


# DESSERT CARD

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«KUTUZOV» DESSERT 

1 pc. / 970 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. / 790 rub.

*Best accompanied with Eiswein  
from Germany.*



## TROPICANO

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

1 pc. / 970 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. / 995 rub.

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



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

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

50 gr.

**330 rub.**

50 gr.

**330 rub.**

## CHEF-BRULEE

*Custard with caramelized milk and crust.*

1 pc. / 650 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. / 770 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. / 1130 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. / 750 rub.

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

