



POP / UP

WELCOME TO POP / UP HERTZ!



EVENTS

Thursday & Friday: Afterwork with local DJ's

Saturday: Chill out with live music & lovely drinks

Sunday: Good vibes brunch



POP / UP

CHEF'S SUGGESTIONS

DRY AGED BLACK ANGUS

FAUX FILET

600G for 2 Persons
and it's side dishes

80

SUNDAY BRUNCH

FROM 10H30 - 16H00

SWEETS

SALTY CROISSANT CHEESE & HAM SALAT	8	GREEK YOGURT 11 ORGANIC GRANOLA / FRESH FRUITS	11	ORGANIC ACAI BOWL 12 HOMEMADE ORGANIC GRANOLA / FRESH FRUITS / NUTS / PEANUT BUTTER
CROISSANT & JAM JAM & BUTTER	6	BANANA PANCAKES 13 FRESH FRUITS / NUTELLA / MAPLE SYRUP / NUTS		

TOASTS

AVOCADO TOAST HUMMUS / GOAT CHEESE AVOCADO	15	SALMON GRAVLAX 17 ONION PICKLE / RADISH/ HERB CREAM/	17	BEEF TAGLIATA ASIA STYLE VEGGIES/TOMA- TOES/ARGULA	33
EXTRA:					
POACHED EGG	2				
SMOKED SALMON	3				

SPECIALS

SHAKSHOUKA PAPRIKA / EGGS / TOMATO SAUCE	16	HOT CAMEMBERT Grilled Bread / Cranberries / Herbs OPTION : + HAM = 3,00 + Gromperekichelcher = 2,5	19	BURRATA SALAD RADISH / GREEN PESTO/TOMATOES	19
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EGGS

EGGS BENEDICT HAM / POACHED EGG / HOLLANDAISE	19	ROYAL EGGS BENEDICT POACHED EGG / SAUCE HOLLANDAISE / SALMON	21	GROMPERENKICHELCHEN 18 BENEDICT VEGETARIAN VERSION BUT CAN BE PIMPED WITH SALMON OR HAM
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DRINKS

LEMONADE DETOX	8	BLOODY MARY	12	ESPRESSO MARTINI	14
HOT DETOX	5	BOTTLE OF CREMENT	50	MIMOSA	10

BREAKFAST MENU

FROM 10H TO 11H30 AM

SALTY CROISSANT

Cheese & Ham

8.00

CROISSANT + JAM

Jam & Butter

6.00

GREEK YOGURT

Organic Granola / Fresh Fruits

11.00

AVOCADO TOAST

Hummus / Goat Cheese / Avocado

15.00

EXTRA

POACHED EGG 2.00

SMOKED SALMON 3.00

AÇAÍ BOWL

Organic Granola / Fresh Fruits / Nuts /
Peanut Butter

12.00

BANANA PANCAKES

Banana / Maple Syrup / Nuts

13.00

PASTRIES

CROISSANT/PAIN AU CHOCOLAT	2.2/2.5
VEGAN BANANA BREAD	4
CARROT/RED VELVET/CHEESECAKE	5.2
ECLAIR	4.9
BROWNIE	4.9
CINNAMON ROLL	3
COOKIE	3.5

CHECK OUT OUR CAKE SELECTION IN OUR
FRIDGE



POP / UP

@hertz_popup

LUNCH & DINNER MENU

FROM 12-16H00 & 18-22H00

STARTERS

BEEF TARTAR
Gromperekichelcher /
Sour cream / Egg Yolk - 18,00

COCO CURRY SOUP
Lemon gras/Chives/Shrimps - 15,00

FRIED CAULIFLOWER - 16,00
Zhoug/Coriander Mayo/Chilli
(V) Pine nuts/Lettuce/Pear

BURRATA
Antipasti/Carrot Jam/
Green Pesto - 18,00

HOT CAMEMBERT - 19,00
Grilled Bread / Cranberries /
Herbs

OPTION:
+ Ham 3.00
+ Gromperekichelcher + 2.50

RED TUNA TARTAR - 21,00
Ponzu/Avocado/Cilantro

PLATES

CESAR SALAD - 21.00
Croutons / Tomato / Fried chicken

BAO BUNS - 19.00
Pulled pork / Cucumber / Chili mayo

RIB EYE STEAK - 33.00
Roasted Vegetables / Pomme
grenaille / Peppers sauce

BACON CHEESEBURGER - 24.00
Homenade BBQ sauce / French fries

FISH AND HERTZ <3 - 24.00
Cod / Cucumber - wagame /
Remoulade / Fries

THE SALMON - 27.00
Grilled Asparagus / Orzo
/ Chives

SÔLE MEUNIÈRE - 34.00
Pomme grenaille/winter salad

GRILLED ASPARAGUS - 24,00
Orzo / Topinambour / Vinaigrette

TO SHARE

MEAT & CHEESE - 22,00
Bread / Olives / Salty butter

TARTARE BITES - 12,00
Tartare on tiny
Gromperenkilchecher

CHICKEN DRUMSTICKS - 16,00
Teriyaki/Sesame/Spring oignons

**SARDINES MILLESIME
2020** - 13,00
Bread / Olives / Salty butter

FRIES - 7,00
MINI SALAD - 7,00
PIMENTOS DE PADRON - 7,00
OLIVES - 6,00

AÇAÍ BOWL - 12,00

Organic Granola / Fresh
Fruits / Nuts / Peanut Butter

DESSERTS

CRÈME BRÛLÉE 8

TIRAMISU 9

CAFÉ GOURMAND 14

ICE PARFAIT 9

WAFFLES - 7.00

Oreo / Fruits /
Nutella /

Whipped Cream /
Bueno / Caramel

Topping +1.00



POP / UP

@hertz_popup

HOT DRINKS MENU

COFFEE

Freshly ground, caffeinated or decaff* 'illy' Coffee.

CAPPUCCINO - 4,50

Frothy, milky & luxuriously foamy.

AMERICANO - 4,00

Nothing standard about this, it delivers in every sip.

LATTE - 4,50

Especially for those who like milky drinks that pack a whole flavour.

MOCCHA - 4,90

The perfect combination of Coffee & Choccie. Mmmm.

FLAT WHITE - 4,50

Bolder than a latte, smoother than a cappuccino.

ESPRESSO SINGLE - 3,00

The perfect wakey wakey. 100mph of rich, roasted coffee.

MACCHIATO - 3,50

An intense hit of espresso crowned with a velvety-rich foam.

MATCHA - 5,00

The green power powder made of green tea leaves mixed with milk, traditionally consumed in East Asia.

FLAVOUR SYRUPS - 1,00

Hazelnut, vanilla, spicy chai.

HOT CHOCOLATE

HOT CHOCOLATE DARK OR WHITE - 5,00

Melt away into a mug of smooth velvety chocolate. It's Fairtrade certified as well. Suitable for vegetarians.

SPICED CHAI LATTE - 5,00

Christmas drink with cinnamon

+ Whipped cream -0.50

TEA

TEA DAMMANN - 4,00

The truly English accompaniment for every day.

EARL GREY - 4,00

Frothy, milky & luxuriously foamy.

FRUIT TEAS - 4,00

Nothing standard about this, it delivers in every sip.

FRESH MINT TEA - 4,00

FRESH LEMON TEA - 4,00

MILK ALTERNATIVES - 1,00

Oatmilk/Soymilk/Almond

ICED COFFEE/SHAKES

ICED LATTE - 4,50

ICED AMERICANO - 4,00

ICED MOCHA - 4,90

ICED CHOCO SHAKE - 4,90

ICED CARAMEL SHAKE - 4,90



WHITE WINES

LETZEBUERG

2019 PINOT BLANC CHÂTEAU DE SCHENGEN	- 35.00
2019 PINOT GRIS «CLOS DES ROCHERS» GREVENMACHER FELS	- 45.00
2019 PINOT GRIS DOMAINE ET TRADITION GALES	- 36.00
2020 RIESLING DOMAINE TE TRADITION GALES	- 34.00
2018 RIESLING « CHÂTEAU DE SCHENGEN » LUXEMBOURG	- 47.00
2018 CHARDONNAY « CHÂTEAU PAUQUÉ » ABY DUHR LUXEMBOURG	- 88.00
2017 CLOS DU PARADIS«CHÂTEAU PAUQUÉ» ABY DUHR	- 92.00

FRENCH GRAPES

BOURGOGNE

2020 SAINT VERAN VIEILLES VIGNES	- 48.00
2019 CHASSAGNE-MONTRACHET VILLAGE « MARGOT » MARC COLLIN	- 118.00

LOIRE

2019 SANCERRE DOMAINE VACHERON BIO	- 65.00
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RHÔNE

2019 LES CASSAGNES LA NERTHE BIO COTES DU RHONE BLANC	- 47.00
2018 CONDRIEU «TRADITION LIONEL» FAURY	- 99.00
2017 CONDRIEU « LA BUTTE D'OR » ALAIN JAUME	- 132.00

LANGUEDOC-ROUSSILLON

2020 CHARDONNAY BARRIQUE GOURGAZOU	- 36.00
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BORDEAUX

2016 LA CROIX DE CARBONNIEUX PESSAC LÉOGNAN	- 57.00
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PROVENCE

2020 CLOS MIREILLE « BLANC DE BLANCS » DOMAINES OTT	-71.00
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AROUND THE WORLD

ITALY

2020 POMINO BLANC FATTORIA SELVAPIANA TOSCANE	- 52.00
2017 POGGIO ALLE GAZZE DELL'ORNELLAIA TOSCANE	-112.00
2020 ETNA BIANCO TENUTA DELLE TERRE BIO SICILE	- 45.00

GERMANY

2020 R3 « RHEINGAU RIESLING REMASTERED » WEIN- GUT C.KAUTER NAPA VALLEY	- 44.00
2015 CHARDONNAY CARNEROS HYDE DE VILLAIN	-170.00

VIN NATURE

2020 NIDERWIND ORANGE VIN DE GARAGE	- 38.00
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ROSÉ WINES

2020 « M » DE MINUTY AOC CÔTES DE PROVENCE	- 40.00
2020 ROSE ET OR CHÂTEAU MINUTY	- 51.00
2020 WHISPERING ANGEL CHÂTEAU D'ESCLANS	- 57.00
2019 ETNA ROSATO TENUTA DELLE TERRE BIO SICILE	- 45.00
2020 ROCK ANGEL CHÂTEAU D'ESCLANS	- 86.00
2020 CHÂTEAU DE SELLE « COEUR DE GRAIN » DOMAINES OTT	- 88.00



RED WINES

FRENCH GRAPES

BOURGOGNE

2018 MERCUREY « LES VAUX » DOMAINE JACQUESSON	- 54.00
2019 MERCUREY « LA FRAMBOISIÈRE » FAIVELEY	- 65.00
2017 VOLNAY DOMAINE MICHEL LAFARGE	- 132.00

BEAUJOLAIS

2016 LES VERILLATS CHÂTEAU MOULIN À VENT	- 63.00
2020 MORGON MARCEL LAPIERRE	- 60.00
2020 MAGNUM MARCEL LAPIERRE	- 120.00

RHÔNE

2018 SAINT-JOSEPH « HEDONISM » LIONEL FAURY	- 58.00
2019 LES CASSAGNES LA NERTHE BIO CÔTE DU RHÔNE VILLAGES	- 47.00
2018 CHÂTEAUNEUF DU PAPE « TÉLÉGRAMME »	- 95.00
2016 CHÂTEAUNEUF DU PAPE BIO CHÂTEAU DE LA NERTHE	- 115.00
2018 CÔTE RÔTIE « LES ESSARTAILLES » VINS DE VIENNE	- 123.00

LANGUEDOC-ROUSSILLON/PROVENCE

2019 LES CREISSES DOMAINE LES CREISSES	- 40.00
2018 ROMANIN IGP ALPILLES BIO	- 34.00

BORDEAUX

2018 CHÂTEAU « LE CLOS DU NOTAIRE » CÔTES DE BOURG	- 38.00
2015 CLARENDELLE BORDEAUX CLARENCE DILLON	- 57.00
2014 CHÂTEAU FONTESTEAU HAUT-MÉDOC	- 59.00
2017 CHÂTEAU LA COMMANDERIE LALANDE DE POMEROL	- 61.00
2016 CHÂTEAU TOUR DE MARBUZET SAINT ESTÈPHE	- 81.00
2016 LA RÉSERVE DE LÉOVILLE-BARTON SAINT JULIEN	- 109.00

2011 CHÂTEAU LYNCH-MOUSSAS PAUILLAC	- 114.00
2016 ROC DE CAMBES CÔTES DE BOURG	- 154.00
2013 CHÂTEAU BATAILLEY PAUILLAC	- 120.00

LETZEBUERG

2018 PETITE FLEUR DES ROCHERS PINOT NOIR AOP	- 61.00
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AROUND THE WORLD

2018 ZWEIGELT POCKL AUTRICHE	- 32.00
2020 PRIMITIVO MONTE DEI COCCI	- 38.00
2017 WILDWUX BIRGIT BRAUNSTEIN BIO AUTRICHE	- 39.00
2016 KOLLWENTZ EICH KOGEL BURGENLAND AUTRICHE	- 65.00
2017 MORELLINO DI SCANSANO MORISFARMA ITALIE	- 42.00
2015 TRESCONI LAMBORGHINI ITALIE	- 37.00
2017 LE DIFESE TENUTA SAN GUIDO BOLGHERI ITALIE	- 67.00
2017 PROMIS CA'MARCANDA BOLGHERI GAJA ITALIE	- 87.00
2017 SITO MORESCO "LANGHE" GAJA ITALIE	- 106.00
2017 LE SERRE NUEVE DELL'ORNELLAIA ITALIE	- 110.00
2018 "PSI" DOMINIO DE PINGUS RIBEIRA DEL DUERO ESPAGNE	- 75.00
2018 CAYMUS NAPA VALLEY CABERNET	- 180.00



BUBBLES+CHAMPAGNE

BUBBLES IN BOTTLE

CLAUDE BENTZ Crémant du Luxembourg Brut	- 49.00
G BY GALES Crémant du Luxembourg	- 55.00
GALES HERITAGE Crémant du Luxembourg Brut rosé	-50.00
LOUIS DELAUNAY Champagne	-65.00
LAURENT PERRIER Brut	- 90.00
MOET & CHANDON Brut	- 110.00
VEUVE CLICQUOT Brut	- 90.00
VEUVE CLICQUOT Extra Brut & Old	-120.00
VEUVE CLICQUOT Rich	- 95.00
VEUVE CLICQUOT Rose	- 110.00
RUINART Brut	- 125.00
RUINART Blanc de blanc	- 180.00
RUINART Brut rosé	- 180.00
BOLLINGER Spécial cuvée brut	- 130.00
VEUVE CLICQUOT Grande Dame	- 300.00
DOM PERIGNON brut	- 400.00

BUBBLES BY THE GLASS

GALES (CRÉMANT)	- 10,00
CLAUDE BENTZ (CRÉMANT)	- 10.00
LOUIS DELAUNAY (CHAMPAGNE)	- 12,00
VEUVE CLICQUOT (CHAMPAGNE) Rich	- 16,00
VEUVE CLICQUOT (CHAMPAGNE)	- 15.00

WINE BY THE GLASS

WHITE

2020 CHARDONNAY BARRIQUE GOURGAZOUZ	- 8.00
2020 RIESLING CAVES GALES	- 8.00
2019 PINOT GRIS DOMAINE & TRADITION GALES	- 9.00
2019 CÔTES DU RHÔNE CHÂTEAU LA NERTHE BIO	- 11.00
2020 NIDERWIND VIN ORANGE NATURE	- 9.00
2019 LA CASCOGNE ALAIN BRUMONT MOELLEUX	- 9.00

RED

2018 MORELLINO DI SCANSANO MORISFARMA	- 11.00
2019 CÔTES DU RHÔNE VILLAGE LA NERTHE BIO	- 9.00
2018 CÔTE DE BOURG CHÂTEAU CLOS DU NOTAIRE	-8,00
2020 PRIMITIVO MONTE DEI COCCI	

ROSÉ

2020 M DE MINUTY ROSE	- 9.00
2020 CÔTES DE PROVENCE WHISPERING ANGEL	- 10.00

DIGESTIF

GRAPPA NONINO MOSCATO	- 10,00
GRAPPA NONINO CHARDONNAY	- 9,00
GRAPPA NONINO MERLOT	- 9,00
GRAPPA NONINO 8 YO	- 17,00
CHRISTIAN DROUIN CALVADOS	- 13,00
COGNAC HENNESSY VS	- 10,00
HENNESSY XO	- 32,00
SAMBUCA MOLINARI	- 7,00
AMARO DEL CAPO	- 7,00
LIMONCELLO DI CAPRI	- 7,00-
JAEGERMEISTER	- 7,00
FERNET BRANCA	- 7,00



SOFT DRINKS

STILL WATER 1/2L	- 5,50
SPARKLING WATER 1/2L	- 5,50
STILL WATER 1/4L	- 2,80
SPARKLING WATER 1/4L	- 2,80
SPRITE	- 4,00
COCACOLA	- 4,00
COCACOLA LIGHT	- 4,00
ORANGINA	- 3,50
HOME MADE ICE TEA	- 4,50
MULTIVITAMIN JUICE	- 4,00
FRESH ORANGE JUICE	- 5,00
JUICE - APPLE / ORANGE / TOMATO / PINEAPPLE	4,00
GINGER BEER	- 4,00
INDIAN / MEDITERRANEAN FEVER	- 4,00
TREE / TONIC	- 4,00
CRODINO / SAN BITTER	- 5,00
REDBULL	- 5,00

BEERS

BATTIN	- 4,00 / 6,50
BAT / FRUITE	- 5,00
BAT / BRUNE	- 5,00
BOFFERDING	- 4,00 / 7,00
FUNK BRICHER	- 4,00 / 7,50
SOL	- 6,00
ORVAL	- 8,00
ERDINGER	- 7,00
RAMBORN CIDER	- 5,00

APERITIF

BELSAZAR RED / ROSE	- 8,00
BELSAZAR WHITE	- 9,00
CAMPARI	- 6,00
PORTO BLANC / ROUGE	- 6,00
PICON	- 5,00
CRODINO	- 4,00
RICARD	- 7,00

RUM

KRAKEN SPICED	- 9,00
ZACAPA 23 SOLERA	- 13,00
ZACAPA XO SOLERA	- 26,00
ZACAPA «ROYAL»	- 57,00
PAMPERO SPECIAL	- 10,00
PLANTATION STIGGINS PINEAPPLE	- 12,00
DIPLOMATICO 12 YO	- 12,00

WHISKEY

JOHNNIE WALKER BLACK LABEL	- 12,00
JOHNNIE WALKER GOLD LABEL	- 18,00
JOHNNIE WALKER BLUE LABEL	- 32,00
TALISKER 10 YO	- 13,00
LAGAVULIN 8 YO	- 18,00
MORTLACH 16 YO	- 20,00
BULLEIT BOURBON	- 12,00
BULLEIT RYE	- 14,00
ROE & CO	- 13,00



SPECIAL COCKTAILS

CLASSICS ARE AVAILABLE TOO, CHECK WITH YOUR WAITER :)

POP UP COSMIC - 14.00

Beluga Vodka / Bergamot / Cranberry / Lavander

CANDY SHOP - 13.00

Tanqueray No. Ten /Belzasar Dry/ Raspberry / Verveine

ESPRESSO CHERRY MARTINI - 13.00

Pampero Especial/ Espresso / Banana / Cherry

1000 +1 NIGHT - 14.00

Bulleit Bourbon/ Apricot / Mintp

NEGRONI

Martini rubino / Martini bitter / Bombay Sapphire gin - 11.00

CLASSIC COCKTAILS

HUGO - 10.00

PISCO SOUR 13.00

PORNSTAR MARTINI 14.00

MOJITO - 12.00

ESPRESSO MARTINI - 14.00

MOSCOW MULE - 13.00

MARGARITA - 13.00

DAIQUIRI - 12.00

VODKA

BELUGA NOBLE 5CL - 14,00

BELUGA SHOT - 5,00

BELUGA GOLD LINE 0.7L - 320,00

BELUGA NOBLE 0.7L - 120.00

BUBBLE BAR

COOL AS CUCUMBER - 14.00

Belzasar Rose/Tanqueray Dry/Cucumber

APEROL SPRITZ - 9.00

Aperol / Prosecco / Soda Water

COCO AN NUTS - 13.00

Belzasar White/Coconut/Haba Tonka/Pineapple

YOU GO (HUGO) - 12.00

Edelflower / Mint / Tropical fruits

MOULIN ROUGE - 14.00

Belsazar Rose / Gin / Veuve Cliquot Champagne/Hibiscus

GIN & TONIC

TANQUERAY DRY - 12.00

TANQUERAY N°TEN - 14.00

TANQUERAY SEVILLA - 13.00

ROKU - 14.00

MONKEY 47 - 15.00

POLI MARCONI 42 - 14.00

GIN MARE - 15.00

ŞIPSMITH - 15.00

COPPERHEAD - 12.00

PORTER'S ORCHARD - 14.00

DICTATOR TREASURE - 13.00

TEQUILA & MEZCAL

DON JULIO BLANCO - 10,00

DON JULIO REPOSADO - 12,00

DON JULIO AÑEJO - 14,00

DON JULIO 1942 - 27,00

CASAMIGOS JOVEN - 13,00

MONTELOBOS ESPADIN - 14,00



BREAKFAST MENU

FROM 10H TO 11H30 AM

SALTY CROISSANT

1,3,7

CROISSANT + JAM

1,3,7

GREEK YOGURT

1,5,6,7,8,11

AVOCADO TOAST

1,7,8,11

EXTRA:

POACHED EGG 3

SMOKED SALMON 4

AÇAI BOWL

1,5,8,11,13

BANANA PANCAKES

1,3,5,7

PASTRIES

FROM 10H TO 11H30 AM

CROISSANT NATURE - 1,7,3

CROISSANT CHOCO - 1,7,6,3,8

VEGAN BANANA BREAD - 1,5,6,8

BROWNIE - 1,3,7,8

COOKIE - 1,3,7

CINNAMOM ROLLS - 1,3,5,7,8

CUP CAKE - 1,3,5,7,8

COOKIE BURGER - 1,3,7,8

TARTE AUX FRUITS - 1,3,5,7,8

TIRAMISU - 1,3,7

WAFFLES

Oreo / Fresh Fruits
/ Nutella / Whipped
Cream / Bueno / Caramel

1,3,6,7

LUNCH & DINNER

FROM 12-16H00 & 18-21H30

STARTERS

BEEF TARTARE 3,7,8

Gromperkichelchen /
Sour cream / Egg Yolk

2,4,9

COCO CURRY SOUP

Lemon gras / Chives / Green oil
w/ Homemade mushroom ravioli
w/ Homemade prawn ravioli 1, (2), 5, 6, 7, 9

FRIED CAULIFLOWER

Zhoug / Coariander Mayo / Chilli (V)
Pine nuts / Lettuce / Pear

HOT CAMEMBERT 1,5,7

Grilled Bread / Cranberries / herbs

RED TUNA TARTAR 2,4,6,11,12

Ponzu / Avocado / Cilantro

PLATES

CESAR SALAD 1,7,10

Croutons / Tomato / Fried chicken

BAO BUNS 1,7,11

Pulled Pork / Cucumber /
Chilly Mayo

RIB EYE 5,8,7,10,12

Romanesco / Onion confit / Peppers sauce

CHEESE BURGER

Homemade BBQ / French fries
1,7,10,12

FISH AND HERTZ

Cod / Cucumber - Wagame /
Remoulade / Fries 1,3,4,7,10,11

THE SALMON

Fregola Sarda / Peas / Pickled radish
1,2,4,5,7,9

SÔLE MEUNIÈRE

Salad / Potatoes

1,3,5,7,8,

GRILLED LEEK

Green fregola / Arugula / Vinaigrette

TO SHARE

MEAT & CHEESE 1,7

Bread / Olives /
Salty butter

TARTARE BITES 5

SARDINES 1,4,7

Bread / Olives / Salty butter

FRIES 12

PIMENTOS DE PADRON

MINI SALAD 1,7,10

OLIVES

CHICKEN DRUMPSTICKS

Teriyaki / Sesame / Spring onions
1,5,6,11

AÇAI BOWL

Organic / Fresh Fruits /
Nuts / Peanut Butter

1,5,8,11,13



2

ALLERGENS MENU

ALLERGÈNES

1) Les céréales qui contiennent du gluten : Blé (épeautre, kamut), seigle, orge, avoine ou leurs souches hybridées

/ Cereals that contain gluten: Wheat (spelled, kamut), rye, barley, oats or their hybridized strain

2) Les crustacés / Crustaceans

3) Les oeufs / eggs

4) Les poissons / Fish

5) Les arachides / peanuts

6) Le soja / soy

7) Le lait / milk

8) Les fruits à coque: Amandes, noisettes, noix, noix de cajou, noix de pécan, noix du Brésil, pistaches, noix de Macadamia (noix du Queensland)

Nuts: Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia nuts (Queensland nuts)

9) Le céleri / celery

10) La moutarde / mustard

11) Les graines de sésame / sesame seeds

12) Les sulfites et l'anhydride sulfureux (si >10mg/kg ou 10ml/L dans le produit fini)

/ Sulphites and sulfur dioxide (if > 10mg / kg or 10ml / L in the finished product)

13) Le lupin / lupine

14) Les mollusques / Mollusks

