


DESSERT CARD



«KUTUZOV» DESSERT 

1 pc. / 890 rub.

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



CHEF'S DESSERT

Meringue, prune, peanuts and pecan nut.

1 pc. / 730 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. / 890 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. / 950 rub.

*Best accompanied with Recioto Della
Valpolicella from Italy.*



ICE CREAM *Vanilla, chocolate.*

SORBET *Green lemon, mango.*

50 gr.

300 rub.

50 gr.

300 rub.

CHEF-BRULEEE

Custard with caramelized milk and crust.

1 pc. / **590 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. / **750 rub.**

Best accompanied with 10 Year Old Tawny Port from Portugal.



VERY BERRY

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

1 pc. / **995 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 peanuts. Served with fresh raspberry and mint.

1 pc. / **730 rub.**



Best accompanied with 20 Year Old Tawny Port from Portugal.
