

DISHES

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Dark chocolate fuet													T	
White chocolate fuet			T											
Pannacotta Baileys														
Milk curd with honey														
Apple tarte Tatin													T	
Tiramisu cake														
Caramelized French toast			T										T	
Lemon sorbet														
Mandarin sorbet														
Irish coffee														

ICE CREAMS

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Viennetta			T											
Ice cream covered in almond bits			T											
Truffles / with cream														
Magnum Almond			T											
Magnum Frac													T	
Children's ice cream with surprise			T		T									
Chocolate ice cream, lactose-free														
Chocolate ice cream, sugar-free					T									
Vanilla ice cream														

DRINKS

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Daura														
ORGANIC COFFEES														
Kahova														
Grand Reserve														
Colombia														
Decaffeinated														
ORGANIC TEAS														
Darjeeling														
Shooting Star														
Pu Erh Fresh														
Green tea, ginger and lemon														
Black Chai tea														
ORGANIC INFUSIONS														
Royal Fruits														
Chamomile														
Verbena and mint														
Rooibos with orange														
Vitality														

The composition of our dishes may undergo modifications, so this information is constantly being reviewed.
Request at restaurants the allergen information document which will prevail over any discrepancies with this version.

Based Regulation (EU) 1169/2011 of 25 October, and for each group of allergens referred to in Annex II of the RIAC, we detail in this allergen document the presence of each of them in our dishes.

To carry out this document, technical sheets of each of our raw materials have been requested from our suppliers with a declaration of ingredients and traces and we have identified the potential cross contamination by the usual manufacturing process of each dish.

If you suffer from a food allergy or intolerance to any of these 14 allergens or any other, let us know in order to activate the corresponding protocols.

We believe it is advisable to warn that, despite our high level of awareness and commitment to allergen management, our kitchen is not segmented into separate areas for each group of allergens, which makes it impossible for us to guarantee 100% the absence of cross contamination, although we guarantee the maximum care that they do not occur.

This establishment, as well as all of the El Pòsit group, is associated with the Associació de Celíacs de Catalunya and we have staff trained in gluten-free catering. Our kitchen staff is trained in food handling with special emphasis on allergen management.