# TOULOUSE <br> CAFE - BRASSERIE 



December Edition, 2023

## APPET|ZERS FIICer food

CHICKEN FINGERS 250G/40G 32 LEIGolden-crumbed strips of chicken breast $(200 \mathrm{~g})$ served with a deliciousgarlic mayonnaise (40g), BBQ or mustard. (40g) and honey dip (40g).ALLERGENS: GLUTEN, EGG, SULPHITE, MUSTARDCALORIES: 273 P 18,6G C 16,1G S 1,1G F 14G SF 3,6G SA 285MG E. 1
LABNEH 220G ..... 25 LEI
A fine yogurt cream (150g), served with olives, cherry tomatoes, chickpeas and pita (55g).
ALLERGENS: MILK, GLUTEN, SESAME
CALORIES: 240 P 11G C 19, $1 \mathrm{G} \mathbf{S}$ 1G F 6,1G SF 2 G SA 112MG
FALAFEL 120 G ..... 25 LEIChickpea rissoles (150g) served with a sesame sauce (35g)and with Arabian flat breadALLERGENS: GLUTEN, SESAME, MILKCALORIES: 244 P 7,6G C 26G S 2G F 12,4G SF 2 G SA 260MG
TABBOULEH 120G ..... 22 LEI
Refreshing salad with an intense taste of parsley leaves (85g), lemon and mint, served with Arabian flat bread ( 55 g ).
ALLERGENS: GLUTEN.CALORIES: 164 P 4G C 21G S 2G F 6G SF 0,6G SA 280MG
HUMMUS 220G29 LEIChickpea puree $(150 \mathrm{~g})$ with sesame paste and lemon juice,served with hot peppers, pickled onions, baked chickpeas and pita (55g).ALLERGENS: SESAME, GLUUTEN.CALORIES: 268 P 9 G C 23G S 1G F 16,5G SF 2G SA 127MG
BAKED EGGPLANT AND GOAT CHEESE 180 G30 LEI
Baked eggplant (115g) served with tahini sauce ( 70 g ),goat cheese $(30 \mathrm{~g})$, and Harissa sauce.
ALLERGENS: MILK, SESAME.
CALORIES: 150 P 7,6G C 26G S 2GF 6G SF 0,8G SA 260MG
BABA GHANOUSH 150G ..... 32 LEIEggplant salad* $(150 \mathrm{~g})$ lavoured with olive oil and sesame paste,served with fresh tomatoes and toast. ( 140 g ).ALLERGENS: GLUTEN, SESAME.CALORIES: 375 P 7 G C 25 G S 5,5G F 32 G SF $4,5 \mathrm{G}$ SA 560 MG

[^0]Baked cauliflower ( 150 g ) served with tahini sauce $\left(50 \mathrm{~g}^{\prime}\right)$, roasted pistachios and pomegranate seeds.
ALLERGENS: SUSAN.
CALORIES: 210 P 7 G C 25 G S $1,2 \mathrm{G}$ F4,57G SF 2 G SA 260MG
LOADED FRIES 350 G
33 LEI
A mix of fried potatoes $(200 \mathrm{~g})$ with pancetta $(30 \mathrm{~g})$, Cheddar cheese sauce $(60 \mathrm{~g})$, jalapenos roasted in the oven with 2 types of cheese $(40 \mathrm{~g})$ and a mac sauce $(40 \mathrm{~g})$.
ÁLLERGENS: GLUTEN, MILK, EGG, MUSTARD
CALORII: 312 P 18,6G C 15; 2 G S 2, 1 G SF $3,8 \mathrm{G}$ SA 295MG E1
EGGPLANT SALAD 150 G
32 LEI
Eggplant salad* (150g) with mayonnaise (40g), served with fresh tomatoes ( 50 g ) and to.ast (140g).
ALLERGENS: GLUTĖN,EGG,
CALORIES: 415 P 7G C 25G S 5,5G F 32G SF 4,5G SA 560MG

## ARABIAN PLATE 600G <br> 70 LEI

Hummus ( 125 g ), falafel $(150 \mathrm{~g})$, tabbouleh ( 50 g ); baba ghanoush ( 70 g ), muhammara ( 50 g ), labneh ( 50 g ), baked cauliflower ( 50 g ), olives ( 30 g )

ALLERGENS: GLUTEN, NUTS, SESAME, MILK:
CALORIES: 209 P 5,5G C 15,5G S 1,5G F 14, 5G SF 2 G SA 261MG
CHEESE PLATE (FOR TWO) 400G
Camembert (70g), Grana Padario ( 50 g ), Gorgonzola dolce ( 50 g ), goat chéese $(70 \mathrm{~g})$, walnuts $(20 \mathrm{~g})$; dried apricots $(20 \mathrm{~g})$, apple and grapes ( 1.30 g ).
ALLERGENS: MILK; NUTS.
CALORIES: 320 P 13G C 12G S 10,25G F 24G SF 11G SA 343MG
ITALIAN PLATE (FOR TWO) 500 G
A delicious Italian plate with Prosciutto crudo (35g), Grana Padano $(40 \mathrm{~g})$, Ventricina salami ( 100 g ), Milano salami (50g), Paincetta (50g), Buffala cheese $(60 \mathrm{~g})$, măsline ( 100 g ), rucola, cherry tomatoes and Bruschetta ( 150 g ).
ALLERGENS: GLUTEN, MILK.
3
CALORIES: 356 P 20GC 21G S 3G F 23 G SF 9G SA 860MG


P PROTEINS C CARBO HYDRATES $S$ SUGAR F FAT SF SATURATED FAT SA SALT

* FROZEN PRODUCT


## HOT STARTERS

CHICKEN QUESADILLA 340G ..... 49 LEIFlour tortilla (80g) filled with Mozzarella (20g) and Cheddar (20g),tomatoes $(50 \mathrm{~g})$, chicken $(100 \mathrm{~g})$ grilled and served witha salsasauce (40g), guacamole (40g) and sour cream (40g).
ALLERGENS: GLUTEN, MILK.
CALORIES: 293 P 16 G C 14 G S 2,1G F 20G SF 6,5G SA 462MG E3
CHILLI SHRIMPS 200G ..... 44 LEI
Shrimps* (80g) in a white wine and chilli sauce, garlic and parsley, served with toast (100g).
ALLERGENS: SULPHITE, SHELLFISH, GLUTEN.
CALORIES:152 P 7G C 7,1G S 2G F 12,5G SF 4G SA 149MG
SMASHED BEEF QUESADILLA 500G49 LEI
Flour-tortilla (100g) filled with freshly minced beef $(160 \mathrm{~g})$, Cheddarcheese $(40 \mathrm{~g})$, onions, cucumbers, icebérg lettuce ( 30 g ), tomatoes ( 50 g )served with fries $(250 \mathrm{~g})$ and Mac sauce.
ALLERGENS: GLUTEN, MILK, EGG, MUSTARD.
CALORIES:304 P 12,5G C 22G S $5,75 \mathrm{G}$ F 18,7G SF 6G SA 356MG E2
FISH \& CHIPPS 450 G45 LEI
Cod fish*( 200 g ) in a beer batter, served with fried potatoes ( 200 g ) andtartar sauce ( 50 g ).ALLERGENS: FISH, GLUTEN, EGG, MUSTARD.CALORIES:242 P 16G C 16G S 1,2G F 19,3G SF 6G SA 264MG E2
SOUPS
GOULASH SOUP 400G ..... 32 LEI
Soup with beef cubes, potatoes, onions, caraway seeds and paprika. $(320 \mathrm{~g})$, served with mayo bread $(80 \mathrm{~g})$.
ALLERGENS: GLUTEN.
CALORIES: 111 P 4, 7 G C 16G S 2,1G F 1,58G SF 0,6G SA 277MG
DAILY SOUP 300G ..... 25 LEI
Ask the waiter for our selection.

## PASTA

SPICY MUSHROOM TAGLIATELLE 250 G
34 LEI
Fagliatelle $(100 \mathrm{~g})$, with olive oil, garlic, pepperoncini
and sautéed mushrooms (200g).
ALLERGENS: GLUTEN, EGG, SULPHITE:
CALORIES:182P5GC24GS1GF7G SF 1G SA 292MG

## TAGLIATELLE QUATRO FORMAGI 250 G <br> 49 LEI \& PROSCIUTTO

Pasta (100g) with a sauce from four kinds of fine cheeses, cooked with Proṣciutto (40g), and served with rucola and Parmigiano (20g)
ÁLLERGENS: GLUTEN, EGG, MHLK.
CALORIES: 334 P 15G C 18G S 1G F.23G SF 13G SA 454MG E. 3

## ZUCCHINI CARBONARA 300G

Penne pasta ( 100 g ), in a clasic sauce with bacon, zucchini and freshly Grana Padano ( 80 g ).
ALLERGENS: GLUTEN, EGG, MILK.
CALORIES: 351 P 13GC 25G S 1,3G F 22G SF 10G SA 663MG E3
from beef and vegetables (100g) and Grana Padano (50g).
ALLERGENS: GLUTEN, MILK
CALORIES: 230 P 7,7G C 25G S 4G F 10G SF 3,7G SA 306MG E2
SPAGHETTI POMODORO 250 G ..... 34 LEI
Spaghetti pasta $(100 \mathrm{~g})$ served in a tomato sauce $(100 \mathrm{~g})$with a mixture of breadcrumbs with basil and Grana Padano.ALLERGENS: GLUTEN, MILK.CALORIES: 153 P 4G C 21G S 3,6G F 4G SF 0, 2G SA 229MG
TORTELLINI AL FORNO 250 G34 LEITortellini pasta* $(160 \mathrm{~g})$ filled with cheese, oven-grated in a tomatosauce with Grana Padano (100g).
ALLERGENS: GLUTEN, MILK.
CALORIES: 121 P 2, 8G C 16G S 0,31G F 5,3G SF 3,1G SA 85MG


Our preparations may contain the following allergens. gluten flour, eggs, milk and derivative products celery, sesame, soy, mustard, nuts and sulphites/G.H. 751/2008 on allergens Some preparations contain frozen products/order no. 183/2016

## BuRCers \& SAlOWICHES

FALAFEL BURGER 400 G<br>40 LEI<br>A delicious burger with hummus (20g), falafel (120g), tabbouleh, tahini with yogurt (20g), served in a soft sesame bun (75g) with potato chips* (200g).<br>ALLERGENS: GLUTEN, SESAME, MILK<br>CALORIES: 185 P 3,5G C 10,5G S $1,5 \mathrm{G}$ F 7,5G SF 2 G SA 261MG

BEYOND® BURGER 400G
57 LEI
A delicious plant-based burger* (113g), overed with a vegan mayonnạise (20g), onion, freșh tomato and cucumber,
served in a vegan bun*. (75g) with French fries.* (200g)
ALLERGENS: GLUTEN; SESAME,
CALORIES: 304 P 8 G C 41G S 5G F 14G SF 2G SA 489MG E2

## SPECIAL TOULOUSE BURGER 450G

Freshly minced beef ( 160 g ) cooked as ordered, topped with Cheddar cheese $(20 \mathrm{~g})$ and crispy bácon, served in sesame seeded bun* $(75 \mathrm{~g})$ with Coleslaw salad (180g) and French fries* (200g)
ALLERGENS: GLUTEN, SESAME, EGG; MUSTARD
CALORIES: 281 P 12,5G C 32GS 5,75G F 16G SF 6G SA 356MG E1
MEXICAN BURGER 450 G
57 LEI
Fresh beef $(160 \mathrm{~g})$ cooked as desired, covered with Cheddar cheese, (20g), Jalapeños, guacamole, salsa sauce, served in sesame seeded bun* ( 75 g ) and French fries.* ( 200 g ).
ALLERGENS: GLU'TEA, SESAME, SULPHITE:
CALORIES: 311 P $11,5 \mathrm{G}$ C 22 G S $3,5 \mathrm{G}$ F 18 ; 7 G SF $5,2 \mathrm{G}$ SA 507MG ET
BIG BLUE BURGER 450G
A delicious búrger with beef ( 160 g ), with Gorgonzola ( 40 g ), covered with caramelized onions, (20g), tomatoes, served in sesame seeded bun* $(75 \mathrm{~g})$ with mustard sauce, Coleslaw salad ( 180 g ) and French fries* $(200 \mathrm{~g})$.
ALLERGENS: GLUTEN, SESAME, MILK, EGG, MUSTȦRD.
CALORIES: 281 P 512,5G C 32G S 5,75GF 16 G SF 6G SA 356MG E1

## CROQUE-MONSIEUR 450G

40 LEI
A French classical sandwich of tooast bread (50g), Emmentaler (20g), Mozzarella $(40 \mathrm{~g})$ and ham $(40 \mathrm{~g})$ coated in egg mixture and fried, served with Coleslaw salad (180g) and French fries* (150 g).

ALLERGENS: MILK, EGG, GLUTEN, MUSTARD.
CALORIES: 331 P 16G C 12G S 3G F 21G SF 10G SA 646MG
CROQUE-MADAME 450G
A French classical sandwich of toast bread ( 50 g ), Emmentaler ( 20 g ) and ham $(40 \mathrm{~g})$, fried and served with a fried egg $(45 \mathrm{~g})$, on top with Coleslaw salad ( 180 g ) and French fries* ( 150 g ).
ALLERGENS: MILK, EGG, GLUTEN, MUSTARD.
CALORIES: 334 P 12, $6 \mathrm{G} \mathbf{C} 2 \mathrm{G} \mathbf{~ 2 , 3 G} \mathbf{F} 23,1 \mathrm{G}$ SF 10 G SA 702 MG

## SALADS

DUCK SALAD 350G
A mixture of lettuce (40g), duck confit (180g), Gorgonzola (50g);
pears $(30 \mathrm{~g})$ and tomatoes $(40 \mathrm{~g})$, served with walnut and red wine vinegar vinaigrette (20g):
ALLERGENS: MUSTARD, NUTS, SULPHITE.
CALORIES: 337 P 16,3G C 16G S 4,6G F 26G SF 6,2G SA 540MG
CAESAR SALAD 350 G
49 LEI
Crunchy lettuce (50g) dressed with Caesar classical sauce (40g), served with croutons' (20g), Grana Padano (20g) and grilled chicken breast (150g).
ALLERGENS: MILK, FISH, GLUTEN.
CALORIES: 142 P 12GC 4GS 1GF 9G SF 2GSA 350MG E3
GREEK SALAD 300G
A mixture of tomatoes $(50 \mathrm{~g})$, cuçumbers $(70 \mathrm{~g})$; onions $(20 \mathrm{~g})$, peppers $(70 \mathrm{~g})$, olives $(40 \mathrm{~g})$ served with feta cheese $(40 \mathrm{~g})$, dressed with a specific sauce of olive oil and lemon juice and seasoned with oregano in the Meditérranean style.
ALLERGENS:MILK.
CALORIES: 281 P 12, 5G C 32G S 5, 75 G SF 16 G SF 6 G SA 356 M G

## LABNEH DIP WITH ROASTED VEGETABLES 300G 25 LEI

A mix of cooked vegetables, cauliflower ( 70 g ), sweet potato, carrot, broccoli $(30 \mathrm{~g})$, beetroot (30g), served with Labneh, pickled onions and pomegranate seeds.

ALLERGENS: GLUTEN, MILK.
CALORIES: 191 P $5,3 \mathrm{G}$ C 14 G S $1,2 \mathrm{G}$ F $4,5 \mathrm{G}$ SF $0,8 \mathrm{G}$ SA 161 MG
BUDDHA BOWL 250 G
45 LEI
Salad mix; pea puree* $(60 \mathrm{~g})$, cherry tomatoes $(20 \mathrm{~g})$, beetroot (20g), broccoli (20g), fried chickpeas (20g) and avocado (40g).
ALLERGENS: N/A
CALORIES: 106 P 3, 25 G C 14G S 2 G F 4, 5G SF 0, 8 G SA 163 MG


## MAIIICOURSE

BEEF SHORT RIBS 700G<br>Beef ribs* sous vide (550g) finished in the oven, served with garlic mashed potatoes (200g).<br>ALLERGENS: MILK.<br>CALORIES: 283 P 44, 2 G C 37G S 2 G F 43G SF 21G SA 362MG E1

85 LEI

GARLIC CHICKEN BREAST 500G 57 LEI
Chicken breast (250g), cooked in the oven, served with baked potatoes $(250 \mathrm{~g})$, broccoli $(60 \mathrm{~g})$ and cream sauce with paprika and garlic ( 50 g ).
ALLERGENS: MILK, GLUTEN.
CALORIES: 257 P 14G C 24G S 0,5G F 11G SF 2G SA 319MG
PORK SIRLOIN FORESTIER 400G
59 LEI
Pork sirloin $(250 \mathrm{~g})$ served with a mushroom sauce $(60 \mathrm{~g})$, hot potatoes salad $(250 \mathrm{~g})$ with onion and Pancetta.
ALLERGENS: MILK.
CALORIES: 206 P 9,4G C 12,6G S 1,6G F 13G SF 5,6G SA 312MG E2
CHICKEN FAJITA 350G

Mexican specialty of chicken ( 200 g ), and vegetables stir fried in a pan $(220 \mathrm{~g})$, and served on a hot platter with a salsa sauce $(40 \mathrm{~g})$, a guacamole dip ( 40 g ), Mozzarella ( 30 g ), Jalapeño peppers and sour cream (40g).
ALLERGENS: GLUTEN, MILK.
CALORIES: 281 P 12, 5 G C 32G S 5, 75G F 16G SF 6G SA 356MG E3
PORK BELLY AND SWEET POTATOES 400 G
Pork belly* sous vide ( 180 g ) flavored with spices, baked in the oven, served with a sweet potato, cream (250g) and fried onions.
ALLERGENS: MILK:
CALORIES: 203 P 8,9G C 11, 2 G S 1,8G F 13G SF 5,6G SA 302MG
VEGGIE FAJITA 250G
Vegetarian specialty with bell peppers $(80 \mathrm{~g})$, onions $(100 \mathrm{~g})$, zucchini $(80 \mathrm{~g})$, mushrooms (200g), chilly, roasted in olive oil and served on a hot plate with salsa $(40 \mathrm{~g})$, Jalapeño and guacamole sáuce $(40 \mathrm{~g})$.
ALLERGENS: GLUTEN, MILK.
CALORIES: 144 P 4 G C $16,3 \mathrm{G}$ S $2,7 \mathrm{G}$ F $7,7 \mathrm{G}$ SF 1 G SA 183 MG E3

Minced beef slowly cooked with vegetables (150g), covered with mashed potatoes and gratin in the oven.
ALEERGENS: MILK, EGG.
CALORIES:281 P 42,5G C 32G S 1G F 46G SF 22G SA 356MG
WIENER SCHNITZELL 400 G

Chicken or pork schnitzel ( 200 g ) served with French fries* $(200 \mathrm{~g})$. ALEERGENS: GLUTEN, EGG.
CHICKEN CALORIES: 257.P 14G C 24G S 0,5G F 11G SF 2G SA 319MG E1
PORK CALORIES: 302 P 14G C 25G S 0,5G F 17,7G SF 5,2G SA 400MG E1

## CASSOULET 400G

40 LEI
French specialty cooked in the oven from white beans $(200 \mathrm{~g})$ and pork sausage $(100 \mathrm{~g})$, tomato saüce, garlic, carrot and spices, served with toasted bread (100g)
ALLERGENS: GLUTEN:
CALORIES: 292 P 44, 2 G C 31 G S 1, 8 G F 43 G SF 21 G SA 292 MG
BEEF TARTAR 380G
56 LEI
The famous steak tartare made from freshly minced beef ( 180 g ), seasoned and served raw with green salad (20g), capers, pickled, gherkins and potato chips (200g)
ALLERGENS: GLU产EN, SULPHITE.
CALORIES: 281 P 12,5G C 32G S 5, 75G F 16 G SF 6G SA 35.6MG

## SLOW COOKED BEEF CHEEKS 500G

Beef. cheeks* sous vide (250g) cooked with vegetables, served with mashed potatoes $(250 \mathrm{~g})$ and wine sauce.
ALLERGENS: MILK, SULFITES:
CALORIES: 283 P 44, 2 G̣ C 37G S 2G F 43G SF 21 G SA 362MG E1
MADEMOISELLE BUTTERFLY DUCK LEG 300G 60 LEI
Duck leg $(180 \mathrm{~g})$ confit in duck fatt, served with red cabbage (175g) and potato croquiettes.* (40g).
ALLERGENȘ: GLUTEN; EGG.
CALORIES: 241 P10G C 8G S 8G F 19G SF 6G SA 229MG

Grilled pink salmon fillet* (250g), served with delicious lemon sauce $(40 \mathrm{~g})$, parsley and capers, alongside potatoes $(200 \mathrm{~g})$.
ALLERGENS: FISH, MILK
CALORIES: 284 P 14G C 16G S 1GF 19G SF 6G SA 264MG
WHISKEY GLAZED RIBS 680G
70 LEI
Pork, ribs* $(450 \mathrm{~g})$ marinated and cooked in the oven in a honey and whiskey sauce, served with wedges* $(200 \mathrm{~g})$ and Coleslaw salad (150g).
ALLERGENS: EGG, SULPHITE.
CALORIES: 191 P 12 G C 62G S 2 G F 12 G SF 3G SA 288MG
SWEET POTATO AND CHICKPEA CURRY 350G
45 LEI
A vegan chickpea curry șauce ( 280 g ), sweet potato $(60 \mathrm{~g})$, green peas
( 50 g ), rice $(30 \mathrm{~g})$ and coconut milk, served with Naan bread ( 80 g ).
ALLERGENS: GLUTEN.
CALORIES: 117 P 3,66G C 16G S 4,39G.F 3,66G SF 2,2G SA 177MG


## SIDES

## FRIED POTATOES* 200G 12 LEI

CALORIES: 212 P $2 \mathrm{GC} 7,5 \mathrm{G}$ S 0 GF 22G SF $2,5 \mathrm{G}$ SA 362MG
FRIED SWEET POTATOES* 200G 17 LEI
CALORIES: 212 P 2G C $27,5 \mathrm{G}$ S OG F 11 G SF 2,5G SA 362MG E2
MASHED POTATO 200G 12 LEI
CALORIES: 210 P $2,5 \mathrm{G}$ C 25 G S 1 G F 12 G SF 7 G SA 340MG

## POTATO CHIPS 120 G 12 LEI

CALORIES: P $12,5 \mathrm{G}$ C 32 G S 5;75G F 16 G SF 6G SA 356MG E1
GRILLED VEGETABLES 200G 19 LEI
CALORIES: 40 P 2,5G C 8,5G S 4,5G F 0,5G SF 0G SA 6M.


P PROTEINS C CARBOHYDRATES S SUGAR F FAT SF SATURATED FAT SA SALT * FROZEN PRODUCT

## DESERT <br> 26 LEI

## $140 G$

## CARAMELITA

Delicious homemade apple pie (140g) with runtz, served warm, with vanilla ice cream (70g) and caramel sauce.

ALLERGENS: MILK, GLUTEN.
CALORIES: 305 (P) 3 G (C) 37 G (S) 26 G (F) 17 G (SF) 8 G (SA) 135 MG
140G

## TIRAMISU

140 G The delicious Italian dessert of ass (20g), sugar (20g), cream $(90 \mathrm{~g})$ and pistachio nd pistachio biscuits. served with Amaretti and pistachio

ALLERGENS: MILK, GLUTEN
CALORIES: 246 (P) 4 G (C) 20 G (S) 2 G (F) 6 G SF $0,1 \mathrm{G}$ SA) 280 MG

## VEGAN BROWNIE

140G Negresa with cocoa powder (100g), peanut butter and berries, served with fruit sorbet.
ALLERGENS: GLUTEN, PEANUTS.
CALORIES: 306 (P) $4,1 \mathrm{G}$ (C) 57 G (S) $39,5 \mathrm{G}$ (F) $10,9 \mathrm{G}$ (SF) $1,3 \mathrm{G}$ (SA) 222 MG
LAVA CAKE
140 G Chocolate fondant (60g), served with vanilla ice cream ( 70 g ) and chocolate sauce.
ALLERGENS: MILK, GLUTEN, EGG.
CALORIES: 358 P) 7 G (C) 61 G (S) 30 G (F) 10 G (SF) 2 G (SA) 325 MG

## ALLERGEN LIST <br> As per Directive 2000/13/EC of the European Parliament and <br> of the Council of $\mathbf{2 0}$ March $\mathbf{2 0 0 0}$ food related allergens fall under

 the following categories:1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats and derivates;
2. Crustaceans and derivates;
3. Eggs and derivates;
4. Fish and derivates;
5. Peanuts and derivates;
6. Soybeans and derivates;
7. Milk (including lactose) and derivates;
8. Nuts; namely almonds (Amydalus communis L.), hazelnuts (Corylus avellana), walnuts (Iuglas regia), cashews (Anacardium occidentale), pecan nuts [Caraya illinoiesis•(Wangenh.) K. Koch)] Brazilian nuts (Berthollẹtia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland (Macadamia ternifolia) nuts and derivates;
9. Celery and derivates;
10. Mustard and derivates;
11. Sesame seeds and derivates;
12. Sulphur dioxide/sulphites, where added and at a level above $10 \mathrm{mg} / \mathrm{kg}$ or $10 \mathrm{mg} / \mathrm{L}$ in the finished product. This can be used as a preservative in dried fruit;
13. Lúpin and derivates
14. Molluscs and derivates.

Products derived from frozen products: Green beans, French fries.
vegetarian

# TOULOUSE <br> CAFÉ•BRASSERIE 

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[^0]:    Our preparations may contain the following allergens: gluten flour, eggs, milk and derivative products celery, sesame, soy, mustard, nuts and sulphites/G.H. 751/2008 on allergens Some preparations contain frozen products/order no. 183/2016

