



INTUU
RESTAURANT

KONNICHIIWA & HOLA!

Welcome to the Restaurant
INTUU, where the best classics
of Japan and Peru
are at home.

NIKKEI-CUISINE

Connection, refinement,
temptation. Unique
combination from the
„land of smiles“ and
distant Latin America.

JOSPER GRILL

Meat, fish, seafood and
vegetables with intensive
flavours become incredibly
juicy on a closed
charcoal grill.

ORGANIC CERTIFIED

Our restaurant is certified
organic. Eggs and dairy
products are mostly in
regional organic quality.

DE-ÖKO-039

FAMILY STYLE

With us, sharing is always
welcome. There are no
classic course-sequences.
We serve whatever's ready,
whenever it's ready.

OPENING HOURS

RESTAURANT INTUU

Mon – Sat 06.00 pm – 10.00 pm

HERBARIUM BAR

Mon – Thurs 06.00 pm – 00.00 am

Fri – Sat 06.00 pm – 01.00 am

Sun 06.00pm – 11.00 pm



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THE INTUU-TEAM RECOMMENDS

INTUU CHEF'S CHOICE

99.00

Leave the decision to our kitchen team and enjoy a culinary journey through Japan and Peru with a perfectly balanced selection of dishes from the INTUU menu. Everything is taken care of, from cold starters to fresh vegetables, meat and fish from our Jospier Grill, as well as a sweet finish.

P.P

For at least 2 people.

INTUU CHEF'S CHOICE VEGETERIAN/VEGAN

69.00

You are also welcome to get our Chef's Choice 100% vegetarian or vegan. For at least 2 people.

P.P

THE HERBARIUM-TEAM RECOMMENDS

FREIGEIST WINE PAIRING

39.00

To perfectly accompany your INTUU dinner, we will serve four selected wines.

FREIGEIST 0,0 DRINKS

35.00

You like to keep your feet on the ground but still crave something new? Then let alcohol-free drinks accompany your dinner and keep you safe to drive.



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AJÍ AMARILLO	fruity Peruvian pepper
CANCHA MAIS	Peruvian roasted corn
EBI	prawn
EDAMAME	soybean
HAMACHI	yellowtail
MAGURO	tuna
MISO	fermented soybean paste
NIGIRI	rice roll topped with fish, meat, vegetables or egg
PIMIENTOS DE PADRÓN	small green peppers
QUINOA	South American andean grain
ROCOTO LECHE DE TIGRE	stock deriving from the preparation of ceviche, topped with chili
SAKE	salmon
SUZUKI	sea bass
TAKO	octopus
Ⓢ	vegetarian dish
YUZU	Asian citrus fruit
MAGURO ZUKE	Japanese beef



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SNACK

PIMIENTOS DE PADRÓN ⑩	9.00
green pepper · miso · sesame · cilantro	
EDAMAME ⑩	9.00
steamed soy bean · sea salt	
ANDEN POPCORN ⑩	7.00
cancha corn · lime	

NIGIRI

2 PCS.

MAGURO	11.00
SAKE	9.00
SUZUKI	9.50
TAKO	10.00
EBI	11.00
HAMACHI	11.00
AVOCADO ⑩	8.00



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ANTICUCHO	South American barbecue sauce
HUANCAÍNA-LECHE DE TIGRE	slightly sour mayonnaise
KAPPA	cucumber
MAGURO	tuna
MAKI	rice rolled in nori, filled with fish, meat or vegetables
MASAGO	Roe from capelin fish
PESCADO	fish, prepared
QUINOA	South American andean grain
SAKE	salmon
SHISO	Asian nettle
SUZUKI	Sea bass
TOBIKO	roe from flying fish
UME	Japanese plum
YUZUKOSHŌ	Japanese sauce consisting of yuzu, salt and chili pepper
🍱	vegetarian dish



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MAKI • ROLLS

MAGURO MAKI tuna	16.00
SAKE MAKI salmon • cucumber	11.00
AVOCADO MAKI ⑤ avocado	10.00
KAPPA MAKI ⑤ cucumber • black sesame	9.00
SAKE UME ROLL tempura-salmon • ume sauce • shiso mayo • avocado	18.00
WHITE ROLL sea bass • asparagus • avocado • shiso • cucumber • truffle	21.00
DRAGON ROLL salmon • asparagus • masago • avocado	19.50
OKTOPUS ROLL crispy onions • avocado • sweet potato straw • anticucho sauce	21.00
CALIFORNIA ROLL prawn • cucumber • avocado • tobiko • spicy mayo	19.50
KAMPYO INARI ROLL ⑤ pickled bottle gourd • fried tofu • avocado yuzu-cream cheese • wakame	16.00
MAKI VEGETARIAN ⑤ green asparagus • avocado • seaweed caviar • crispy quinoa cilantro huancaína leche de tigre	16.00
FUTOMAKI VEGAN ⑤ avocado • mango • kampyo • cucumber • shiso • radish mango-chilli-sauce	16.00
FUTOMAKI PRAWN Prawn • avocado • mango • roman lettuce • mango-chilli-mayo	19.50



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CHÍA

seeds of sage

HUANCAÍNA

slightly spicy cream cheese sauce

NIGIRI

rice roll topped with fish, meat,
vegetables or egg

MISO

fermented soybean paste

OMAKASE

Surprise, the chef decides!

SASHIMI

raw cut fish

DASHI

Japanese fish stock

IKOKU

Ikoku Bonito flakes are delicate flakes of dried
and smoked Bonito fish



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SASHIMI

SASHIMI • 5 PCS. sea bass • tuna • salmon	19.00
SASHIMI VARIATION • 12 PCS. omakase	42.00
SASHIMI VARIATION • 18 PCS. omakase	55.00

SUSHI & SASHIMI

OMAKASE I 3 nigiri • 1 roll • 2 sashimi	32.00
6 nigiri • 2 rolls • 4 sashimi	57.00
12 nigiri • 3 rolls • 6 sashimi	89.00

SOUP

MISO dashi • miso • tofu • spring onions • wakame	11.00
IKOKU UDON udon • yolk • shitake • spring onions • garlic	12.00

BOTH SOUPS CAN BE ORDERED VEGAN



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AJÍ LECHE	sour chili stock
CANCHA	Peruvian corn
CEVICHE	traditional Peruvian dish
HAMACHI	yellowtail
HUANCAÍNA	slightly spicy cream cheese sauce
KIMCHI	fermented vegetables
LECHE DE TIGRE	stock deriving from preparation of ceviche
MAGURO	tuna
PONZU	soy sauce with citrus
SAKE	salmon
SHIITAKE	Asian mushroom
SHOYU	soy sauce
SUZUKI	sea bass
TATAKI	meat or fish, slightly grilled with a raw core
TEMPURA	meat, fish or vegetables dipped in batter and deep-fried; Japanese way of preparation
TORTILLA	Latin American flat bread
UNAGI	freshwater eel
QUINOA	South American andean grain
Ⓢ	vegetarian dish
YUZU	Asian citrus fruit



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COLD DISHES

SEA BASS CEVICHE sea bass · avocado · cancha · sweet potato · red onions leche de tigre · cilantro	19.00
VEGETABLE CEVICHE ☺ radish · tomato · cucumber · green asparagus · avocado sweet potato · onion · passion fruit · cilantro	17.00
CEVICHE TOSTADA prawn · hamachi · ají leche · tortilla	21.00
BEEF TATAKI grilled sirloin · ponzu · ginger · garlic · truffle	18.00
SPICY TUNA tuna tatar · spicy mayo · sesame · crispy rice · unagi sauce	19.00
SPINACH ☺ spinach · papaya · garlic chips · black sesame sugar beet soy dressing	11.00
SALMON TIRADITO radish · ají-pepper cream · cherry tomatoes	20.00

POKE

SHOYU POKE maguro · sake · suzuki · hamachi · seaweed caviar · sesame kimchi cream · yuzu	18.00
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TEMPURA

CALAMARI spicy mayo · aji leche	18.00
SHRIMPS shrimp · huancaína · ponzu	19.00
VEGETARIAN ☺ lotus root · eggplant · shiitake · zucchini · sweet potato asparagus · pumpkin · grated radish & ginger · ponzu	14.00



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AJÍ AMARILLO	Peruvian pepper
ANTICUCHO	South American barbecue sauce
BAO	steamed Japanese bun
CANCHA	Peruvian corn
DAIKON	Japanese raddish
KARASHI SENF	Japanese wasabi mustard
MISO	fermented soybean paste
PANKO	Japanese bread crumbs
POLLO A LA BRASA	Peruvian roast chicken
POLLO FINO A LA BRASA	Peruvian roast chicken, boneless upper leg
PONZU	soy sauce with citrus
SALSA CRIOLLA	tomato-onion salsa with cilantro
SHICHIMI	Japanese spice mix
SHIITAKE	Asian mushroom
TONKATSU	saddle of pork coated in panko
YAKITORI	poultry on the skewer
YUZUKOSHŌ	Japanese sauce consisting of yuzu, salt and chili pepper
XO BEEF	cattle which spent ten fulfilling years on a meadow and in appropriate conditions to the species
⑩	vegetarian dish



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FROM THE COUNTRYSIDE

TONKATSU saddle of duroc pork coated in panko · coleslaw yuzukoshō · karashi mustard · tonkatsu sauce	23.00
CRISPY PORK BELLY pork belly from straw pigs mashed sweet potatoes · sticky sauce	19.50
POULTRY YAKITORI marinated chicken · teriyaki sauce · shichimi	18.00
SHORT RIB · 400G 48h cooked short rib · japanese BBQ sauce salsa criolla · anticucho sauce	38.00
SHORT RIB SLIDER · 2 PCS. short rib · yuzukoshō mayo · daikon · bao	18.00
PERUVIAN CHICKEN · SPICY marinated corn-fed chicken pollo fino tomatoes · onions · cilantro	22.00
LOMO SALTADO RISOTTO risotto · beef tenderloin · onions · tomatoes · cilantro	30.00

FROM THE SEA

SALMON FILLET MARINATED IN MISO grilled salmon fillet · sour cucumber salad · chili	29.00
OCTOPUS octopus · salsa pebre · corn cream · panko	29.00
TUNA tuna · BBQ rub · pak choi · japanese dressing	33.00



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ANTICUCHO

South American barbecue sauce

AJÍ

Peruvian chili

DASHI

Japanese fish stock

DRY AGED

dry aged

JOSPER-GRILL

closed charcoal grill with the ability to grill and smoke at the same time

MISO

fermented soybean paste

PONZU

soy sauce with citrus

SALSA CRIOLLA

tomato-onion salsa with cilantro

SESAM WAFU

Japanese dressing with sesame

SHISO BUTTER

spicy Japanese butter with shiso and herbs

WAGYU

Japanese beef

XO BEEF

cattle which spent ten fulfilling years on a meadow and in appropriate conditions to the species.



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FROM THE JOSPER

HEIFER BEEF STEAK FROM GERMANY

RUMPSTEAK	250 g	39.00
RIB EYE	250 g	39.00
FLANK STEAK	250 g	29.00
RINDERFILLET	200 g	49.00

WAGYU RIB-EYE · AUSTRALIA	250 g	99.00
	125 g	50.00
TOFU DENGAKU ⑤	250 g	19.00

BBQ sauce · yuzukoshō · miso

EVERY STEAK IS SERVED WITH
ANTICUCHO · SALSA CRIOLLA

FROM THE FIELD

GREEN ASPARAGUS ⑤	11.00
grilled asparagus · sesame wafu	

AVOCADO ⑤	8.00
avocado from the josper · ají ponzu	

EGGPLANT ⑤	8.00
fried eggplant · miso	

BROCCOLI ⑤	8.00
roasted broccoli · miso · dashi · sesame	

WHITE RICE ⑤	6.00
steamed rice · sesame	

SWEET POTATO FRIES ⑤	8.00
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ROASTED VEGETABLES ⑤	7.00
from the josper grill · carrot · jerusalem artichoke corn · potato · shiso butter · huancaína	

PLÁTANO PARILLA ⑤	5.00
from the josper · plantain · shichimi	

TRUFFLE FRIES	10.00
truffle mayo	



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**DULCE DE LECHE
YUZU**

caramelized condensed milk
Asian citrus fruit



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DESSERT

CHOCOLATE 12.00

hot chocolate cake · dulce de leche ice cream
caramel sauce

PIE DE LIMÓN 12.00

lemon tarte · gin tonic sorbet

DRUNKEN PINEAPPLE 12.00

flamed pineapple · chocolate-chili ice cream · rum

ICE CREAM VARIATION

three scoops 9.00

five scoops 15.00

please ask our service team about our current ice cream selection

DESSERT VARIATION

for two people 28.00

for four people 46.00

CHILDREN'S MENU

SUSHI VARIATION 12.00

SALMON FILLET 12.00

CRISPY SCHNITZEL 12.00



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APERITIVES & COCKTAILS

FREIGEIST SECCO sparkling wine · homemade syrup	0.20 l	10.00
TAITTINGER BRUT RESERVÉ	0.10 l	14.00
FREIGEIST SEKT	0.10 l 0.75 l	9.00 45.00
VON HALLERS GIN & TONIC		14.70
PISCO SOUR pisco · lemon · sugar · egg whites · inca bitters		14.00
SWEET BLUSH gin · campari · rosé port · lemon · rhubarb · mint		13.00
FIRE PUNCH mellow corn · green chartreuse · pineapple · cinnamon · chili agave · lime · aromatic bitter		15.00
MYSTIC PINK ASTER pear brandy · lillet rosé · blueberry · raspberry · tonka bean lemon · rosé prosecco		15.00
ESPRESSO MARTINI HERBARIUM style		12.00
KEIN SECCO · NON-ALCOHOLIC Sparkling non-alcoholic beverage from dealcoholised wine <0,5 % vol	0.10 l 0.75 l	8.00 34.00
HIGADO LIBRE · NON-ALCOHOLIC black tea · spices · lime · ginger lemonade		13.00
CARRIE NATION · NON-ALCOHOLIC lyre's london spirit · juniper tea · granny smith · lime · celery		13.00
HOME-MADE LEMONADE · NON-ALCOHOLIC		6.50



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SOFT DRINKS

FRITZ KOLA	0.20 l	4.50
FRITZ KOLA · SUPERZERO	0.20 l	4.50
FRITZ ORANGE	0.20 l	4.50
FRITZ MISCHMASCH	0.20 l	4.50
FRITZ ZITRONE	0.20 l	4.50
SCHWEPPES · DRY TONIC	0.20 l	4.70
SCHWEPPES · GINGER ALE	0.20 l	4.70
SCHWEPPES · BITTER LEMON	0.20 l	4.70
FEVER TREE · MEDITERRANEAN TONIC	0.20 l	6.90
FEVER TREE · INDIAN TONIC	0.20 l	6.90
LIMOMENT APPLE · MINT	0.33 l	5.60
LIMOMENT APPLE · ROSE	0.33 l	5.60
LIMOMENT PEAR · GREEN TEA	0.33 l	5.60
LIMOMENT RHUBARB · ELDERBERRY	0.33 l	5.60

JUICES

FREIGEIST APPLE JUICE	0.20 l	4.50
bottled by Creydt · naturally cloudy · local harvest	0.70 l	13.00
ORANGE	0.20 l	4.50
ALL JUICES ARE ALSO AVAILABLE AS SPRITZERS		4.10

VIVA CON AGUA

MINERAL WATER · LOUD	0.33 l	4.50
	0.75 l	8.90
MINERAL WATER · SOFT	0.33 l	4.50
	0.75 l	8.90



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COFFEE • ORGANIC

CAFÉ CREMA	4.10
CAFE LATTE	4.60
ESPRESSO	3.50
DOUBLE ESPRESSO	5.90
CAPPUCCINO	4.60
LATTE MACCHIATO	5.70
HOT CHOCOLATE	4.10

TEA

FRESH GINGER TEA	6.60
ENGLISH BREAKFAST • ORGANIC BLACK TEA	6.60
HIGH DARLING • ORGANIC DARJEELING	6.60
LAZY DAZE • ORGANIC EARL GREY	6.60
LOW RIDER • ORGANIC GREEN TEA JAPAN	6.60
MAYBE BABY • ORGANIC FRUIT TEA	6.60
MASTER MINT • ORAGNIC MINT TEA	6.60
SMOOTH OPERATOR • ORGANIC CAMOMILE TEA	6.60
DIGITAL DETOX • ORGANIC FRUIT TEA	6.60
SPACE COOKIE • ORGANIC HERBAL-SPICE TEA	6.60
HEIDI'S DELIGHT • ORGANIC HERBAL TEA	6.60
ORANGE SAFARI • ORGANIC ROOIBOS TEA VANILLA-ORANGE	6.60



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BEER

GÖTTINGER EDEL PILS	0.30 l	4.70
	0.50 l	6.00
ALSTER	0.30 l	4.70
	0.50 l	6.00
BERGBRÄU SOLLINGER LAGER	0.30 l	4.70
	0.50 l	6.00
BERGBRÄU ALTSTADT DARK BEER	0.30 l	5.50
	0.50 l	6.50
BERGBRÄU WHEAT BEER	0.50 l	6.00
BERGBRÄU WHEAT BEER · NON-ALCOHOLIC	0.50 l	6.00
EINBECKER BRAUHERREN PILS · NON-ALCOHOLIC	0.33 l	4.70
KIRIN · JAPAN	0.33 l	7.10



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VINEYARD SPREITZER · RHEINGAU

2024 Riesling · Vintage wine

Flavors of ripe apple with a dash of sweetness. Good finish with fruit and minerality.

VINEYARD BECKER LANDGRAF · RHEINHESSEN

2024 FRElgeist Cuvée · Pinot Blanc · Chardonnay · Riesling

Fine fruit. Salty minerality with a soft, creamy acid.

VINEYARD PFANNEBECKER · RHEINHESSEN

2025 Sauvignon Blanc · Vintage wine · Organic

Flavors of freshly mowed grass with green bell pepper and a hint of floral scent. Firm body with a lot of strength. Deep with a long-lasting finish.

2025 Pinot Gris · Estate wine · Organic

Delicate bouquet with spice and freshness, sweet-herbal and a touch of citrus.

VINEYARD WALTER · MOSEL

2025 FRElgeist Riesling Kabinett

Intense aromas of tropical fruit, papaya and pineapple. Spicy on the palate, with vibrant acidity balancing the fruit. Delicate sweetness and a long finish.

VINEYARD LANDERER · BADEN

2025 Pinot Blanc

Focused bouquet with ripe pear, mirabelle and smoke, yellow flowers and mineral hints, white pepper.

VINEYARD AM STEIN · FRANKEN

2024 Würzburger Silvaner

Yellow-fruited and spicy, with gripping minerality and assertive structure. Taut and precise on the palate, featuring remarkable acidity and lasting aromatic presence.

VINEYARD JOHANN TOPF · STRASSERTAL KAMPTAL AC

2025 Green Veltliner Strassertal Kamptal DAC

Bright and golden yellow. Bouquet of green apple, white pepper, grapefruit, and lime blossom. Classy and fresh on the tongue. Lively with noticeable minerality.

VINEYARD JEAN LEON · Penedés

2025 Chardonnay

Tropical fruit aromas of pineapple and mango, fresh and clean in style. Light and balanced on the palate, with elegant presence. Modern, charming and full of character.

VINEYARD ENDRIZZI · TRENTINO

2024 Pinot Grigio

Straw-yellow color with golden reflections. Delicate, pleasantly persistent aroma reminiscent of Williams pears. Dry, full, and harmonious taste.



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WHITE WINES · OPEN BOTTLES

GERMANY

VINEYARD SPREITZER · RHEINGAU

2024 Riesling · Vintage wine	0.15 l	9.00
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VINEYARD BECKER LANDGRAF · RHEINHESSEN

2024 FRElgeist Cuvée · Pinot Blanc · Chardonnay · Riesling	0.15 l	8.00
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Kein Wein · dealcoholized wine · <0,5% vol	0.15 l	8.00
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VINEYARD WALTER · MOSEL

2025 FRElgeist Riesling Kabinett	0.15 l	8.00
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VINEYARD PFANNEBECKER · RHEINHESSEN

2025 Sauvignon Blanc · Vintage wine · <i>Organic</i>	0.15 l	9.00
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2025 Pinot Gris · Estate Wine · <i>Organic</i>	0.15 l	8.00
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VINEYARD LANDERER · BADEN

2025 Pinot Blanc · Vintage wine	0.15 l	8.50
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VINEYARD BECKER LANDGRAF · RHEINHESSEN

2025 Chardonnay · Pinot Blanc	0.15 l	8.00
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VINEYARD AM STEIN · FRANKEN

2024 Würzburger Silvaner · <i>Organic</i>	0.15 l	10.50
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AUSTRIA

VINEYARD JOHANN TOPF · STRASSERTAL KAMPTAL AC

2025 Green Veltliner	0.15 l	9.00
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SPAIN

VINEYARD JEAN LEON · PENEDÉS

2025 3055 Chardonnay	0.15 l	9.50
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ITALY

VINEYARD ENDRIZZI · TRENTINO

2024 Pinot Grigio	0.15 l	9.00
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VINEYARD PFANNEBECKER • RHEINHESSEN

2022 FRElgeist Cuvée

Cuvée of Cabernet Franc, Cabernet Dorsa, Lemberger and Syrah. Fine scent of raspberry, cassis and dark fruits. Very elegant and with strength and fine spice. The Cuvée matures for twelve months in an oakwood barrel and is declared as an organic wine.

2018 Syrah

Deep, spicy notes of cherry and plum, layered with smoky pepper and subtle herbal spice. Silky tannins and clear minerality. A characterful Syrah from organically hand-harvested grapes.

KAIKEN WINES ESTATE • MENDOZA

2023 Malbec

This wine possesses a juicy, very complex and excellent structure. The taste is dominated by dark fruits and soft tannins. Wonderful and long-lasting finish.

VINEYARD ALAMOS • MENDOZA

2024 Cabernet Sauvignon

Hand-harvested and aged in oak. Cassis, mint, eucalyptus, and tobacco meet soft tannins and a powerful structure.

TORMARESCA – ANTINORI • APULIA

2023 Torcicoda Primitivo Salento

Enchanting flavors of plum and cherry accompanied by soft notes of chocolate and vanilla. Soft tannins and a sustainable finish mark the essence of this ten-month-aged red wine.

VINEYARD ENDRIZZI • TRENTINO

2022 Teroldego Classico

Intense ruby red color, long-lasting flavor reminiscent of raspberries and blackberries. Soft and smooth, with a long finish.

LA CARBONERA • RIOJA

2022 Malpastor Crianza

An elegant Tempranillo with vibrant fruit, spicy-mineral nuances, and silky-juicy tannins. A wine from Familia Torres – pioneers of winemaking in Penedès.

VINEYARD WALTER • MOSEL

2024 FRElgeist Rosé

A cool and fresh rosé, which makes the perfect summer aperitif.

VINEYARD GÉRARD BERTRAND • LANGUEDOC

2025 Gris Blanc Pays d'Oc

Pale, shiny yellow. Strong notes of apples, pears, and nectarines. Dry, soft and strong on the tongue with harmonic balance of aromatic acid.



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RED WINES • OPEN BOTTLES

GERMANY

VINEYARD PFANNEBECKER • RHEINHESSEN

2022 FRElgeist Cuvée • Cabernet Franc • Cabernet Dorsa
Lemberger • Syrah • *Organic*

0.15 l 8.00

2018 Syrah

0.15 l 9.50

ARGENTINA

KAIKEN WINES ESTATE • MENDOZA

2023 Malbec

0.15 l 8.50

ALAMOS • MENDOZA

2024 Cabernet • Sauvignon

0.15 l 9.00

ITALY

TORMARESCA – ANTINORI • APULIA

2023 Torcicoda Primitivo Salento

0.15 l 10.50

VINEYARD ENDRIZZI • TRENTINO

2022 Teroldego Classico

0.15 l 9.00

SPAIN

LA CARBONERA • RIOJA

2022 Malpastor Crianza

0.15 l 9.50

ROSÉ WINES • OPEN BOTTLES

GERMANY

VINEYARD WALTER • MOSEL

2024 FRElgeist Rosé

0.15 l 8.00

FRANCE

WEINGUT GÉRARD BERTRAND • LANGUEDOC

2025 Gris Blanc Pays d'Oc

0.15 l 8.50



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VINEYARD SPREITZER · RHEINGAU

Most of the grapes are harvested by hand.

VINEYARD BECKER LANDGRAF · RHEINHESSEN

The wines of Becker Landgraf feel the power of passion and have rough edges.

VINEYARD PFANNEBECKER · RHEINHESSEN

The experience of generations combined with modern organic cultivation.



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WHITE WINES · BOTTLES

GERMANY

VINEYARD JOSEF SPREITZER · RHEINGAU

2024 Riesling · Vintage wine 40.00

Flavors of ripe apple fruit with a touch of sweetness. Fruity, mineral.

2024 Oestricher Doosberg · Alte Reben 52.00

Cool nose with herbs, candied citrus and some peach scent. Cool and clear; fine juicy fruit, especially stone fruit some melting as well as some extract sweetness; great complexity; long finish with fine mineral saltiness.

2022 Oestricher Rosengarten Riesling GG 74.00

This wine inherits the scent of yellow stone fruit. Gracefully balanced and playful. Very juicy on the tongue, accompanied by a soft, clear structure of acid, the Rosengarten demonstrates its exciting and delicate nature time and time again.

VINEYARD BECKER LANDGRAF · RHEINHESSEN

2024 FRElgeist Cuvée · Pinot Blanc · Chardonnay · Riesling 34.00

2024 1.5L Bottle 57.00

Fine fruit. Fine salty minerality with creamy acidity.

2022 Chardonnay Gau-Odernheim · Vintage wine 43.00

A fine structure with salty minerality. Aromas of rich fruit, with delicate melting.

2025 Pinot Blanc · Chardonnay 37.00

Fine fruit, yellow fruit and some almonds. Elegant, fine salty minerality with a gentle, slightly creamy acidity.

2021 Riesling Herrgottspfad · Vintage wine 50.00

Spicy mineral, the wood flatters with light fruit acidity.

Kein Wein · dealcoholized wine · <0,5% vol 34.00

A full-bodied wine experience, crafted to be enjoyed without alcohol

VINEYARD PFANNEBECKER · RHEINHESSEN

2025 Sauvignon Blanc · Vintage wine · Organic 38.00

Aromas of freshly mown grass with green bell pepper and some floral scent. Deep and complex with a long finish.

2024 Pfeddersheimer Pinot Blanc · Vintage wine · Organic 43.00

Cool, herbal scents. Thick body with a lot of strength. Soft, velvety tannins and a complex finish.

2024 Chardonnay · Vintage wine · Organic 37.00

Fine fragrance, clean and clear. Reminiscent of yellow fruits and alpine herbs.

2023 Riesling Auslese vom Löß · Organic 40.00

Aroma of alpine herbs, mirabelle plums and citrus with delicate sweetness, a hint of tart grapefruit and vibrant freshness.



INTUU
RESTAURANT

VINEYARD DREISSIGACKER · RHEINHESSEN

PASSION – We grant our wines the time they deserve.

VINEYARD WALTER · MOSEL

Intense, expressive and delicious wines.

VINEYARD ST. ANTONY · RHEINHESSEN

“Whoever gets the idea of cultivating a vineyard that is characterized by steep slopes in an organically sustainable manner has to be a little crazy.” – Dirk Würtz



INTUU
RESTAURANT

VINEYARD DREISSIGACKER · RHEINHESSEN

2022 Westhofener Chardonnay · Vintage wine

70.00

Aromas of toasted notes, candied nuts, quince and some pear. Dense body with power. Fine tannins. Deep and complex. Long finish.

VINEYARD WALTER · MOSEL

2024 Pinot Blanc

35.00

Finely balanced acidity and complex minerality characterize this white burgundy. This is underpinned by the nutty melt typical of the grape variety. Citrus fruits, apples and quince can be found on the nose.

2025 FRElgeist Riesling Kabinett

37.00

Intense aroma of tropical fruits, papaya and pineapple. Powerful and spicy, the fruit integrated by perfect acidity. Fine sweetness, very long finish.

2022 Briedeler Schäferlay Riesling Spätlese

40.00

Overwhelming fruity nose with floral accents. Fine spicy, mineral coolness, beautiful balance, very elegant, finest melt, almost endless reverberation.

VINEYARD ST. ANTONY · RHEINHESSEN

2022 Nierstein Orbel Riesling Dry GG

68.00

This wine is characterized by a strong yellow with golden flares. Compromised, thick bouquet of delicate notes of ripe tropical fruit and peach. Its maturation in oakwood barrels accounts for the long-lasting and balanced finish.



INTUU
RESTAURANT

VINEYARD CLEMENS BUSCH · MOSEL

Growth within and with nature – our main goal is the creation of high-quality wines that stand for themselves. We want to achieve this goal through environmental awareness.

VINEYARD SCHWANE · FRANKEN

Stefan Ott creates wines that are full-bodied and full of character. Something for everybody!

VINEYARD AM STEIN · FRANKEN

Shaped by terroir, precise and full of energy. Characterful wines from the region's finest steep slopes.

VINEYARD LANDERER · BADEN

The soil gives the potential, Johannes Landerer and his team the natural and attentive care. Viticulture means for him a symbiosis of tradition, passion and responsibility.

VINEYARD RINGS · PFALZ

Andreas and Steffen Rings are known for their top-tier wines, which remains true for this year.



INTUU
RESTAURANT

VINEYARD CLEMENS BUSCH · MOSEL

2022 Marienburg Riesling Rothenpfad GG · Organic

78.00

Despite the low alcohol, we have deep, spicy, melting, almost caramel sweetness under the exciting, vibrating red slate minerality. Baked apple and tangerine on the nose. Fine pear, white stone fruit. Great pull in the mouth, almost explosive and crisp.

VINEYARD SCHWANE · FRANKEN

2023 Scheurebe · Vintage wine

43.00

On the palate, one experiences a true explosion of aromas with a hint of residual sweetness. Herbs, minerality, juicy fruit and a spicy-melting finish.

VINEYARD AM STEIN · FRANKEN

2023 Würzburger Silvaner · Ortswein · Organic

47.00

Expressive and structures, shaped by shell limestone soils. Herbal spice, delicate fruit and chalky minerality – uncompromisingly dry. A fine acidity keeps it fresh, vibrant, and balanced.

2024 Innere Leiste Silvaner · Organic

61.00

Generous like the site itself: yellow-fruited and spicy, with gripping minerality and assertive structure. Taut on the palate, with precise acidity and a long finish. Despite its depth and stature, it remains fresh, focused, and elegant.

2022 Stetten Silvaner GG · Organic

91.00

Powerful and mineral-driven, with yellow fruit, fennel, pepper, and smoky herbal spice. Exceptionally long on the palate – a wine for special occasions.

VINEYARD LANDERER · BADEN

2025 Pinot Blanc · Lössterrassen · Vintage wine

37.00

Fine herbs with pome fruit and tart candied citrus. Clear and fine-juicy, firm body with power and backbone, appears slender at the same time.

VINEYARD RINGS · PFALZ

2025 Sauvignon Blanc · Vintage wine · Organic

42.00

Neither Loire, nor New Zealand, but Pfalz. Fresh Sauvignon Blanc aromatics with body and nice length.



INTUU
RESTAURANT

VINEYARD ENDRIZZI • TRENTINO

Endrizzi is one of the first wineries in the entire Trentino/South Tyrol region to be committed to environmentally friendly viticulture.

VINEYARD CA' MAIOL • LUGANA

Since 1967, the Ca' Maiol vineyard on the southern shore of Lake Garda has been blending tradition with innovation. The harmonious interplay of soil, climate, and the native "Trebbiano di Lugana" grape gives rise to wines of distinctive character that authentically reflect their terroir. With deep respect for nature and a passion for quality, this is where wines of unique personality are born.



INTUU
RESTAURANT

ITALY

VINEYARD ENDRIZZI • TRENTINO

2024 Pinot Grigio Classico

32.00

Full and harmonious taste. It is almost a little reminiscent of Williams pears.

2022 Masetto Dore

57.00

Peach, pineapple and a little vanilla. Fresh and harmonious yet with the necessary power to make it a great wine.

VINEYARD CA' MAIOL • LUGANA

2025 Prestige Lugana DOC

42.00

2024 1.5L Bottle

79.00

Pure as a smile, refreshing like a plunge into water and with aromas of citrus fruits. A bright yellow white wine of refined elegance. On the palate, it impresses with crystal-clear precision, vivid acidity and a palpable tension.



INTUU
RESTAURANT

VINEYARD JOHANN TOPF · STRASSERTAL KAMPTAL AC

We combine tradition with modern knowledge and craftsmanship.

DOMĂNE · WACHAU

Striving for quality, excellent skills, as well as the will to constantly evolve.

VINEYARD ALAMOS · MENDOZA

For over 100 years, Alamos has always strived to bring every wine connoisseur a little closer to Argentina. In the high altitudes at the foot of the Andes, this vineyard produces tasty, accessible and authentic Argentine wines.

MONTES · VALLE DE ACONCAGUA

This vineyard is one of the best of the entirety of South America.



INTUU
RESTAURANT

WHITE WINES • BOTTLES

AUSTRIA

VINEYARD JOHANN TOPF • KAMPTAL

2025 Green Veltliner Strassertal Kamptal DAC **40.00**
Bouquet of green apple and white pepper. Fresh, lively, with sharp fruit. Tangible minerality.

2022 Chardonnay Ried Hasel **77.00**
Shiny, golden-yellow color. Elegant and exotic aromas of fruit with a slight hint of vanilla. Mighty fruit. Perfect harmony with soft tannins. Fine notes of oakwood on the tongue. Long-lasting finish.

DOMÄNE WACHAU • WACHAU

2024 Wachauer Terrassen Green Veltliner Smaragd **49.00**
Bright straw-like yellow. Aroma of white pepper, mango, pineapple, and a hint of tobacco. Lively acid, full-bodied and elegant.

2021 Kellerberg Grüner Veltliner Smaragd **80.00**
Ripe stone fruit, fine spice, and salty minerality. Powerful, elegant, and deep with a clear structure, inner tension and great aging potential.

ARGENTINA

VINEYARD ALAMOS • MENDOZA

2025 Torrontés **37.00**
Bouquet of jasmine flowers, limes and peaches, subtle notes of cloves and lychee. Full of character and juicy, this wine represents a real specialty of Argentina.

CHILE

VINEYARD MONTES • VALLE DE ACONCAGUA

2024 Reserva Sauvignon Blanc **37.00**
Reflections of green and yellow. Scents of mirabelle, gooseberry, and citrus, combined with notes of fresh herbs and grass. Soft, crisp fruit on the tongue with fresh bitterness.

2022 Montes Outer Limits Sauvignon Blanc **52.00**
Impressive minerality. Almost sharp on the tongue. Salty notes with aromatic freshness.



INTUU
RESTAURANT

VINEYARD PASCAL JOLIVET · LOIRE

Just like Pascal Jolivet himself, the wines are young, dynamic, and natural.

CHÂTEAU CHAMIREY · BURGUNDY

This vineyard covers an area of 95 ha, of which 38 belong to the most famous Premiers Crus.

VINEYARD GÉRARD BERTRAND · LANGUEDOC

Authentic wines with unique character.



INTUU
RESTAURANT

FRANCE

VINEYARD PASCAL JOLIVET · LOIRE

2023 Attitude Sauvignon Blanc 43.00

Bright, straw-like yellow. Edgy bouquet. Aroma of juicy citrus fruit and green apple. Fine and clear minerality.

2025 Sancerre Blanc 66.00

Shiny, golden tones of yellow. Full of character with juicy fruit. Perfectly balanced minerality.

CHÂTEAU CHAMIREY · BURGUND

2022 Mercurey Blanc 78.00

Shimmering, pale gold. Floral and fruity aroma with delicate minerality. Strong with lively acid.

2021 Pouilly Fuissé 87.00

Mesmerizing straw-like yellow. Bouquet of pear, citrus fruit with tangible minerality. Long, intense, and well-rounded finish.

VINEYARD GÉRARD BERTRAND · LANGUEDOC

2024 La Grand Bleue Blanc 38.00

Fresh and mineral-driven with Mediterranean lightness. An organic wine from indigenous grape varieties – fragrant, elegant and shaped by the coastal character.

2023 Domaine de l'Aigle Chardonnay · Organic 61.00

Like an eagle, Chardonnay dominates the airy highlands of Domaine de l'Aigle. Soils and climate offer it almost Burgundian conditions. Bertrand translates them into a fragrant, mineral wine with clear freshness.

2021 Art de Vivre Clairette 47.00

Elegant straw yellow with fine greenish highlights Bouquet: fragrant aromas of apples, pears, white flowers and hints of citrus fruits Taste: fresh and fragrant on the palate with delicate aromas of white-fleshed fruits and yellow plums, very elegant and harmonious with a fine interplay of acidity, delicate sweetness, persistent freshness and a hint of bitterness in the finish.

2021 Cigalus · Organic 71.00

Three white power grape varieties plus new oak, tough. But Cigalus Blanc brings the fourfold dominance elegantly on course with an equally lush & harmonious abundance of fruit, exoticism, spice, toast with a hint of minerality. Smooth, almost creamy on the palate, but always enlivened by a striking freshness.



INTUU
RESTAURANT

VINEYARD RINGS · PFALZ

Andreas and Steffen Rings are known for their top-tier wines, which remains true for this year.

VINEYARD PFANNEBECKER · RHEINHESSEN

The experience of generations combined with modern organic cultivation.

VINEYARD BECKER LANDGRAF · RHEINHESSEN

The wines of Becker Landgraf feel the power of the double passion and have edges and corners.



INTUU
RESTAURANT

RED WINES · BOTTLES

GERMANY

VINEYARD RINGS · PFALZ

2023 „Das kleine Kreuz“ · Vintage wine · Organic **68.00**
Cold and smoky with hints of dark chocolate. Concentrated cassis with a firm body.

VINEYARD PFANNEBECKER · RHEINHESSEN

2017 „Maximus“ Saint Georgenberg · Vintage wine · Organic **49.00**
Clear and fine with an athletic, strong body. Complex, deep, and long finish.

2022 FRElgeist Cuvée · Cabernet Franc · Cabernet Dorsa · Lemberger · Syrah · Organic **34.00**
Fine scent of raspberry, cassis and dark fruits.

2018 Syrah **42.00**
Deep, spicy cherry and plum fruit, layered with smoky pepper and subtle herbal spice. Powerful and structured, with silky tannins and clear minerality – a characterful Syrah from organically hand-harvested grapes.

VINEYARD BECKER LANDGRAF · RHEINHESSEN

2019 „Muschelkalk“ Spätburgunder **49.00**
Solid nose, lots of juicy berry aromas, fine tannins with a strong elegance and long finish.



INTUU
RESTAURANT

CAVES DE BEL AIR • BURGUND

Arising from the Great Depression Caves De Bel Air made its way towards a renowned vineyard of 700 hectares.

CHÂTEAU CHANTALOUETTE • BORDEAUX

A rising star in the world of winery situated in Pomerol – one of the best wine-growing areas.

CHÂTEAU BRÉHAT • BORDEAUX

Calcareous, fertile soil results in fresh and lively wines.

CHÂTEAU BELGRAVE • BORDEAUX

Harmonic wines with great potential to age.

VINEYARD GÉRARD BERTRAND • LANGUEDOC

Authentic wines with unique character.



INTUU
RESTAURANT

FRANCE

CAVES DE BEL AIR • BURGUND

2021 Lichtenberg Burgunder Bourgogne Gamay
*One of the classic red wines from France: fine, elegant
simplicity with beautiful fruit.*

45.00

CHÂTEAU CHANTALOUETTE • BORDEAUX

2018 Château Chantalouette • Pomerol AC
*Aged for 16 months in barrique. Bouquet of oakwood
and cassis. Spicy and balanced with powerful tannins
on the tongue.*

76.00

CHÂTEAU BRÉHAT • BORDEAUX

2019 Château Bréhat Côtes de Castillon AC
Color of deep pomegranate with scents of dark berries.

47.00

CHÂTEAU BELGRAVE • BORDEAUX

2019 Château Belgrave • Grand Cru Classé Haut Médoc
*Aroma of ripe, red fruit combined with balanced spice and
delicate tannins.*

92.00

GÉRARD BERTRAND • LANGUEDOC-ROUSSILLON

2023 Domaine de l'Aigle Pinot Noir
*Domaine de l'Aigle's vines are located up to 500 meters above
sea level and are among the highest vineyards in the Haute
Vallée de l'Aude and Languedoc. Fruity and slightly spicy, Pinot
Noir is characterized by soft tannins, an exceptional structure
on the palate and a long lasting and intensely fruity finish.*

61.00



INTUU
RESTAURANT

VINEYARD ORNELLAIA • TUSCANY

Two brothers from Verona, both driven by professionalism, quality, and innovation.

VINEYARD BERTANI DOMAINS • VENICE

Marchese Antinori unites the potential of varietal and terroir- one of the pioneers from Apulia.

TORMARESCA – ANTINORI • APULIA

Marchese Antinori recognized here the immense potential of grape varieties and terroir. Tormaresca is therefore one of the pioneers in the cultivation of international grape varieties in Puglia.

VINEYARD ENDRIZZI • TRENTINO

Endrizzi is one of the first wineries in the entire Trentino/South Tyrol region to be committed to environmentally friendly viticulture.



INTUU
RESTAURANT

ITALY

VINEYARD ORNELLAIA • TUSCANY

2023 Le Volte dell'Ornellaia

75.00

Fruity bouquet of sweet, red berries. Fine aroma of tobacco and chocolate. Balanced tannins. Fresh acid with a hint of dark cherry.

VINEYARD BERTANI DOMAINS • VENICE

2019 Amarone della Valpantena DOCG

92.00

Dark, ruby-red sparkles. Scents of tobacco, leather, and prune. Velvety mouthfeel with a mix of bitter herbs and dark fruit.

TORMARESCA – ANTINORI • APULIA

2023 Torcicoda Primitivo Salento

47.00

Flavors of plum and cherry, combined with soft notes of chocolate and vanilla. Soft tannin and a lasting finish.

VINEYARD ENDRIZZI • TRENTINO

2022 Teroldego DOC

40.00

Intense ruby red color, soft, supple, red berries and an extremely elegant, long finish.

2021 Masetto DUE IGP

59.00

Cherry, spices and vanilla. It is elegant and impresses with its mild, fruity tannins.



INTUU
RESTAURANT

FIRRIATO · BORGO GUARNI

Terroir, identity and respect for nature. Our vineyards are a mosaic of the "continent" of Sicily. Each wine contains the identity of each vine and the uniqueness of each area of our magnificent island.

LA CARBONERA · RIOJA

A sustainable winery of Familia Torres in the heart of Rioja Alavesa. High-altitude sites and limestone-rich soils yield elegant, finely textured Tempranillos with freshness, depth and a strong sense of place.

MIGUEL TORRES · PENEDÈS

No one else has been as important to Spanish viticulture in recent years as Miguel Torres.

BODEGAS CARO · MENDOZA

Catena and Rothschild become Caro: The VINEYARD Caro is a cooperation between Nicolas Catena and the de Rothschild family. Winemaker Estella Perinetti focuses on Malbec grapes in Argentina's Mendoza region, as they find optimal conditions here.

KAIKEN WINES ESTATE · MENDOZA

Character and elegance in every bottle.

VINEYARD ALAMOS · MENDOZA

In the heart of the Uco Valley, Alamos cultivates characterful grape varieties on mineral-rich soils, nourished by pure glacier water. Tradition and modernity come together in wines that authentically reflect the terroir of Mendoza.



INTUU
RESTAURANT

SICILY

FIRRIATO · BORGO GUARINI

2020 Nero D'Avola Cuvée Harmonium

59.00

Ruby red to light purple. Bouquet of dark cherries, plums and blackberries, with notes of nutmeg, rhubarb and pepper.

SPAIN

LA CARBONERA · RIOJA

2022 Malpastor Crianza

42.00

An elegant Tempranillo with vibrant fruit, spicy-mineral nuances and silky, fruit-driven tannins. Clearly structured, fruit-forward and well-balanced with a touch of fine oak warmth. A wine from Familia Torres – pioneers of winemaking in Penedès.

2022 Celeste Crianza

52.00

Dark blackberry and sour cherry fruit, layered with elegant spice and cocoa notes. Powerful, structured and silky, aged dry for 12 months in French and American oak. A modern classic with a strong sense of origin.

MIGUEL TORRES · PENEDEÈS

2018 Mas La Plana

121.00

Compact on the palate, enormous depth, lots of fruit, finely spiced, dense velvety tannins, beguiling charm, great elegance, rich in finesse, great structure and a very long finish.

ARGENTINA

BODEGAS CARO · MENDOZA

2021 Malbec

42.00

The perfect introduction to the Malbec world! Bodegas Caro's Malbec Argentino already delights on the nose with expressive notes of violets, black fruits and a hint of mint.

KAIKEN WINES ESTATE · MENDOZA

2022 Malbec

37.00

Juicy, very complex and excellently structured. The palate is dominated by dark fruits, soft tannins.

VINEYARD ALAMOS · MENDOZA

2024 Cabernet Sauvignon

38.00

Hand-picked grapes, selected high altitude vineyards in Mendoza, aged in oak.



INTUU
RESTAURANT

GALANTAS · MAIPO VALLEY

Vineyard Haras de Pirque is located in the northern part of Chile's Maipo Valley, at around 550-650 meters above sea level, on the foothills of the Andes. The vineyard belongs to the Marchesi Antinori group and is one of the most important international estates of the Italian wine magnate.

MIGUEL TORRES · VALLE CENTRAL

No one else has been as important to Spanish viticulture in recent years as Miguel Torres.

MONTES · VALLE DE LEYDA · VALLE DE COLCHAGUA

The vineyard Montes is one of the best and most famous wineries in all of South America.



INTUU
RESTAURANT

CHILE

GALANTAS • MAIPO VALLEY

2021 Cabernet Franc Gran Reserva

59.00

Aromas of dark berries and graphite. Aged for 14 months on French oak barrels, this wine shows the liveliness, elegance and finesse of the unique Maipo Valley terroir.

MIGUEL TORRES • VALLE CENTRAL

2017 Cordillera Carignan

49.00

Intense bouquet of lingonberry, cassis, tobacco, noble wood, and gingerbread spice. Powerful taste with tendering-soft melt. Smooth finish.

MONTES • VALLE DE LEYDA • VALLE DE COLCHAGUA

2022 Montes Limited Selection • Cabernet Sauvignon • Carmenère

40.00

Intense ruby-red with dark shimmers. Aromatic bouquet of ripe berries. Soft tannins and fresh acid. Harmonic, well-rounded finish with notes of mint and bay leaf..



INTUU
RESTAURANT

VINEYARD PFANNEBECKEN · RHEINHESSEN

The experience of several generations combined with modern organic viticulture.

VINEYARD WALTER · MOSEL

Intense, expressive and simply delicious wines.

VINEYARD GÉRARD BERTRAND · LANGUEDOC

Authentic wines with unique character.

CHÂTEAU MINUTY · PROVENCE

Château Minuty is surrounded by 45 hectares of vines growing on calcareous mica schist soils.

CHÂTEAU D'ESCLANS · PROVENCE

The winery, which has the oldest cellar in the region, definitely plays a leading role - if not THE leading role - among the wineries of Provence!



INTUU
RESTAURANT

ROSÉ WINES • BOTTLES

GERMANY

VINEYARD PFANNEBECKEN • RHEINHESSEN

2024 Werkstoff Rosé · Cabernet · Pinot Noir · Merlot · *Organic* **40.00**
Cocktail cherry, raspberry, and pomegranate, layered with herbs and a hint of rose. Juicy, fresh, and precise with delicate sweetness, firm structure, and an animating finish.

VINEYARD WALTER • MOSEL

2024 FRElgeist Rosé **34.00**
2023 1.5L Bottle **57.00**
The Pinot Noir Rosé shows from the fruity and light side.

FRANCE

VINEYARD GÉRARD BERTRAND • LANGUEDOC

2025 Gris Blanc Pays d'Oc **37.00**
2024 1,5 liter bottle **72.00**

Flavors of raspberries and cherries. Minerals and spice with elegant finesse.

2022 Hampton Water **49.00**
2022 1.5L Bottle **95.00**

Rock'n Roll in a glass! Hampton Water is the result of collaboration between Jon Bon Jovi, his son Jesse and Gérard Bertrand. When the three meet, their vision is set pretty quickly: create a unique rosé that perfectly embodies the laid-back lifestyle of the Hamptons and the South of France.

CHÂTEAU MINUTY • PROVENCE

2022 Prestige Rosé **52.00**
Fine fragrant bouquet of sweet ripened red berries and slightly herbaceous hints. Dry, fruity, elegant and fresh on the palate with a nice balance of lively acidity.

CHÂTEAU D'ESCLANS • PROVENCE

2023 Whispering Angel Rosé **64.00**
2023 1.5L Bottle **119.00**
Bouquet of red fruits, light yet spicy on the palate. A great rose from Provence.



INTUU
RESTAURANT

SPARKLING WINES • BOTTLES

FREIGEIST SEKT Riesling · Silvaner · Müller-Thurgau	0.75 l	45.00
FREIGEIST CHAMPAGNE Comte de Montaigne · Brut	0.75 l	99.00
TAITTINGER BRUT RÉSERVE	0.75 l 1.50 l	99.00 199.00
TAITTINGER PRÉLUDE BRUT GRANDS CRUS	0.75 l	109.00
TAITTINGER NOCTURNE SEC	0.75 l	105.00
TAITTINGER BRUT PRESTIGE ROSÉ	0.75 l	109.00
TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS · 2011	0.75 l	280.00
R DE RUINART BRUT	0.75 l	149.00
RUINART ROSÉ BRUT	0.75 l	169.00
DOM PÉRIGNON VINTAGE · 2013	0.75 l	399.00



INTUU
RESTAURANT

SAKE

Is an alcoholic drink brewed from polished rice from Japan.

YUKI NO BOSHA

This is the name of the brewery building, which was built in 1902 and has been declared a national treasure. Yuki no Boshu means "snow hut". Under the direction of the legendary Toji master brewer Takahashi, sake reminiscent of pure snow is brewed with water from Mount Shizan.

HONJOZO

In this sake style, the addition of alcohol up to 10% of the rice weight is permitted.

IMAYO TSUKASA

The brewery was founded in Niigata Prefecture in 1767 and brews sake using the traditional method without the addition of alcohol and free from any additives.

JUNMAI

Means "pure rice". Apart from water, rice, kōji and yeast, no additives are permitted, not even the addition of brewing alcohol.

NINKI

The traditional brewery with young ideas brews exclusively ginjo (super-premium). The brand name "Ninki" means "favorite" and shows the aspirations of the sake brewers.

JUNMAI DAGINJO

Is a particularly high-quality premium sake with a degree of polishing of less than 50%. It is brewed exclusively from water and rice without the addition of alcohol.

FUKUJU

Founded in 1751, carefully brewed from the best sake rice and spring water. The brewery is located in the famous sake village of "Nada" in Kobe, Hyogo Prefecture.

YUZU SAKE

Is a sake liqueur. In this case, sake is combined with yuzu juice.



INTUU
RESTAURANT

PREMIUM SAKE

YUKI NO BOSHA

Snow Hut · Honjozo · *Traditional & Umami rich*
Perfect companion for hearty and powerful dishes.

0.05 l **6.00**
0.72 l **68.00**

IMAYO TSUKASA

IMA for Oysters · Junmai · *Light & fresh*
Enjoy it with fish, sashimi or sushi.

0.05 l **7.00**
0.30 l **54.00**
0.72 l **86.00**

NINKI

Gold Label · Junmai Daiginjo · *Elegant & light*
The best "perfect match" with meat or fish.

0.05 l **7.00**
0.30 l **50.00**
0.72 l **77.00**

FUKUJU

Fukuju Yuzu Sake · *Light, fruity, fresh & sweet*
On ice or pure.

0.05 l **12.00**
0.50 l **66.00**