

# Guglhupf

## DESSERT

- pineapple upside down cake** 7  
with pineapple, coconut caramel and  
coconut sherbet
- lemon crème brûlée** 7  
with lemon-poppy seed shortbread
- strawberry rhubarb tart** 7  
lyon farm strawberries and fresh rhubarb  
baked with a ginger marzipan crème  
and served with a buttermilk ice cream
- tahitian vanilla bean panna cotta** 7  
with a blueberry compote and citrus  
meringue buttons
- milk chocolate torte** 7  
with cocoa nib sponge cake, a milk  
chocolate cream, bittersweet chocolate  
sauce and raspberry compote

### dessert wines

- santa julia tardio (500ml) 2008** 7 30  
mendoza, argentina | 100% torrontes.  
lush, sweet & tangy. flowery & honeyed.
- elio perrone moscato d'asti** 30  
"sourgal" 2008  
piemonte, italy | lightly spritzy, sweet  
& tart. muscat grapes, flowers & cedar.
- steindorfer "cuvée seewinkel"** 55  
**beerenausele (375ml) 2005**  
(burgenland, austria) | scheurebe, pinot  
blanc, chardonnay. golden yellow, rich,  
sweet, balanced.
- quinta do infantado** 6 34  
tawny port (medium-dry) nv  
douro, portugal | rich, lightly sweet &  
flavorful. | nuts, caramel, coffee & figs.



The selections on this wine list were chosen specifically  
for the Guglhupf dessert menu by Wine Authorities.

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