

DESSERT CARD



«KUTUZOV» DESSERT



1 pc. / 1170 rub.

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





CHEF'S DESSERT

Meringue, prune, peanuts and pecan nut.

1 pc. / 890 rub.

Best accompanied with 10 Year Old Tawny Port from Portugal.



TROPICANO

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

1 pc. / 1370 rub.



Best accompanied with Eiswein from Germany.



CHEESECAKE «BUTCHER»

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

1 pc. / 1170 rub.

Best accompanied with signature Raspberry Ginger liqueur.



ICE CREAM *Vanilla, chocolate.*

SORBET *Green lemon, mango.*

50 gr.

390 rub.

50 gr.

390 rub.

CHEF-BRULEE

Custard with caramelized milk and crust.

1 pc. / 750 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. / 850 rub.

Best accompanied with signature Limoncello.



VERY BERRY

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

1 pc. / 1250 rub.



Best accompanied with signature Plum-Cherry liqueur.



CHOCOLATE BUTCHER

Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.

1 pc. / 850 rub.

Best accompanied with 20 Year Old Tawny Port from Portugal.

