


# DESSERT CARD

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«KUTUZOV» DESSERT 

1 pc. / 900 rub.

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





## CHEF'S DESSERT

*Meringue, prune, peanuts and pecan nut.*

1 pc. / 750 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. / 910 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. / 970 rub.

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

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

50 gr.

300 rub.

50 gr.

300 rub.



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## CHEF-BRULEEE

*Custard with caramelized milk and crust.*

1 pc. / **610 rub.**



*Best accompanied with Pedro Ximenez from Spain.*

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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. / **760 rub.**

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*Best accompanied with 10 Year Old Tawny Port from Portugal.*



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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. / **995 rub.**



*Best accompanied with LBV Port from Portugal.*

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## 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. / **740 rub.**



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

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