

Alder Table Bistro: allergen menu

Every dish on the printed menu against the fourteen listed allergens. Y means declared, a hyphen means not declared. Snapshot 2026-09-08.

Item	Dish	1	2	3	4	5	6	7	8	9	10	11	12	13	14	Count
MENU-01	Roast chicken plate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	0
MENU-02	Tomato soup	-	-	-	-	-	-	Y	-	-	-	-	-	-	-	1
MENU-03	Garden salad	-	-	-	-	-	-	-	-	-	-	-	-	-	-	0
MENU-04	Potato gratin	-	-	-	-	-	-	Y	-	-	-	-	-	-	-	1

Where each declaration comes from

Item	Dish	Declared allergens
MENU-01	Roast chicken plate	none declared from the costed recipe lines
MENU-02	Tomato soup	milk: Cream
MENU-03	Garden salad	none declared from the costed recipe lines
MENU-04	Potato gratin	milk: Cream

Allergen key: 1 cereals containing gluten; 2 crustaceans; 3 eggs; 4 fish; 5 peanuts; 6 soybeans; 7 milk; 8 tree nuts; 9 celery; 10 mustard; 11 sesame; 12 sulphur dioxide and sulphites; 13 lupin; 14 molluscs.

A declaration here is derived from the costed recipe lines only. Water, salt and minor seasonings are outside the shared six ingredient purchase study, and drinks are outside it as well, so this matrix is a fixture and not allergen advice.

Prices and allergen declarations on this menu are taken from plate-costs.csv and allergen-matrix.csv in /files/data/restaurant-costing-v1/restaurant-bistro. Fictional operating data.