

# DESSERTS

Desserts created  
by Gregory Doyen,  
Coffeemia  
Creative Pastry chef

## **Groonya** 410

Pear mousse, caramel, tender milk cream on chocolate sponge cake decorated with ball-shaped pear with vanilla twist.

## **Zolooshka** 410

Treasure hidden under a simple decoration: walnut cream with rum, vanilla ganache and salted caramel on shortbread pastry.

## **Aishe** 450

Sea buckthorn, chocolate mousse, salted caramel, nutmeg and cinnamon twists in a dessert that cheers up any time.

## Russia **Rake** 550

Homemade cake layered with honey and caramel sponge cake, dulce chocolate and condensed milk cream with crisps.

## **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.



## Australia **Pavlóva** 410

Pavlova theme dessert with raspberry and vanilla cream.

## Italy **Panna Cotta** 550

Traditional Italian creamy dessert with wild strawberries.

## France **Paris-Brest** 390

French dessert, created in honor of the bicycle race in 1891, symbolizes a bicycle wheel – two rings of choux pastry with hazelnut cream and praline covered with peanuts crackle.

## **Pistachio Tartlet** 450

Pistachio cream, pistachio praline, and fresh strawberries.

## **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

## **Raspberry** 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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