Liberta 32 Rue du Pont Neuf 75001 Paris

Allergens presence table

European regulation n° 1169/2011 regarding cutsomers information about foodstuff

FINAL PRODUCT														
THERETRODUCT	Cereals ¹	Eggs	Lactose ²	Peanuts N	uts³	Soy	Sesame	Lupin	Sulphites ⁴	Mustard	Celery	Molluscs	Crustaceans	Fish
					_		TIVO		-					_
Caponata						EIN					1			
									-					\vdash
Roasted Eggplants					-									-
Grilled Mushrooms					_									-
Candied Cherry														
Tomatoes									- 1					-
Marinated Cherry														
Tomatoes									- 1					_
Marinated Artichoke														
Hearts									- 1					
Pitted Olives									1					
Grilled Peppers									1					
Parma Ham									1					
Pistachio Mortadella					1				- 1					
Truffle Sausage									- 1					
Herb Rostello					\neg									
Bresaola					_				<u> </u>					_
Smoked Salmon					_									T
					-									++
Fig Stracciatella														-
Gorgonzola			- 1		_									
Smoked Scamorza			- 1											
Brie de Meaux with														
Apricot			-											
Truffle Hazelnuts					1									
					1A	NTIF	PASTI							
Burrata			1		T									
Fig Stracciatella			T T		_									
Porcini Triangolinis			<u> </u>		\dashv									†
with truffle sauce														1
				\vdash	1	-				_				+
Bruschetta Trio	- 1		-	\vdash	\dashv	-	-	-						١.
Vitello Tonnato				\vdash	_			-						1
Layered Heirloom														
Tomatoes and														1
Mozzarella di Bufala			1											
					PL	LAN	CHES							
Mixed			- 1		1				1					
Charcuterie									- 1					
Vegetables					\dashv									
Cheeses					1									
CITCUSCS			_			ΔΙΔ	DES							
Burrata				т т	ī	7127	DES	Т					T T	_
	-	1			•	-			-					
Caesar	-													-
Goat Cheese			- 1		1	_			1					-
Parma					I				- 1					-
Salmon					1	1	- 1							1
					-	CRU	DO							,
Beef			- 1					ı						<u> </u>
Salmon														1
Heirloom Tomatoes														
and Mozzarella			1						1					
						PLA	TS	•						
Liberta Chicken			1											
Veal Saltimbocca														
Chicken with														
Cilionetti Witti														
Mushrooms														-
Mushrooms			- 1		-									1
Salmon Steak			-											١.
Salmon Steak with Cream			1											1
Salmon Steak			-			Des								_
Salmon Steak with Cream Parmigiana			-			PAS	та							1
Salmon Steak with Cream Parmigiana Porcini Ravioli with			1			PAS	TA							1
Salmon Steak with Cream Parmigiana	1	1	-			PAS	īΤΑ				1			1
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce		1	1			PAS	TA .				ı			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon	-	1	1			PAS	TA				1			1
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce			1 1			PAS	TA				1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon			1 1		1	PAS	TA				1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata	1	1	1			PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with	1	1	1			PAS	TA		ı		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables	1	1	1 1			PAS	TA .		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi	1	1	1 1			PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka	1 1	1	1 1 1 1 1 1			PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella	1	1	1 1			PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle	1 1	1 1 1	1 1 1 1 1 1 1 1		1	PAS	TA .		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken	1 1	1	1 1 1 1 1 1			PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta	1 1	1 1 1	1 1 1 1 1 1 1 1		1	PAS	TA		1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato	1 1	1 1 1	1 1 1 1 1 1 1 1		1	PAS	TA				1			
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Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot	1 1	1 1 1	1 1 1 1 1 1 1 1 1		1				1		1			
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Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffe and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade	1 1	1 1 1	1 1 1 1 1 1 1 1 1		1				1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream	1 1 1	1 1 1 1			1				1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream Coffee Tiramisu	1 1	1 1 1	1 1 1 1 1 1 1 1 1		1				1		1			
Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream Coffee Tiramisu Strawberry Melba with	1 1 1	1 1 1 1			1				1		1			
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Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream Coffee Tiramisu Strawberry Melba with Homemade Whipped Cream	1 1 1	1 1 1 1			1				1		1			
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Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream Coffee Tiramisu Strawberry Melba with Homemade Whipped Cream	1 1 1 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			1				1					
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Salmon Steak with Cream Parmigiana Porcini Ravioli with Port Sauce Tagliatelle with Salmon Mafaldine with Red Pesto and Burrata Linguine with Vegetables Tuscan Gnocchi Conchiglie with Vodka Spicy Stracciatella Rigatoni with Truffle and Chicken Spinach and Ricotta Ravioli with Tomato Sauce Brie de Meaux with Apricot Bowl of Strawberries with Homemade Whipped Cream Coffee Tiramisu Strawberry Melba with Homemade Whipped Cream Half-cooked Chocolate	1 1 1 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			1				1					

Only if the cereals used contain gluten, so one of the following cereals: wheat, rye, orge, barley, spelt, kamut.

Including milk and products thereof.

Nuts: Almonds, Hazelmuts, Nuts, Cashew, Pecan nuts, Brazil nuts, Pistachios, Macadamia nuts and Queensland nuts.

Only it the sulphur dioxide and sulfites quantities are over 10 mg /kg of final product.

All our products may contain traces of cereals, eggs, milk and products thereof, peanuts, nuts, soy, sesame, lupin, sulphites, mustard, celery, molluscs, crustaceans and fish

WHAT TO DO IN A FOOD ALLERGY EMERGENCY

If you have a severe food allergy , your doctor may have prescribed an emergency care ask it. This kit contains a self-injectable dose of adrenaline (a substance that increases heart rate and blood pressure, and dilates the bronchail tubes). It is used in case of anaphylatics chock, without waiting for help.