


DESSERT CARD



«KUTUZOV» DESSERT 

1 pc. / 870 rub.

The serving is large but you won't want to share!



CHEF'S DESSERT

Meringue, prune, peanuts and pecan nut.

1 pc. / 710 rub.

*Best accompanied with Eiswein
from Germany.*



TROPICANO

An exquisite dessert based on a creme moussé with fresh mango and passion fruit, in a tender white chocolate crust.

1 pc. / 870 rub.



*Best accompanied with Limoncello
from Italy.*



CHEESECAKE «BUTCHER»

A tender dessert made of soft cheese with Madagascar vanilla on a thin shortbread crust with pecan nuts. Served with raspberry sauce and fresh berries.

1 pc. / 930 rub.

*Best accompanied with Recioto Della
Valpolicella from Italy.*



ICE CREAM

Vanilla, chocolate.

50 gr.

270 rub.

CHEF-BRULEEE

Custard with caramelized milk and crust.

1 pc. / 570 rub.



Best accompanied with Pedro Ximenez from Spain.



LEMON PIE

A Californian bestseller – a nut crust with cream made of Sicilian lemons, a slightly seared meringue and a twig of mint.

1 pc. / 730 rub.

Best accompanied with 10 Year Old Tawny Port from Portugal.



CHOCOLATE TRUFFLE

A melt-in-your-mouth sponge cake with Italian cacao, zesty chocolate mousse and two kinds of chocolate – with chili flakes and roasted peanuts. Served with fresh raspberry and mint.

1 pc. / 710 rub.



Best accompanied with 20 Year Old Tawny Port from Portugal.



SORBET

Green lemon, mango.

50 gr.

300 rub.