

# DESSERT CARD

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«KUTUZOV» DESSERT



1 pc. / 1150 rub.

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







## CHEF'S DESSERT

*Meringue, prune, peanuts and pecan nut.*

1 pc. / **870 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. / **1350 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. / **1150 rub.**

*Best accompanied with signature Raspberry Ginger liqueur.*



**ICE CREAM** *Vanilla, chocolate.*

**SORBET** *Green lemon, mango.*

50 gr.

**370 rub.**

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## CHEF-BRULEE

*Custard with caramelized milk and crust.*

1 pc. / **730 rub.**



*Best accompanied with Tokaji Aszu from Hungary.*



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## 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. / **830 rub.**

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*Best accompanied with signature Limoncello.*



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## VERY BERRY

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

1 pc. / **1230 rub.**



*Best accompanied with signature Plum-Cherry liqueur.*



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## 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. / **820 rub.**

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*Best accompanied with 20 Year Old Tawny Port from Portugal.*

