

Dessert Wine & Sake Selection

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

Tapioca 9

mango-white chocolate panna cotta | sorbet | coconut espuma

Cheese Cake 10

japanese cheese cake | cheese cake mousse | meringue |
sancho pepper

Sorbet 9

check with our staff for variations | served by scoop

Ginger Tartlet 9

ginger-vanilla curd | burnt meringue | apple sake gel

Sake

	vol.-%	ml	price
Fukuju „Awasaki Sparkling“, Hyogo, Japan	7	300	28
Junmai, the Japanese answer to Bellini lychee & peach flavour			
Fukuju „Yuzu Sake“, Hyogo, Japan	14	500	45
Junmai, Sake Liqueur fruity with a slight citrus freshness			
Amabuki „Tete“, Saga, Japan	9	125	9.9
Premium Plum Sake 720 61 sweet & fruity, elegant acidity			
Amabuki „Apollon“, Saga, Japan	9	720	59
Sake Liqueur sweet, blood oranges & ripe plums			
Amami-Oshima, Umeshu, Kagoshima, Japan	12	125	9.5
Shochu Liqueur 720 60 sweet, full ripe japanese plums, honey			

Sweet Wine

Kracher, Burgenland, Illmitz	100	9,9
Beerenauslese Cuveé 375 36		
Kracher, Burgenland, Illmitz	375	64
Rosenmuskateller, TBA, No. 1 Nouvelle Vague		
Chateau D'Yquem, Bordeaux, Sauternes	375	399
Antinori, Toscana, Chianti Classico DOCG	500	59
Vinsato		