

## DESSERTS

<i>chocolate fondant, peanut brittle, salted caramel, coconut milk ice cream</i>	8
<i>yuzu crème brûlée</i>	8
<i>poached nashi pear, mascarpone, hot chocolate sauce</i>	8
<i>exotic fruit platter</i>	8
<i>macha and chestnut roulade, vanilla custard</i>	8
<i>selection of homemade ice creams and sorbets</i>	8
<i>farmhouse cheeses, apple and raisin chutney, oat cakes</i>	12

## WINES

<b>saracco, 2018</b> <i>100% moscato bianco, sweet, floral, lightly sparkling</i>	5
<b>sonnenuhr auslese 110, weingut heinrichshof, 2017</b> <i>100% riesling, sweet ripe apple, tropical fruit notes, finishing with lemongrass, orange peel and minerality</i>	7
<b>bergenland, hans tschida, 2007</b> <i>100% samling, a superb rich, noble red sweet wine with apricots, tropical fruits well supported by intense acidity</i>	13
<b>shiraume ginjo umeshu</b> <i>abv 14%</i> <i>notes of dried fruit, dates, cherries and plums on both nose and palate. sweet with rich prune and almond flavours leading to a refreshing clean finish</i>	11