IDENTIFICATION OF THE 14 MAIN ALLERGENS OF THE SAFRAN

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MIRAMAR LA CIGALE HÔTEL THALASSO & SPA						***			T.			SO ₂		
	Cereals containing gluten (wheat, rye, barley, oats)	Shellfish and shellfish- based products	Eggs and egg-based products	Fish and fish-based products	Peanuts and peanut- based products	Soya and soya-based products	Milk and milk-based products (including lactose)	Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios)	Celery and celery-based products	Mustard and mustard- based products	Sesame seeds and sesame seed-based products	Sulphur dioxide and sulphites	Lupin and lupin-based products	Molluscs and mollusc- based products
Grilled aubergine gazpacho							×							
Fish soup	х	х	×	×		х			х			х		х
Ceviche of tuna fish				х			х				×	х		
Sliced avocado with crab meat		х	х				х			х				
Asparagus and organic soft-boiled egg	×		х				×					x		
Semi-cooked foie gras	×						×					x		
Oysters from the rhuys peninsula												×		х
Plate of shrimps		×	х							×		×		
Seafood selection		х	х							×		х		х
Seafood platter		×	х							×		×		х
Curry flavoured wheat pilaf	×						×							
Poke bowl with Soba noodles	×					×	X							
Cockles and clams mariniere	1						×					×		×
Monkfish tournedos in Nori seaweed	×			X			×							^
Oven-roasted Tiger Prawns	1	×					X							
Thick-cut hake and razor clams	×			X			×					×		×
Veal T-bone with morels	1						X					×		
Breizh Burger with Tome de Rhuys	X						X					×		
Pan-fried fillet of beef with peppercorns	1						X					X		
Loin of lamb (6 ribs) in a herb crust	×						X					×		
Crème brulée with Bourbon vanilla			X											
Red fruit macaron			×				X	×						
Chocolate-praline with sunflower seeds			×				×	×						
Harmony of rhubarb and raspberries								^						
The strawberry	×		X				X	×		×				
Mixture of sesonal fruit								×		^				
Orchard fruit with Timut, ice cream	X		×				X	×						
			×											
Refreshing dessert with seasonal sorbets	×		×				×	Х						
Almond milk strawberry terrine			×				×	~						
Gourmet coffee	Х		Х				Х	Х						

IDENTIFICATION OF THE 14 MAIN ALLERGENS OF THE FUSION MENU

MIRAMAR LA CIGALE HÔTEL THALASSO & SPA												SO ₂		
	Cereals containing gluten (wheat, rye, barley, oats)	Shellfish and shellfish- based products	Eggs and egg-based products	Fish and fish-based products	Peanuts and peanut- based products	Soya and soya-based products	Milk and milk-based products (including lactose)	Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios)	Celery and celery- based products	Mustard and mustard- based products	Sesame seeds and sesame seed-based products	Sulphur dioxide and sulphites	Lupin and lupin-based products	Molluscs and mollusc- based products
Ceviche of tuna fish, seaweed tartare and lemon grass flavours, yuzu cream				х			x					х		Х
Semi-cooked foie gras with passion fruit and mangoes	Х							х				х		
Champagne calamondin granita														
Oven-roasted Tiger Prawns, spring vegetables, beurre monté		х					х					х		Х
Platter of Breton cheeses, mixed salad baby leaf with appel and walnuts							х	х				х		
Red fruit pieces	×		х			×	×	x						