


DESSERT CARD



«KUTUZOV» DESSERT 

1 pc. / 1070 rub.

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


BUTCHER
STEAK HOUSE





CHEF'S DESSERT

Meringue, prune, peanuts and pecan nut.

1 pc. / **850 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. / **1290 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. / **1090 rub.**

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



ICE CREAM *Vanilla, chocolate.*

SORBET *Green lemon, mango.*

50 gr.

350 rub.

50 gr.

350 rub.

CHEF-BRULEE

Custard with caramelized milk and crust.

1 pc. / 700 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. / 800 rub.

Best accompanied with Pedro Ximenez from Spain.



VERY BERRY

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

1 pc. / 1190 rub.



Best accompanied with Recioto from Italy.



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. / 800 rub.

Best accompanied with 20 Year Old Tawny Port from Portugal.

