

Les Desserts



Almost all of our desserts are based on French recipes and cooking technology.

You can order any dessert to go.

Coffee drinks, cocktails, milkshakes takeaway in thermo-tableware.

Any cake of non-standard weight for your celebration.

 - Dessert to order.

 - Only herbal ingredients are used.

 - Large portion. Can be eaten for two.

 - You can taste this dessert only here.

Appreciate those people who make you feel good and happy.

Goodness will prevail!



Our desserts

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- PARIS** **1. Consomme**
Natural poppy seeds with homemade custard with raisins and walnuts. It is baked without a single gram of flour. 1/140 **95-00**
- 2. Eclair according to Pierre Hermé recipe**
Mango, raspberries, chocolate. 1/100 **95-00**
- 3. (1+1) Napoleon (traditional recipe)** 1/250 **120-00**
- PARIS** **4. (1+1) Napoleon with Marcel cream**
Soft caramel nougat with nuts. 1/250 **125-00**
- PARIS** **5. Chocolate-cherry cake**
Chocolate rum biscuits with cream cheese and cherry. 1/200 **115-00**
- PARIS** **6. Cecil**
Cream cheese «Mascarpone» with almond slices and milk cream with fruits. 1/215 **125-00**
- PARIS** **7. Meringue sweet roll with «Bukko» Cheese, cream and raspberries** 1/200 **120-00**
- PARIS** **8. Maron Claire**
Chocolate biscuit with chocolate cream. 1/240 **115-00**
- PARIS** **9. Chocolate-Lemon Brownie** 1/230 **115-00**
- PARIS** **10. Grand tarte «Shanti» with cream «Patisserie»**
Our choice: with strawberries, with pineapple or kiwi. 1/150 **125-00**
- PARIS** **11. Velor**
Delicate mastic cakes with cream based on «Philadelphia» cheese with a sweet and sour note of caramelized cherries. 1/235 **135-00**
- PARIS** **12. Clavier**
Puff pastry covered with chocolate and ages under a press with chocolate sauce. Served warm. 1/180 **115-00**
- PARIS** **13. Yogurt cake**
Homemade yogurt and cheese thickened to a mousse consistency. 1/100 **100-00**

Our cakes

1. Genevieve

Soft shortbread crust covered with cheese cream with nuts, tiramisu cocktail and fresh fruit.

135-00

2. «Rouayl» cheesecake

Dessert based on Philadelphia and Mascarpone cheeses and natural steamed cream. Cooking according to the recipe for Francois Perret.

145-00

3. Strawberry cheesecake

Traditional cheesecake based on «Mascarpone» cheese with the addition of natural strawberry puree and crisp edges.

145-00

4. Guillaume

Rich chocolate sponge pudding, soaked in chocolate sauce, chocolate-butter crème and chopped walnut.

135-00

5. Fate's favorite

Created especially for the presentation of Claude Lelouch's film The Roads of a Pet of Destiny in 1988, starring Jean-Paul Belmondo. The cake is based on a shortbread cake soaked in strawberry liqueur, curd cream with fresh strawberry slices and strawberry preserves. In conclusion - French sponge cake soaked in strawberry syrup and covered with low-fat cream frosting.

135-00

6. Madame Pompadour

The recipe for this cake, according to our French partner, has not changed since the time of Louis XV. The cake is named after the King's favourite, as it was allegedly her favourite cake. It is based on a thin French sponge cake with whipped cottage cheese and yogurt cream, while creamy fruit mousse with pineapple and orange slices completes the taste of the cake. Strawberries are glazed with confectionery sauce. Decorated with whipped cream.

135-00

7. Pari Newey

The rich taste and juicy of 83% chocolate sponge cake with deeply soaked in cream «Pâtissiere» mixed with fresh banana pulp and Madagascar vanilla.

135-00

8. Pear-caramel

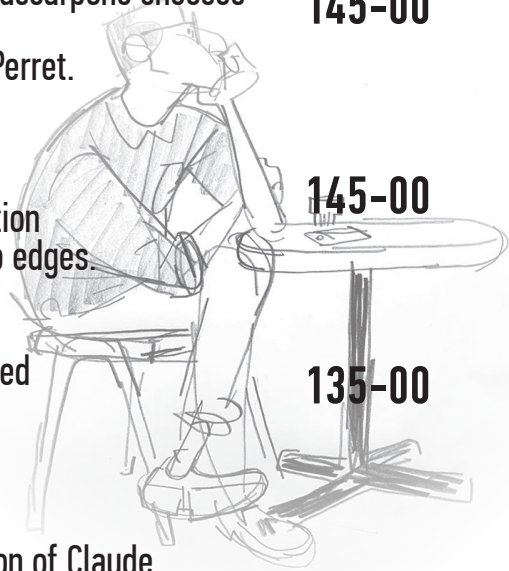
Fruit biscuit combined with pear-caramel cream, pieces of pear sauteed in a caramel sauce with cinnamon.

135-00

9. Marseille cheesecake

A traditional cake for the south of France. Combination homemade cheese, topped with cream and with «Mascarpone» cheese, baked on the base from shortbread with natural hazelnuts.

135-00



10. Shu

Tender profiterole balls filled with homemade custard, crushed into honeycombs and covered with Belgian chocolate.

135-00

11. Cheesecake with currants

A delicate combination of mascarpone, ricotta and young mozzarella cheeses and cream with currant berries and fresh currant sauce.

145-00

Black coffee

1. Traditional espresso

Ми відібрали сепаж кавових зерен, які на наш погляд максимально розкривають смак, аромат та насиченість цього прекрасного напою.

1/30 45-00

2. Americano

Espresso diluted with hot water. Also, this drink corresponds to the consistency weak filtered coffee.

1/120 50-00

White coffee

1. Cappuccino

Your choice: chocolate, caramel, vanilla, coconut, almond.

1/220 85-00

2. Pear cappuccino

1/220 85-00

3. Blueberry cappuccino

1/220 85-00

4. Cappuccino with almonds shavings and syrup «Amaretto»

1/220 85-00

5. Cappuccino on vegetable milk

Your choice: coconut, almond, banana.

1/220 110-00

6. Latte

Espresso coffee combined with a large amount of steamed milk and with a gentle milky veil.

1/250 85-00

7. Latte with salted caramel

1/250 85-00

8. Latte on vegetable milk

Your choice: coconut, almond, banana.

1/250 120-00

9. Classic mocha with grated nuts

1/300 120-00

10. Coconut Flat White

1/300 100-00

11. Coco Orange

We will prepare according to your wish cold or hot.

1/300 100-00

12. Ice coffee

1/300 95-00



Signature drinks

1. «Pa Le Royale»

Melange - rubbed with powdered sugar and vanilla, egg yolks, beaten for steam into a creamy mass with espresso.

1/300 135-00

2. Cocoa with ice cream and nut powder

1/250 120-00

3. Glyase

Double espresso with chocolate powder and a scoop of creamy ice cream at your choice.

1/300 135-00

4. Cream coffee

Whipped cream, made according to our recipe, with espresso and powdered sugar.

1/300 125-00

5. Dorblu coffee with a caramel crust

1/300 135-00

Warming

1. Pink mulled wine with French vanilla and cranberry

2. Pomegranate mulled wine with orange peel

3. Non-alcoholic berry punch

1/250 110-00

Natural teas

Cooked under hot steam, served in classic teapots

1. Berry tea with spicy berries

(currants, raspberries, strawberries)

2. Pear and sea buckthorn tea

3. Citrus tea with passion fruit

4. Tea with cranberries

5. Ginger-orange tea

6. Pomegranate-lemon tea

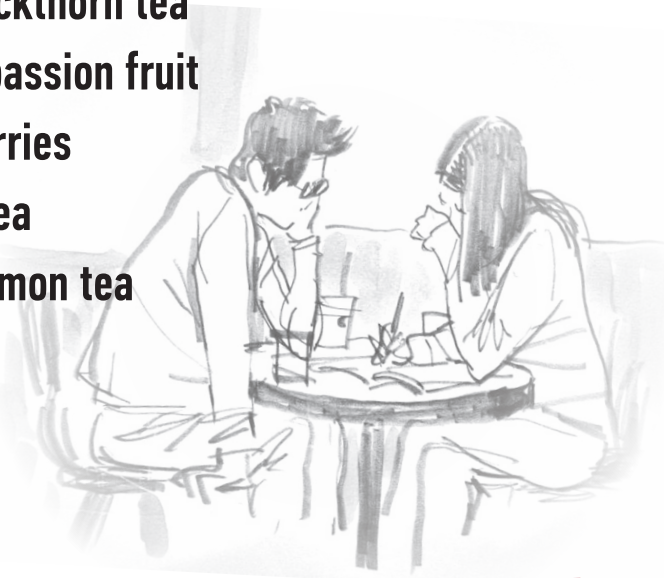
7. Herbal tea

8. Black tea

9. Green tea

10. Orange tea

1/500 100-00



Cocktails

To your gastronomic dash or dessert.
Served with fruit ice

1. Cream soda
2. Violet
3. Peach with ginger
4. Berry
5. Mint - passionfruit
6. Vanilla pear
7. Non-alcoholic mojito
8. Mojito with watermelon
9. Banana
10. Pina Colada



1/300 **125-00**

Fresh juice

1. Orange
2. Grapefruit
3. Apple

1/250 **125-00**

1/250 **135-00**

1/250 **75-00**

Milkshakes

1. Vanilla-pear
2. Berry
3. Banana

1/300 **145-00**

1/300 **145-00**

1/300 **145-00**

Drinks

1. Juice in assortment
2. Mineral water «Karpatska Dzherelna»
3. Mineral water «Borjomi»
4. Pepsi / Mirinda

1/250 **55-00**

1/500 **65-00**

1/500 **89-00**

1/300 **65-00**

-  5. Fruit sangria (cold and hot)

1/300 **135-00**

Our ice cream

own production

-  1.  Rose petal ice cream

-  2.  Ice cream with juicy chocolate sponge cake and natural chocolate drops

1/300 **185-00**

3. Ice cream of your choice

Italian stracciatella, pistachio, chocolate, fruit mix.

1/300 **195-00**

We accompany each type of ice cream with an individual sauce and personal additives corresponding to each grade.

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