

Dessert Wine & Sake Selection

Our service staff is delighted to help you find the best wine and sake pairing for your dessert.

Sake

	300	28
Fukuju „Awasaki Sparkling“, Hyogo, Japan Junmai, the Japanese answer to Bellini lychee & peach flavour		
Fukuju „Yuzu Sake“, Hyogo, Japan Junmai, Sake Liqueur fruity with a slight citrus freshness	500	45
Amabuki „Tete“, Saga, Japan Premium Plum Sake sweet & fruity, elegant acidity	720	61
Amabuki „Apollon“, Saga, Japan Sake Liqueur sweet, blood oranges & ripe plums	720	59
Amami-Oshima, Umeshu, Kagoshima, Japan Shochu Liqueur sweet, full ripe ume plums, honey	125	9.5
	720	60

amount in ml
per bottle

Sweet Wine

Kracher, Burgenland, Illmitz Beerenauslese Cuveé 2017	375	39
Kracher, Burgenland, Illmitz Rosenmuskateller No. 1 Nouvelle Vague 2013	375	69
Chateau D'Yquem, Bordeaux, Sauternes different vintages available	375	329
Antinori, Toscana, Chianti Classico DOCG Vinsato 2013	500	64

Desserts

Tapioca mango & white chocolate panna cotta sorbet coconut espuma tapioca pop-up chocolate	8.5	Cheese Cake japanese cheese cake cheese cake mousse merengue sancho pepper	9.5
Sorbet check with service for variations	8	Frozen Fruits fresh & frozen fruits white chocolate sauce	8