



**JALEN**通信

# Maebashi Focus



## Two restaurants in Maebashi that Jalen recommends!

### Restaurant Name: Grassa

Recommended Menu Item: Black & White Chocolate Cheesecake

What I like about it:

I recommend this to people who like cheesecake. The cheesecake at Grassa is made the same way as it is in America. Unlike the Japanese style of cheesecake which is light and fluffy, American cheesecake tends to be thicker, creamier, and has a richer and sweeter flavor. It also use graham cracker crust at the base of the cake, making for a sort of flaky texture. I love cheesecake so this was a perfect cheesecake to me.

Grassa changes its desserts frequently, so I'm not sure if they are still selling it, but all of their dessert is sure to be delicious! Please eat there when you have the chance.



### Restaurant Name: Le Vin

Recommended Menu Item: Mead

What I like about it:

Have you heard of mead? Whenever I hear the word mead, I always thought of it as the alcohol that the Norse gods, like Odin and Thor, drink. Yet, I never actually knew exactly what kind of alcohol it was. I imagined it to be a creamy liqueur made from cow or goat milk. Back in January, I went to Le Vin for the first time and tried it. It turns out that mead is made from honey, water, and yeast being fermented together. Mead is a beautiful golden color, and has a refreshingly sweet taste. I have quite the sweet tooth so I liked it immediately. Despite its sweetness, mead has a similar alcoholic to wine, so it is best to drink it slowly.

Le Vin is a restaurant that is the food and drinks are both delicious so I recommend it!

