

DESSERTS

Chocolate fondant with caramelized pear and vanilla ice cream 155 g
990

‡ Graham's 20 Years Old Tawny Port Portugal 75 ml
1550

Fried pineapple with Madras curry ice cream and violet caramel 100 g
550

‡ Amontillado «Contrabandista», Valdespino, Jerez, Spain 75 ml
510

**Crème brûlée with vanilla and lime flavor topped
with grated fresh coconut 120 g**
700

‡ 2018 Tokaji Late Harvest Oremus Hungary 75 ml
950

Cottage cheese «snow ball» with ice cream and meringue 140 g
750

‡ 2017 Eiswein Grüner Veltliner, Nigl, Niederösterreich, Austria 75 ml
1180

CHOCOLATE SNACKS
FOR DRY AND DESSERT WINES
author's couvertures of terroir chocolate

Ganache with cognac and vanilla seeds

[author's terroir Madagascar dark chocolate 64 %, Hine VSOP cognac, Madagascar salt] 8 g

Ganache with truffle, ratafia and white flax

[author's terroir Madagascar dark chocolate 70 %, Ratafia Champenois] 8 g

White chocolate with sherry, curry, mango and coriander

[author's terroir Ecuadorian chocolate 37 %, Amontillado "Contrabandista" sherry, puffed rice] 10 g

Dark chocolate with calvados, Udmurt honey and tonka beans

[original terroir Madagascar dark chocolate 65%, calvados Boulard Grand Solage, quinoa popcorn] 10 g

Price for 1 piece — 180

ICE CREAM AND SORBET

Sorbet of your choice

[pear, cherry, cranberry, raspberry, sea buckthorn]

Ice cream of your choice

[coconut, yogurt, chocolate, vanilla]

Price for 1 scoop — 350