

Affäre Finale

APFELSTRUDEL 10

Almonds, raisins, cinnamon
Anglaise, chantilly cream, vanilla ice cream
Pumpkin seed oil

Suggested pairings

Royal Tokaji, Late Harvest, Furmint, Hungary
or
Le Père Jules, Pommeau de Normandie 8

SCHWARZWÄLDER KIRSCHTORTE 12

Black Forest Cake
Morello cherries, chantilly cream, black forest ice cream

Suggested pairings

Gérard Bertrand, Vin Doux Naturel, Banyuls, France 9
or
Etter Kirschwasser, Germany 10

KÄSESAHNENKUCHEN 14

Quark cheese mousse cake
Lemon fluid gel, berry coulis, sorbet

Suggested pairings

Anne Amie, Vin Doux Naturel, Müller-Thurgau, Oregon 8
or
Affäre's housemade limoncello 8

NUSSKUCHEN 14

Nutcake, burnt honey ice cream
Fresh fruit, berries, chantilly cream, chocolate ganache

Suggested pairings

Royal Tokaji, Five Puttonyos Aszú, Hungary 22
or
Alvear, Solera 1910, Pedro Ximénez Viejisimo 24

PAVLOVA 10

Meringue, chantilly cream, chocolate ganache
Fresh fruits & berries, sorbet

Suggested pairings

Von Winning, Riesling, brut, Pfalz 12
or
Kammer, Williams Pear Brandy 8

CHEESE PLATE 20

nuts, fruits, housebaked focaccia

Suggested pairing

Casa Mandel Boullosa, Quinta dos Pesos 1997, Portugal 16
or
Blume, Marillon Eau de Vie 8

THE PAINTED TABLE

Affäre's spectacular & flaming dessert presentation
\$25 per participating guest

Minimum of 2 guests

Choose from above desserts, or let us surprise you!

VINTAGE DESSERT WINE FLIGHT 45

Huet, Cuvée Constance, Vouvray 2016

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Château Rieussec, Sauternes Grand Cru Classé, 2003

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JJ Prüm, Zeltinger Sonnenuhr, Riesling Auslese, Mosel 2012

WINES (2 oz)

Royal Tokaji, 5 Puttonyos Aszú, Hungary 22

Royal Tokaji, Late Harvest, Hungary 12

Anne Amie, Vin Doux Naturel, Müller-Thurgau, Oregon 8

Gérard Bertrand, Vin Doux Naturel, Banyuls, France 9

TerraVox, Norton Report, Weston, Missouri 8

WINES - BOTTLE (375 ml)

Heidi Schröck & Söhne, Beerenauslese, 2022 88

Welschriesling Pinot Blanc Furmint

Rust, Burgenland, Austria

Stift Kloster Neuburg, Eiswein, 2018 80

Grüner Veltliner, Niederösterreich