

La Cucina di Francesco

BENVENUTI

DEAR GUESTS , DEAR FRIENDS ,

Welcome to our house, which we have now had since 2004 .

right in the heart of Bad Neustadt . And we do it with all our hearts.

full of passion and with a team that always has eyes and ears for you –

even if there should be cause for criticism .

We offer you authentic southern Italian cuisine, just like it is around Naples .

where it is loved and enjoyed in Campi Flegrei . On the menu we have

I tweaked it a bit to make it smaller and clearer . Ideally

Just browse through it and get a " taste " !

Of course, we also offer delicious wines , beers and spirits .

And if you ever have a special request for your palate and throat :

Just ask – we will do everything we can to fulfill it .

And now BUON APPETITO with pizza or pasta , with fish or meat,

or preferably vegetarian, vegan or gluten-free .

Enjoy a few pleasant hours with us .

We are happy to be there for you .

**YOURS MASSIMO & ARIANNA
WITH THE ENTIRE TEAM**

La Cucina di Francesco

APERITIF

AP ERITIVOR OS ATOMIO	0.2l	7.50
Rama zzotti Ro sa to, Pro secco, basil leaves		
AP EROL or the CAMPARI SP RITZ	0.2l	7.50
A perol ⁽¹⁾ o der Camp a ri , Pro secco , orange and soda		
L IMONCELLOS PRISTER	0.2l	7.50
Limoncello ice cream, Prosecco , lemon, Limoncello liqueur		
WILD BERRY LILLET	0.2l	7.50
Lillet, Ton i c Wildberry, Waldbeeren		
HUGO	0.2l	7.50
Prosecco, elderflower syrup and mint		
GL ASPROSECCO	0.1l	5.00
Campari Orange ⁽¹⁾	0.2l	7.50
Campari und Orangensaft		
SA NBITTER alcohol-free (1)	0.1l	4.30

FRUIT JUICES

ORANGES or BANANAS or CHERRY JUICE / S chor le 0.2l / 0.4 l	2.50 4.40
APPLE JUICE / S spritzer	0.2l / 0.4l 2.50 4.40
BLACKCURRANT NEDDLER / S spritzer	0.2l / 0.4l 2.50 4.40
KIBA K irsch - B a n a n e / chorl e	0.2l / 0.4l 2.50 4.40

La Cucina di Francesco

SO F TDR INSKS

PUR E ZZA MEDIUM/ ST ILL 0.35l / 0.75l 2.60 4.90

SELTEN'S SPRITY 0.75l 5.90

PEPSI - COLA 0.2l / 0.4l 2.80 5.20

PEPSI ZERO 0.33l 4.70

SCHWIPSCHWAP ORANGE / SEVENUP / COLAMIX 0.2l / 0.4l 2.80 5.20

EISTEPPIRSISCH (1, 2) 0.33l 4.70

GARTEN- LIMONADE PINKGRAPEFRUIT 0.5l 5.90

BITTERLEMON / GINGERALE / TONIC WATER 0.2l 3.90

BIONADE HOLUNDER 0.33l 4.70

ALMDUDLER 0.35l 4.70

La Cucina di Francesco

DRAFT BEER

RADER BER GER PI L S

0.3l / 0.5l 3.20 5.40

RADL ER – C OL ABI ER

0.3l / 0.5l 3.20 5.40

BEER FROM THE BOTTLE

BÜBL E EDE LWE I SS AL KOHOL FREE I

0.5l 5.20

SCHÖFFERHOFER WHEAT

0.5l 5.20

S SCHÖ FF ER HOF HE HE F E DUNK EL

0.5l 5.20

RADER BER GER AL KOH OL FRE IESPILS

0.33l 3.80

C LAUS TH AL ER AL KOHOL FRE I RA DL ER

0.33l 3.80

BÜ B LE B AYE R IS CHE HE LL E S

0.5l 5.20

K LOST ERSCH Y E RN GOLD DARK E L

0.5l 5.50

Z INDORFERN ATUR T RÜBK E LLER BEER

0.5l 5.50

OPEN WINES

White wines



Passo Adagio Trebbiano d'Abruzzo DOC (dry) (a)
Velenosi - Abruzzo 100%

Trebbiano

Notes of yellow peach and white blossoms are underpinned by hay and fennel. Balanced and smooth on the palate.

0.1l glass €3.00 0.2l glass €5.90 0.5l €15.00



Pinot Grigio delle Venezie DOC (dry) (a)
Bolla - Veneto

100% Pinot Grigio

A delightful array of fruity aromas of pear, peach, melon, and fig. Smooth, dry, and structured.

Eq. 0.1l € 3.50 gl. 0.2l € 6.50 Bottle 0.75l € 22.50



Centurio Bianco IGT (semi-dry) (a)

Centurio Minor - Puglia

Chardonnay, Malvasia

Intense aromas of tropical fruits, accompanied by delicate notes of white flowers and a hint of fresh citrus fruit.

0.1l glass €3.50 0.2l glass €6.50 Bottle 0.75l € 22.50

Rose wine



Passo Adagio Cerasuolo d'Abruzzo DOC (semi-dry) (a)
Velenosi - Abruzzo

100% Montepulciano

Hints of rose and violet as well as currant and raspberry, full structure, persistent with delicate fruit notes.

0.1l glass €3.50 0.2l glass €6.50

Red wines



Passo Adagio Montepulciano d'Abruzzo DOC (dry) (a)
Velenosi - Abruzzo 100%

Montepulciano

Fruity and fresh with blackcurrant, strawberry and raspberry. Spicy and smooth, intense and lively.

Eq. 0.1l € 3.00 gl. 0.2l € 5.90 0.5l €15.00



Centurio Primitivo Puglia IGP (semi-dry) (a)

Centurio Minor - Puglia 100%

Primitivo

Seductive aromas of dark berries, ripe figs, and a salty sea breeze. Full-bodied with fruit extract.

0.1l glass €3.50 Eq. 0.2l € 6.50 fl. 0.75l € 22.50



Nero d'Avola Sicilia DOC (dry) (a)
Branciforti dei Bordonaro - Sicily 100%

Nero d'Avola

It delights the palate with an incredibly fruity, yet gentle taste.

0.1l glass €3.50 0.2l glass €6.50 Bottle 0.75l € 22.50

BOTTLED WINES VINE BIANCHI

White wines



Sauvignon Blanc IGT (a)

Collavini - Friuli-Venezia Giulia 100%

Sauvignon Blanc

Fresh and finely structured, its velvety bouquet is reminiscent of sage, elderflower, and tomato. Lively, with plenty of fruit and mineral notes.

Bottle 0.75l € 26.00



Chardonnay Puglia IGT (a)

Tormaresca - Puglia 100%

Chardonnay

A lively, refreshing wine, with a bouquet of apples and lemon, as well as notes of acacia.

Bottle 0.75l € 27.00



Pecorino Offida DOCG (a)

Velenosi - Brands

100% Pecorino

Fruity notes of banana, pineapple, and apple with a hint of cut grass tickle the nose. Distinctly fresh with outstanding notes of light-fleshed fruits.

Bottle 0.75l € 34.00



Prestige Lugana DOC (a)

Cà Maiol - Lombardy

100% Trebbiano di Lugana

Citrus fruit, wild herbs and aromas of light stone fruit.

The dynamic, linear flavor profile is accompanied by fresh acidity, green apple, mandarin orange, and lemon thyme.

Bottle 0.75l € 35.00



Montepulciano d. Gallura sup. DOCG (a)

Sella & Mosca - Sardinia

100% Vermentino

Expressive flavor notes and complex aromas reminiscent of garden herbs and vibrant fruits. Floral nuances round off the taste experience.

Bottle 0.75l € 35.00

BOTTLED WINES VINI ROSSI

Red wines



Brecciarolo Rosso Piceno DOC Superiore (a)
Velenosi - brands

Montepulciano, Sangiovese

An intense, vanilla bouquet. Its lingering, soft, full, and harmonious taste delights the palate and gives it an irresistible character.

Bottle 0.75l € 25.00



Sabazio Rosso di Montepulciano DOC (a)
La Braccasca - Tuscany

Prugnolo Gentile, Merlot

On the nose, fresh floral and fruity notes of violets and red currants are captivating.

Bottle 0.75l € 28.00



Pèppoli Chianti Classico DOCG (a)

Pèppoli - Tuscany

100% Sangiovese

Intensely fruity notes of cherries and strawberries, paired with delicate spice notes and toast aromas.

Bottle 0.75l € 35.00



Torcicoda Primitivo Salento IGT (a)

Tormaresca - Apulia

100% Primitivo

The Torcicoda enchants with its typical varietal aromas of plums and cherries, paired with delicate notes of chocolate and vanilla.

Bottle 0.75l € 35.00



Bansella Nizza DOCG (a)

Prunotto - Piedmont

100% Barbera

This Barbera, matured in first and second-use oak barrels, displays a rich fruitiness. Floral notes of violets, along with hints of chocolate and licorice, complete the aroma.

Bottle 0.75l € 40.00

BOTTLED WINES VINI ROSSI

Red wines



Amarone della Valpolicella DOC Classico (a)

Bollal - Veneto

Corvina, Rondinella

A magnificent Amarone with an intense garnet-red color. Its bouquet reveals the characteristic aromas of cherry jam, raisins and spices.

Bottle 0.75l € 65.00



Annata Brunello di Montalcino DOCG (a)

Villa Poggio Salvi - Tuscany

100% Sangiovese Grosso

Its aroma reveals delicate notes of red fruits and lavender. On the palate, it is dry yet smooth with velvety tannins and a very long, pleasant finish.

Bottle 0.75l € 70.00



Nirvasco Barolo DOCG (a)

Bersano - Piedmont

100% Nebbiolo di Barolo

This classic Barolo is meaty, powerful in taste and has a bouquet reminiscent of violets, licorice and ripe plums.

Bottle 0.75l € 70.00

(a) Contains sulfites (b) Contains milk (c) Contains egg

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La Cucina di Francesco

HOT DRINKS

ESPRESSO	2.50
DOUBLE ESPRESSO	4.50
COFFEE CREAM	2.90
CA P PUC CINO	3.50
LAT T E M ACCHI ATO	4.30
HOT CHOCOLATE LOAD WITH CREAM	4.20
TEA - VARIOUS VARIETIES	4.20

D I G E STIF

L I M O N C E L L O	4 cl	5.00
RAMAZZOTTI	4 cl	5.00
SAMBUCA	4 cl	5.00
GRAPPADELLACASA	4 cl	5.00
FERNETBRANCA	4 cl	5.00
AVERNA	4 cl	5.00
Amaretto	4 cl	5.00
VECCHIAROMAGNA	4 cl	5.50
BAILEYS	4 cl	5.00

La Cucina di Francesco

ANTI P ASTI

1 3 ANTIPASTO ITALIANO 17.90

Various appetizers from our display case with cheese , sausages and olives

1 4 ANTIPASTO DELLA VETRINA 12.50

Various appetizers from our display case

1 8 CARPACCIO DI MANZO 16.50

Tender slices of beef fillet with olive oil, lemon, and Parmesan cheese.
and celery on arugula (2, 3, 1, C)

1 9 BRUSCHETTA AL POMODORO E LACASA 4.50

A slice of homemade toasted bread with fresh tomatoes ,
Mozzarella , basil and arugula (A, J)

2 0 MONTANARA DELLA NONNA 6.90

Deep-fried pizza dough with tomato sauce , Parmesan cheese and basil .

SUP P E N

2 5 CREMA DI POMODORO 6.90

Cream of tomato soup with bread (A)

2 7 ZUPPETTA DI PESCE 12.90

Original Italian fish soup with mushrooms and clams (B , H)

Ca l a m a r i , fish fillet

La Cucina di Francesco

SALAD E

3 0 MISTA SALAD	5.90
Seasonal mixed salad (3)	
3 2 Salad Dippo Modori	9.90
Tomato salad with onions and olives (3 , 9)	
3 3 CAPRESE	11.90
Tomatoes and mozzarella with basil (J, 3)	
3 5 INSALATAALLAFRANCESE	15.90
Mixed salad with artichokes , fried mushrooms , peeled shrimp , bacon and croutons (A, B , 3)	
3 6 INSALATATROPICALE	15.90
Seasonal salad with grilled turkey breast , pineapple , melon , Orange and corn (3 , 5 , 11)	
3 7 INSALATAMARADONA	19.90
Large mixed salad of the season with Argentinian rump steak (approx . 1 0 0 g) (3, 5)	
3 8 INSALATACAPRICCIOSA	15.90
Seasonal mixed salad with ham and cheese , Artis chocolate , Onions, olives, egg and tuna (E, J, 2, 3, 5, 6)	
3 9 Salad Dippers	18.90
Seasonal mixed salad with 4 fried peeled king prawns	

CHOOSE FROM ONE OF THE SUCCESSFUL SINGLES FOR YOUR SALAD :

BA LS AMI CO

OR

JO GHU RT

La Cucina di Francesco

SPAGHETTI

4 5 SPAGHETTINA POLI	12.50
with tomato sauce and Parmesan cheese (A)	
4 6 SPAGHETTI BOLOGNESE	14.90
with minced meat mixed in tomato sauce and Parmesan cheese . (A)	
4 7 SPAGHETTIC CARBONARA	14.90
with bacon , egg yolks, pecorino cream and Parmesan cheese (A, E , J, 3)	
4 8 SPAGHETTIAL GOLF	18.90
with Calamari , Venus clams , peeled king prawns and Garlic in white wine cocktail with tomato sauce – slightly spicy (B , H , 1)	
4 9 SPAGHETTIAGLIOOLIOEPE PERONCINO	11.90
with garlic too , olive oil, Italian chili – hot – and Parmesan cheese . (A)	
50 Spaghetti alla puttanesca	14.50
with capers, olives, cherry tomatoes , garlic and Parmesan cheese . (A)	

PENNETTE

5 5 PENNETTEAIQUATTROFORM AGGI	14.50
with four types of cheese and Parmesan cheese (A, J)	
5 7 PENNETTEALL 'ARRABBIATA	13.90
with cherry tomatoes, garlic too , Italian chili – hot – and Parmesan cheese . (A)	
5 8 PENNETTEALL 'AMATRICIANA	13.90
with tomato sauce , bacon , Onions and Parmesan cheese (A)	
6 4 PENNETTE VEGETARIANS	14.50
with fresh vegetables in tomato sauce (A, J, H, 1)	

TORTELLONI FILLED WITH SPINACH AND RICOTTA

4 1 TORTELLONILEONARDO	17.90
with salmon and zucchini in tomato cream sauce and Parmesan cheese (A, J)	
4 3 TORTELLONI Ischia	14.90
with cherry tomato sauce, basil , wrapped in arugula and Parmesan cheese (A, 3)	

La Cucina di Francesco

TAGLIATELLE

5 1 TAGLIATELLE ALLASANDRA	16.50
with peeled shrimp , zucchini , cream sauce and Parmesan cheese (A, B, J)	
5 2 TAGLIATELLEALSALMONS	17.90
with fresh salmon in cream sauce (A, J, H)	
6 TAGLIATELLE REALE	15.90
with turkey, broccoli, Gorgonzola (A, J, I)	
6 7 TAGLIATELLE IMPERALS	20.50
with beef fillet tips and porcini mushrooms in truffle cream sauce and Parmesan cheese . (B, J)	
6 9 TAGLIATELLE ALLA ZIO RAFFA	20.50
three king prawns with porcini mushrooms in cream sauce and Parmesan cheese (B, J)	

GNOCCHI

6 0 HOMEMADE GNOCCHIMIT HTEMPESTO	13.90
Pesto made with garlic , pine nuts , basil and parmesan	
6 1 GNOCCHIAIFUNGHIDISTAGIONE	15.40
with turkey strips , mushrooms , cream and Parmesan cheese (A, J)	
6 8 GNOCCHIMAREEMONTI	16.90
with salmon , spinach in tomatoes and cream sauce (A , J , H , I)	
1 0 2 GNOCCHI ROMAGNOLI	15.40
with turkey strips , spinach , Gorgonzola and Parmesan cheese (A, J)	

AL FORNO

5 9 GNOCCHISORRENTINA	13.90
with tomato sauce , mozzarella and Parmesan cheese – bake	
6 2 LASAGNEALFORNO	15.90
Bake with minced meat , mozzarella , béchamel sauce and parmesan cheese (A , I , 5 , 6)	

La Cucina di Francesco

ORIGINAL WOOD- FIRED OVEN E N P IZZA

7 0	MARGHERITA (A, J, 1, 2, 5)	10.50 24.50
	Tomatoes and mozzarella rell a	30 cm 50 x 30 cm
7 1	NAPOLI (A, J, 1, 2, 5, 1 0)	13.00 29.50
	Tomatoes , anchovies , capers , garlic , oregano , olives	30 cm 50 x 30 cm
7 2	SALAMI (A, J, 1, 2, 3, 5, 6)	12.00 28.00
	Tomatoes , mozzarella and salami	30 cm 50 x 30 cm
7 3	PROSCIUTTO (A, J, 1, 2, 3, 5, 6)	12.00 28.00
	Tomatoes , mozzarella and ham	30 cm 50 x 30 cm
7 4	HAWAII	13.00 29.00
	Tomatoes, mozzarella, ham, pineapple	30 cm 50 x 30 cm
2 8 5	PEPERONI SAUSAGE (A, J, 1, 2, 3, 5, 6 , 11)	12.00 28.00
	Tomatoes , mozzarella , and pepperoni sausage	30 cm 50 x 30 cm
7 5	FUNGHI (A, J, 1, 2, 3, 5)	13.50 30.00
	Tomatoes , mozzarella and mushrooms	30 cm 50 x 30 cm
7 6	FRUTTIDIMARE (A, J, H, 1, 2, 3, 5, 6 , 11)	16.50 34.00
	Tomatoes , mozzarella , Seafood and kno bl too	30 cm 50 x 30 cm
7 7	TONNO (A, J, H, 1, 2, 3, 5)	16.00 33.00
	Tomatoes , mozzarella , tuna and onions	30 cm 50 x 30 cm
7 8	SANDANIELE (A, J, H, 1, 2, 3, 5, 6)	17.50 35.50
	Tomatoes , mozzarella , San Daniele Parma Ham , Arugula and Parmesan	30 cm 50 x 30 cm
7 9	DIAVOLAPICCANTE (A, J, H, 1, 2, 3, 5, 6)	15.00 32.00
	Tomatoes , mozzarella , ham , bacon and pepperoni sausage – sharp	30 cm 50 x 30 cm
8 1	QUATTROSTAGIONI (A, J, 1, 2, 3, 5, 6)	16.50 34.00
	Tomatoes, mozzarella, ham, salami , Mushrooms and artichokes	30 cm 50 x 30 cm
8 2	GROTTAAZZURRA (A, J, H, 1, 2, 3, 5, 6)	16.50 34.00
	Tomatoes , mozzarella Mushrooms , tuna , ham and pepperoni	30 cm 50 x 30 cm
8 3	ISABELLA (A, J, 1, 2, 3, 5, 6)	17.50 35.50
	Tomatoes , mozzarella , Spinach , Gorgonzola and Parma ham – spicy	30 cm 50 x 30 cm

Did you know ? From now on , all our pizzas are also available gluten - free .

For a surcharge of only 3.50 . Please feel free to contact us .

La Cucina di Francesco

ORIGINAL WOOD- FIRED OVEN E N P IZZA

8 4 ANTIPASTI	(A, J, 1, 2, 4, 5)	15.50	33.00
Tomatoes , mozzarella , fresh vegetables from the appetizer display case	30 cm	50 x 30 cm	
8 5 QUATTROFORMAGGI	(A, J, 1, 2, 5)	15.50	33.00
Mozzarella and four different types of cheese	30 cm	50 x 30 cm	
8 6 SCAMPI	(A, J, H, 1, 2, 5)	18.00	36.00
Tomatoes , mozzarella , shrimp , kno bl also and arugula a	30 cm	50 x 30 cm	
8 7 PULCINELLA	(A, J, 1, 2, 5)	16.50	34.00
Fresh tomatoes , mozzarella , Arugula and Parmesan	30 cm	50 x 30 cm	
8 8 FRANCESCO	(A, E, J, H, 1, 2, 5)	19.50	39.00
Hollandaise sauce , Mozzarella , fried salmon and spinach	30 cm	50 x 30 cm	
8 9 TRADIZIONALE	(A, E , J, 1, 2, 5)	14.00	31.00
Toma tensosse and Italian buffalo mozzarella	30 cm	50 x 30 cm	
2 8 0 MERY	(A, J, 1, 2, 3, 5, 6)	16.50	34.00
Tomatoes, mozzarella , pepperoni sausage, ham, pepperoni , mushrooms	30 cm	50 x 30 cm	
2 8 1 FABIOESAVERIO	(A, J, 1, 2, 3, 5, 6)	15.50	33.00
Tomatoes , mozzarella Pepperoni sausage , Gorgonzola and broccoli	30 cm	50 x 30 cm	
2 8 2 PROSCIUTTOEFUNGHI	(A, J, 1, 2, 3, 5, 6)	15.00	32.00
Tomatoes , mozzarella , Ham and mushrooms	30 cm	50 x 30 cm	
2 8 3 CAPRI	(A, J, 1, 2, 3, 5, 6)	16.50	34.00
Tomatoes , mozzarella , Ham, mushrooms , Broccoli and Parmesan	30 cm	50 x 30 cm	
2 8 4 MULINO	(A, E , J, 1, 2, 3, 5, 6)	16.50	34.00
Moz za rell a , ham , mushrooms , broccoli , hello sauce	30cm	50 x 30 cm	
9 8 PIZZAPANE	(A, 1, 2, 5)	7.00	
Pizza b red natural or with tomato tens auce	30 cm		

EXTRAS AT AN ADDITIONAL COST:

30 cm 50 x 30 cm

S ALAMI (3, 6) , HAM EN (5, 6) , CHA MP IGNONS

2.00 4.00

TUNA (3 , H) , PEPPERONI SAUSAGE (3, 6) , Arugula , PARMESAN (J)

2.50 5.00

CRABS (B) , EGGS (E)

3.00/2.50 6.00/5.00

PARMA HAM EN (3, 6)

3.50 7.00

La Cucina di Francesco

FISH SPECIALITIES

1 0 6 C ALAMA R IALLALI FRONT NE S E 22.90

Squid in cherries and tomato sauce with olives and capers.
d az u Tag li a tel le ^(H, 1, 10)

107C ALAMA RIF RITTI 22.90

Fried squid with fresh fries and salad ^(H, 1, 3)

1 1 4 C ALAMA R IALLA GR IGL IA 22.90

Fresh grilled squid (with breadcrumbs , salt , pepper , garlic)
and parsley) with rosemary potatoes and vegetables ^(H, 1)

1 1 3 GA M B E RO NI ALLA GR I GL IA 25.90

5 grilled king prawns with rosemary potatoes and
Vegetables ^(B)

2 7 0 M IS TO DI P E SC E D EL GIORNO 29.90

1 sea bream, 2 king prawns and calamari from the grill (with breadcrumbs,
Salt , pepper , garlic and parsley) , rosemary potatoes and
Vegetables ^(H)



La Cucina di Francesco

MEAT SPECIAL ITEM

9 0 COT OL E TT AALLA M IL ANE SE

17.90

Breaded and fried pork schnitzel , served with fries and salad

(3)

auf wunsch mit Champignonsosse € 4,50 aufpreis

9 6 A RG EN T INI SCH ES RUM PS T EA KVOM G R ILL

29.90

approx. 250g , premium quality , with herb butter and lemon,

d az u Rosma rinka potatoes and spinach t

1 0 1 T A GL IA T A T OS CA NA

29.90

Sliced rump steak , with arugula and Parmesan cheese ,

d az u Rosma rinka rtoffeln (3)

La Cucina di Francesco

DOLCI		
PANNACOTTA		6.50
Italian Sahnepudding , with sauce on request (J, 1, 2, 4 , 5, 12)		
TIRAMISÚ		7.90
Ladyfingers , mascarpone , Italian liqueur and coffee , served in a glass (A , E , J , 1, 2, 4, 5, 7, 12)		
SOUFFLÉ ALCIOCCOLATO		7.90
Chocolate soufflé with a liquid center (J, 1, 2 , 4) , 5, 12)		
AFFOGATOALCAFFÉ	(J, E, 1, 7)	5.90
A scoop of vanilla ice cream in a hot pan , topped with fresh cream .		
ICED COFFEE	(J, E, 1, 7)	6.00
Cold coffee with vanilla ice cream and cream		

Information on additives that must be declared , according to the food regulations ,
Please refer to the list below :

1 = with colorant
2 = with preservative 3 = with antioxidant

4 = with flavor enhancer
5 = with phosphate 6
= contains phenylalanine source 7 =
contains caffeine

8 = contains quinine 9 =
sulfured 0 = blackened 11
= grown 12 = with sweetener

A = Cereal products
B = Crustaceans
C = Celery
D = Ses ams amen
E = Egg
F = Mustard
G = Molluscs

H = F is ch
I = Sulfur dioxides / Sulfites
J = Milk and L ak to s e
K = Nuts
L = Lupine
M = S o ja a
N = Peanut