

«ANNA PAVLOVA» DESSERT 240/40 gr. / 1250 rub.

Delicate meringue with cream, fresh tropical fruits and wild berries.



«KUTUZOV» DESSERT

1 pc. **/ 950 rub.** The serving is large but you won't want to share!







CHEF'S DESSERT

Meringue, prune, peanuts and pecan nut.

1 pc. / 770 rub.

Best accompanied with Eiswein from Germany.

TROPICANO

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

1 pc. / 930 rub.

Best accompanied with Limoncello.



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. / 995 rub.

Best accompanied with 10 Year Old Tawny Port from Portugal.

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ICE CREAM Vanilla, chocolate. SORBET Green lemon, mango.

50 gr.		330
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CHEF-BRULEE

Custard with caramelized milk and crust.

1 pc. / 630 rub.



Best accompanied with Tokaji Aszu from Hungary.



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. / 770 rub.

Best accompanied with Pedro Ximenez from Spain.



A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.

1 pc. / 1100 rub.



Best accompanied with LBV 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 almond. Served with fresh raspberry and mint.

1 pc. / 750 rub.

Best accompanied with 20 Year Old Tawny Port from Portugal.