

# DESSERT CARD

---



«KUTUZOV» DESSERT 

1 pc. / 810 rub.

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





---

## CHEF'S DESSERT

*Meringue, prune, peanuts and pecan nut.*

1 pc. / **685 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. / **785 rub.**



*Best accompanied with Moscato d'Asti  
from Italy.*



---

## CHEESECAKE

*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. / **885 rub.**

---

*Best accompanied with Recioto Della  
Valpolicella from Italy.*



---

## ICE CREAM

*Vanilla, chocolate.*

50 gr.

**235 rub.**

---

## CHEF-BRULEEE

*Custard with caramelized milk and crust.*

1 pc. / **525 rub.**



*Best accompanied with Pedro Ximenez from Spain.*

---



---

## 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. / **710 rub.**

---

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

---



---

## 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 almonds. Served with fresh raspberry and mint.*

1 pc. / **685 rub.**



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

---



---

## SORBET

*Green lemon, mango.*

50 gr.

**255 rub.**