITA	14
Milagro tequila infused with chilli, cointreau, agave syrup, lime, mango purée	

Our Ice Coffees

MANNA COFFEE	12
Espresso, coconut cream, orgeat syrup, Pura Vida rum	
MATCHA LATTE	7
CHAI LATTE	7
PLANT-BASED ICE COFFEE	8
Almond / Oat / Coconut (ALPRO Barista range)	
FLAVOURED ICE COFFEE	6
Vanilla / Hazelnut / Orgeat / Caramel	

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Our Shellfish



PLATE OF 6 OYSTERS FROM THE ÉTANG DE THAU Shallot vinegar (M0)	13,50
PLATE OF 12 POINTUS Homemade aioli (C-O-A-L-M-M0)	14
BOUQUET OF 12 PRAWNS Homemade aioli (M-O-C-L)	16,50
PLATE OF 6 LANGOUSTINES Homemade aioli (C-O-A-L-M-M0)	24
SMALL SEAFOOD PLATTER 6 oysters from the Étang de Thau, 6 prawns, 6 pointus, 4 langoustines (M0-C-L-M-A-O)	58

Starters

BELLOTA HAM PLATE, PAN CON TOMATEE (G-FC)	24
MARINATED SALMON MINITACOS Citrus mayonnaise, cabbage salad (O-P-M-G)	18
BRAIDED MOZZARELLA Tomato salad, basil, olive oil, balsamic vinegar, fleur de sel (L-FC)	19
SEA BREAM CEVICHE Citrus marinade, avocado and vanilla guacamole, yuzu gel, lime (P-AS)	19
COURGETTE GAZPACHO Tomato tartare, goat's burrata, crushed hazelnuts, focaccia toast (L-FC-G)	19

Our Sushis



SUSHI IMAGINED AND CREATED BY SUSHI CHEF MIKAEL BONJEAN

CHIRASHIS

SALMON CHIRASHI 21

Vinegared rice, trout roe ikura, smoked soy gel, avocado, chives(O-P-SE)

TUNA CHIRASHI 24

Vinegared rice, trout roe ikura, smoked soy gel, avocado, chives (O-P-SE)

MIXED SALMON/TUNA CHIRASHI 22

Trout roe ikura, smoked soy gel, avocado, chives(O-P-SE)

Extra truffle purée +8

NIGIRIS (6 pieces)

SALMON NIGIRI 16

Cream cheese, Togarashi 7-spice blend(L-P)

SEA BREAM NIGIRI 19

Passion fruit gel, fresh mint(P)

SCALLOP NIGIRI 20

Vanilla miso sauce, yuzu gel(MO)

Extra Petrossian Caviar +10

GRAVLAX SALMON NIGIRI WITH ROKU GIN & BEETROOT 22

Stracciatella, yuzu gel, smoked chilli(P-L-AS)

WAGYU BEEF NIGIRI (2 pieces) 18

Wagyu beef(origin JAPAN) seared in truffle oil, spring onion(G-A)

Extra Petrossian Caviar +10

Our Sushis



SUSHI IMAGINED AND CREATED BY SUSHI CHEF MIKAEL BONJEAN

CALIFORNIA ROLLS (8 pieces)

SALMON CALIFORNIA 18

cheese, sauce satay, oignons frits, ciboulette (L-P-SO-SE-A-G)

TEMPURA PRAWN CALIFORNIA 18

Avocado, MANNA sauce (C-SE-G-OM)

CALIFORNIA THON 19

Avocado, raspberry coulis, basil, puffed rice pearls (P-SE)

SASHIMIS (10 pieces)

SALMON SASHIMI 17

Spicy mayonnaise, crispy onions, chives (L-P-SE-SO-G-O-M)

SEARED SALMON SASHIMI 18

Trout roe ikura, MANNA sauce (P-O-M-SE)

GRAVLAX SALMON SASHIMI WITH ROKU GIN & BEETROOT 22

Stracciatella, yuzu gel, smoked chilli (P-L-AS)

Our Salads



- ASIAN SALAD** 23
Salad mix, EU Origin beef tataki, pickled red onion, soybeans, avocado, cherry tomatoes, soybean sprouts, fried onions, peanuts, Asian vinaigrette (SE-G-AS-A)
- NIÇOISE SALAD** 24
Salad mix, tuna tataki, soft-boiled egg, marinated anchovies, Taggiasca olives, cherry tomatoes, crunchy green beans, balsamic vinaigrette (P-O-M-AS)
- CAESAR SALAD** 24
romaine, crispy EU Origin chicken, parmesan, perfect egg, focaccia, cherry tomatoes and Caesar sauce (G-O-A-SO-L-FC)

Our Pizzas

OUR MENU IS IMAGINED AND CREATED BY CHEF VINCENT BERTHELON

- CHEESE LOVER** 19
Crème fraîche, gorgonzola, smoked mozzarella, parmesan, fior di latte mozzarella, Taleggio, honey pearls (G-L)
- CORSICA** 20
Tomato sauce, Figatelli, goat's cheese, fior di latte mozzarella, rosemary gel (G-L-AS)
- PARMA** 21
Tomato sauce, Parma ham, cherry tomatoes, parmesan shavings, buffalo mozzarella, rocket, balsamic vinegar (G-L-AS)
- TARTUFATA** 23
Mascarpone truffle cream, sautéed Paris mushrooms, herb porchetta, creamy burrata (G-L)

Our Meats



OUR MENU IS IMAGINED AND CREATED BY CHEF VINCENT BERTHELON

- ORIGINAL BEEF TARTARE**  French origin meat 24
Lightly spiced mayonnaise, capers, pickles, shallots, chives, homemade chips (O-M)
Extra pan-seared foie gras +6 / Extra Petrossian caviar +10
- CHARGRILLED DUCK BREAST**  French origin meat 30
Mashed sweet potatoes, grilled vegetables, citrus jus, crushed hazelnuts (L-FC)
- RIB-EYE HEART « ARGENTINIAN SELECTION » (300 G)** 38
Chimichurri mayonnaise, homemade chips (O-M)

Our Fish

- GRILLED SQUID TENTACLE** 26
Citrus mayonnaise, grilled chorizo, mashed potatoes with spring onions, grilled vegetables, caramelised orange jus (MO-M-O-L)
- KING PRAWN RISOTTO** 28
Creamy parmesan risotto, grilled wild prawns, parmesan shavings, black garlic cream, parsley oil (L-C)
- MANNA PARILLADA** 45
Creamy parmesan risotto, grilled vegetables, prawns, scallops, homemade aioli, and daily fish fillet (M-O-L-C-MO)

Our Pasta

- BUCATINI ALL'AMATRICIANA** 26
Basil tomato sauce, grilled pork guanciale, stracciatella, olive oil, grated pecorino (G-L-O)

Our Desserts



TIRAMISU MANNA STYLE (O-L-G-FC)	13
FRESH SEASONAL FRUIT PLATE WITH CHOCOLATE SAUCE (L-FC)	16
NUTELLA ANGIOLETTIS WITH HAZELNUT CRUNCH (10 pieces) (L-G-FC)	13
MANGO STICKY RICE Creamy coconut rice, puffed rice pearls, mango sorbet, fresh mango, lime gel (L-AS)	13

Our Sundaes

RASPBERRY & PISTACHIO Soft serve ice cream, raspberry & lime coulis, caramelised pistachios (L-FC)	12
EXOTIC DELIGHT Soft serve ice cream, exotic fruit dice, mango coulis, coconut crumble (L)	12
TOTAL CHOCOLATE Soft serve ice cream, chocolate coulis, chocolate puffed pearls (L-FC)	12
CARAMEL PEANUT MADNESS Soft serve ice cream, caramel coulis, roasted peanuts (L-A)	12

Aperitifs



RICARD/PASTIS 4cl	5
MARTINI RED/WHITE 5cl	5
SANGRIA OUR WAY	15 cl - 12 / 75 cl - 32

DRAFT & BOTTLED BEERS

ESTRELLA DAMM 5,4%	Half Pint 25 cl - 4 / Pint 50 cl - 7,50
MILLENARI Citron Kombawa 4,8%	Half Pint 25 cl - 5,50 / Pint 50 cl - 9
Picon supplement + 1 Syrup supplement + 0,50	
BOTTLED BEERS 33cl	8
DESPERADOS / CORONA	
BOTTLED BEERS 34cl	9
NOAM	

Soft Drinks

Mocktails

CHILL AND SMASH 10 Sir Chill 0%, basil syrup, strawberry purée, lemon juice
VELOURS EXOTIQUE 10 Pressed apple juice, pineapple, orgeat syrup, passion fruit purée
SPRITZ 0% 10 Mio 0%, alcohol-free prosecco, sparkling water
DETOX OF THE DAY 10

HOMEMADE ICED TEAS 25 CL 6 Peach Iced Tea « Earl Grey tea, peach syrup, lemon » Maté « Maté, lemon, rosemary-infused agave syrup »

COLD-PRESSED JUICES 25 CL 6 Orange / Lemon / Grapefruit / Apple
HOMEMADE LEMONADE 25 CL 6
PEPSI, PEPSI MAX 33 CL 6
LIMONADE 50 CL 6
DIABOLO 50 CL 6,5
SYRUP WITH WATER 50 CL 4,5
GANGSTAR PREMIUM ENERGY DRINK 25 CL 6
FRUIT JUICES LES JARDINS DES PAPES 25 CL 6 Tomato / Strawberry
WATER 75 CL 7 Évian / Badoit

Our Spirit



VODKA

4 cl 70 cl 175 cl

ORAGE CITRON DE MENTON Vodka distilled with a rigorous selection of IGP Menton lemons. 12

ORAGE CLÉMENTINE CORSE Vodka distilled with fresh clementines and a few leaves to complete its aromatic bouquet. 12

RENAISSANCE Renaissance vodka is the fruit of a traditional distillation of 100% French wheat. 12

BELVEDERE Belvedere vodka is created from Polish rye, purified water and fire distilled. 13 150 300

HAKU VODKA Haku is a vodka made from 100% Japanese white rice (Hakumai). 13

GUILLOTINE CAVIAR Ultra-premium French vodka distilled with the finest Ossetra caviar. 20

GIN

FRANCE

LA PERLE NOIRE Montpellier-inspired gin with Grisetto, lemon, citrus, liquorice and anise flavour. 12

ALTITUDE Altitude Alpine Strawberry Pink Gin infused with mountain herbs and wild strawberries. 12

G'VINE A fresh, floral, round and smooth gin made from vine flowers. 12

HOLD UP Craft gin made in Cognac with notes of juniper and Tonka beans. 13

BB 09 This gin is distinguished by its fresh ingredients, including bergamot and lemon zest, thyme, rosemary, sage, coriander and timut pepper. 13

GENEROUS ORGANIC A very fresh gin with a burst of lemon on the palate. 13

MELFIRA Artisanal Corsican gin with notes of myrtle and immortelle. 13

NOUAISON GIN RÉSERVE The result of distilling French grapes and meticulously maturing them in cognac casks. 14

PRINCE EXPLORER A perfect balance combining the refreshing brightness of Mediterranean citrus with the exotic complexity of some of the world's finest peppers. 14

ROYAUME-UNI

MARTIN MILLER'S Classic and traditional London Dry distilled with the purest water in the world. 12

GLENDALOUGH Irish gin infused with wild roses. 12

BROCKMANS This gin combines classic flavours with a hint of orange. 13

HENDRICK'S Scottish gin infused with roses and cucumber. 13 150 300

HENDRICK'S FLORA ADORA The summer version is infused with a seductively fresh floral bouquet. 13

HENDRICK'S GRAND CABARET Decadent aromas of stone fruits such as apricot and peach, a voyage of exploration for discerning palates. 13

HENDRICK'S OASIUM This gin reveals a captivating bouquet of aromas, where the freshness of desert herbs and citrus fruits mingle harmoniously with notes of rose and cucumber. 13

Our Spirit



GIN

4 cl

ESPAGNE

NORDÉS Spanish gin with a pronounced red fruit flavour. 13

GIN MARE It is distilled with typically Mediterranean botanicals such as basil, thyme, rosemary, juniper berries, coriander and cardamom. 13

GIN MARE ÉDITION CAPRI It is distinguished by the addition of Capri lemons and Calabrian bergamot, which enrich the original Mare gin recipe. 13

JAPON

ROKU SAKURA BLOOM A very fresh gin with a sweet, elegant floral taste enhanced by a touch of saltiness from the sakura leaves. 13

ETSU JAPANESE SAKURA LIMITED EDITION Subtle aromas of cherry blossom, accompanied by notes of citrus and spices. 14

OKINAWA Carefully crafted using local long grain rice brandy and juniper berries combined with five botanicals from the tropics to add fruity, exotic notes. 14

ALLEMAGNE

ELEPHANT GIN AFRICAN EXPLORA Gin elaborated thanks to African botanicals. 14

MONKEY 47 This gin draws its inspiration from the German Black Forest and its incredible resources, and is produced from 47 botanicals. 14

BELGIQUE

SIR CHILL Belgian gin with tobacco and vanilla aromas. 15

SIR CHILL SUMMER EDITION Recognisable aroma of tobacco, Conference pear and peppermint. 15

PORTUGAL

ADAMVS The world's only gin made from Baga grapes. 15

MEXIQUE

LOS CONVIDADOS Organic gin featuring ingredients rarely used to make gin, such as spirulina and yuzu. To discover... 14

ITALIE

SOLARO Gin de Capri, an exceptional gin using a precise selection of botanicals such as lemon blossom. 20

HOLLANDE

SEVENTY ONE The ultimate luxury gin, aged in oak barrels. 25

ALL OUR GINS ARE ACCOMPANIED BY THREE CENTS ORIGINAL TONIC WATER

Our Spirit



AGAVE SPIRITS

4 cl 70 cl

TEQUILA PLATA

Unaged tequila, bottled directly after distillation.

MILAGRO SILVER

12

JOSE CUERVO PLATINO

14

CLASE AZUL PLATA

15

CINCORO PLATA

15

TEQUILA REPOSADO

Tequila aged in wooden casks for at least 2 months and up to a maximum of 1 year.

CINCORO REPOSADO

15

CLASE AZUL REPOSADO

25 340

CLASE AZUL GOLD

48 700

TEQUILA ANEJO

Tequila aged between 12 months and 3 years.

CINCORO ANEJO

20

HERMANA

25

CLASE AZUL ANEJO

70 900

TEQUILA ULTRA ANEJO

The most premium category of tequila due to a long ageing process of at least 3 years.

DON JULIO 1942

25 340

JOSE CUERVO RESERVA DE LA FAMILIA

25

CLASE AZUL ULTRA ANEJO

2 cl 120 5000

MEZCAL

Made from agave, but with marked differences in the way it is produced, it has a smoky flavour.

LOST EXPLORER MEZCAL

14

CLASE AZUL MEZCAL SAN LUIS POTOSI

48

RUM

FRANCE

PLANTERAY SEALANDER 40% A blend of rums with a taste of baked apple,
Tonka beans and dried bananas.

13

PLANTERAY CUT & DRY COCONUT 40% Coconut-infused rum with an
exotic, sweet flavour.

13

Our Spirit



RUM

4 cl

FRANCE

PLANTERAY PX XO 40% Rum aged in Pedro Ximénez casks, with rich aromas of dried fruit and caramel. 13

PLANTERAY JAMAICA 2010 61,4% A blend of two rums from the island's oldest distillery, matured in cognac casks. 18

GUATEMALA

SECHA DE LA SILVA 40% Aged in oak barrels then infused with cocoa beans. 12

PANAMA

SÉRUM MAMIE 40% Amber rum with notes of cocoa, vanilla and toffee. 12

SÉRUM ANCON 10 ANS 40% Rum madé from cane honey, aged for 10 years in bourbon barrels. 13

BUMBU XO 40% Rum distilled from local sugar cane, then aged for up to 18 years in American oak barrels. 13

CUBA

LEGENDARIO 34% Rum at least 7 years old, to which sultanas are added for a 45-day maceration. 12

EMINENTE 41,3% Rum aged for 7 years in whisky casks. 14

VENEZUELA

BOCATHEVA 15 ANS 45% Rum aged in American oak barrels, with pastry and cocoa scents mixed with hints of sultanas. 12

ROBLE 40% Rum distilled in a 5-column alembic and aged for 12 years. 13

PÉROU

MANDATARIO XO 40% Rum aged in cognac casks and then in Grand Marnier casks for a taste of peel, candied citrus fruit, banana, pineapple and passion fruit. 13

COSTA RICA

PURA VIDA XO 40% The nose has gourmet notes of crème brûlée, gingerbread, banana and flambéed pineapple. 12

JAMAÏQUE

CANEROCK 40% Spiced and vanilla rum. 12

CANADA

ROSEMONT ANANAS 40% Rum made from Costa Rican pineapples harvested when fully ripe, then macerated in barrel-aged molasses rum. 12

ROSEMONT SANTA BANANA 40% Rum with a smooth, flambéed banana flavour. 13

BELIZE

COPALLI CACAO 40% 100% organic rum distilled in the heart of the Belizean rainforest. 13

Our Spirit



RUM

4 cl

HAÏTI

BARBANCOURT 55% This white rum from Haiti has sweet notes of banana, mango and nougat. 12

BARBADES

MOUNT GAY BLACK BARREL 43% A rum with character, with notes of gingerbread, caramel and lychee. 12

R.L SEAL'S 46% This rum is reminiscent of a sweet wine with fruity notes, hints of burnt wood and spices skilfully blended with toffee and exotic fruit. 13

SEYCHELLES

TAKAMAKA 51,6% Fruity, herbal rum with notes of vanilla and caramel. 13

MADÈRE

RUM 970 53,4% Brut de fût, aged for 5 years in wine casks. 16

ANTILLES FRANÇAISES

SAINT JAMES BRUT DE COLONNE 73,7% Organic white rum bottled without reduction at the end of the column. 13

SAINT JAMES 2001 43% A rum with complex aromas of cocoa and woody notes, aged for 10 years. 15

EXCEPTIONAL RUMS

PANAMA

SÉRUM PUENTE CENTENARIO 2005 40% A remarkable aged rum, aged for 16 years in ex-bourbon barrels, produced in a limited edition of just 3,000. 15

KUNA DAVIDOFF 42% An exceptional rare rum whose production has been discontinued, with flavours of tobacco and leather on a background of gourmet vanilla. 40

VIETNAM

BELAMI LEGACY 48% Rum aged inside a pineapple, then pressed and macerated in casks. 18

BELAMI PREMIUM 55% Aged rum in oak barrels with one of the most expensive coffees in the world (Vietnamese Kopi Luwak). 25

ÎLE MAURICE

EMPEROR 42% Rum matured in Château Pape Clément casks. 16

MARIE GALANTE

PÈRE LABAT GRAND DIPLOMATE 45% A blend of different vintages for a finish dominated by caramel, chocolate and bitter orange. 16

WHISKY

4 cl 70 cl

FRANCE

BELLEVOYE TRIPLE MALT FINITION GRAIN FIN 40% Single Malt 12

ÉCOSSE

MONKEY SOULDER 40% Blended Malte 12 140

GLENFIDDICH TRIPLE OAK 12 ANS 40% Single Malt 12

BALVENIE DOUBLEWOOD 12 ANS 40% Single Malt 14

GLENFIDDICH 21 ANS GRAN RESERVA 40% Single Malt 25

GLENFIDDICH 23 ANS GRAND CRU 40% Single Malt 40

TOURBÉS D'ÉCOSSE

PORT CHARLOTTE 10 ANS 50% Single Malte Islay 13

AILSA BAY 48,9% Single Malt 14

JAPON

HIBIKI JAPANESE HARMONY 43% Blended 15

USA

MAKER'S MARK 45% Bourbon 12

JACK DANIEL'S WOODFORD RESERVE 43,2% Bourbon 13

JACK DANIEL'S 40% Bourbon 12 120

COGNAC

RÉMY MARTIN 1738 ACCORD ROYAL 13

RÉMY MARTIN XO 25

LIQUEURS

MENTHE ERNEST 9

VILLA MASSA AMARETTO 9

VILLA MASSA LIMONCELLO 9

CHARTREUSE VERTE 10

COINTREAU NOIR A harmonious blend of orange peel essence and Rémy Martin cognac 10

NOCES ROYALES 100% natural French noble liqueur combining Williams pear and Cognac 10

KARUKERA Cream of Old Rum 10

ADRIATICO 100% natural white almond liqueur 10

FIVE FARMS Cream liqueur skilfully blended with Irish Whiskey 10

CHARTREUSE M.O.F (Cuvée des Meilleurs Ouvriers de France Sommeliers) 14

Hot drinks



ESPRESSO, LONG COFFEE, DECAFFEINATED	Musetti Gold Cuvée	3
DOUBLE EXPRESSO		5
GRAND CRÈME		6
Supplement to the Alpro plant-based range almond / oat / coconut +2		
CAPPUCCINO		5
HOT CHOCOLATE		5
TEA / INFUSION		4

Allergens



G - Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products made from these cereals



C - Crustaceans and crustacean-based products



O - Eggs and egg-based products



P - Fish and fish-based products



A - Peanuts and peanut-based products



SO - Soya and soya-based products



L - Milk and milk-based products (including lactose)



FC - Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamia, pistachios and products derived from these nuts)



CE - Celery and celery-based products



M - Mustard and mustard-based products



SE - Sesame seeds and sesame-based products



AS - Sulphur dioxide and sulphites in concentrations over 10mg/l



L - Lupin and lupin-based products



MO - Molluscs and mollusc-based products