

DESSERTS

Desserts created
by Gregory Doyen,
Coffeemia
Creative Pastry
chef

Strawberry Reggae 450

Summer relax - juicy strawberries and ripe wild strawberries with light vanilla cream.

Matcha Blues 490

Perfect matcha expression: matcha cream, matcha sponge cake, and country style strawberry-raspberry mix.

Passion Funk 410

Berry melodies of passion fruit and mango, banana notes and a share of rice praline alternative.

Russia Onyx 450

White chocolate mousse with a bitter aloe twist in marble glaze.

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.

Baked Cottage Cheese Pudding with raisins 490

Tartlet "Pumpkin & Mango" 410

Made of cedar flour with dark chocolate.



Germany Apple Strudel 490

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

Italy 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 Chateau 490

Chocolate cake with cream-cheese chocolate cream and raspberries.

Vanilla Éclair 330

Original recipe with bourbon vanilla.

French Cake 450

Baked apples in almond sponge-cake.

ice cream Vanilla 180

light sorbet Mango 180

Coffeemia pastry studio Cake Buro was titled
The Best Wedding Confectioner by Wedding Awards 2018
for the most beautiful and tasty wedding cake in Russia.
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