

DESSERTS

Dessert menu
by a French
Pastry Chef
Gregory Doyen

Galaxy 490

Chocolate “galaxy” with vanilla cream “nebula” and bright mango and passion fruit “stars” on a crispy sponge cake.

Bilberry Dream 490

Delicate bilberry cream, bilberry confiture, and vanilla cream on almond sponge cake.

Russia

Tangerine 410

Imitation of a real tangerine with tangerine puree and tangerine cream.

Yolochka 410

New Year dessert with a chocolate Christmas tree on honey sponge cake with citrus flavor, pear compote with cinnamon and caramel pecan.

Malachite 450

Your favorite dessert Onyx in a New year outfit layered with aloe and sorrel in white chocolate mousse.

White Burger 390

“Burger” dessert with hazelnut sponge cake buns layered with crème-brulée and orange cream.

Love Me-Love Me Not 510

A magic flavor of strawberry mousse with fresh raspberry.

Smetannyk 510

Pie made from sour cream.

Dos Potatos 410

Russian chocolate pastry.

Krakatuk 410

White ganache and soft caramel with whole almonds & prunes.

Baloo 450

Favorite Russian chocolate cake with hazelnuts.

Baked Cottage Cheese Pudding with Raisins 490

Germany

Apple Strudel 490

Light rolled puff pastry with apple in caramel, cinnamon and hazelnuts.

Italy

Tiramisu 490

The way the Italians like it and cook it.

Cento per Cento 550

A bright bouquet of mango, blackberry, raspberry and strawberry flavors.

Panna Cotta 550

Traditional Italian creamy dessert with wild strawberries.

USA

Cheesecake 550

France

Tasmania 410

Coconut cream with white chocolate, pineapple, mango and passion fruit.

Chateau 490

Chocolate cake with cream-cheese chocolate cream and raspberries.

Chocolate Éclair 330

Vanilla Éclair 330

Original recipe with bourbon vanilla.

French Cake 450

Baked apples in almond sponge-cake.

Happiness 410

Caramel cake with cream and streusel.

ice cream

Vanilla 180

light sorbet

Mango 180