



SALUMERIA

DESSERT MENU

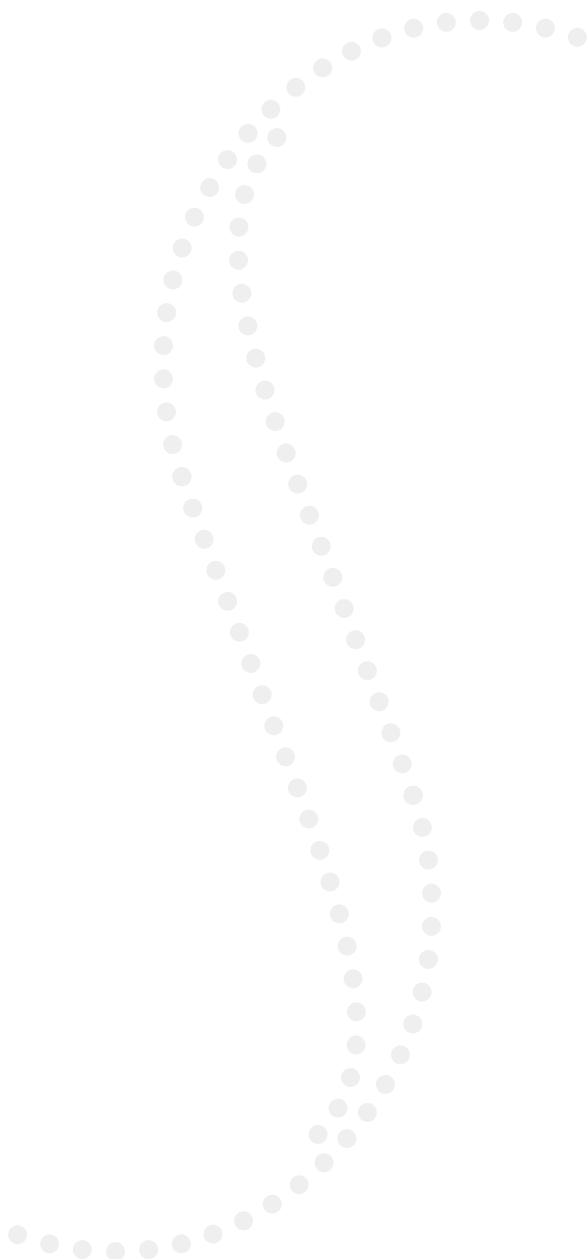
DESSERTS



VANILLA ECLAIRE	350
CHOCOLATE ECLAIRE	350
BERRIES ECLAIRE	350
BIGNÈ WITH BOILED CONDENSED MILK	200
BIGNÈ WITH NUT CREAM	200
ORANGE CANNOLI	350
RICOTTA CANNOLI	350
MASCARPONE AND CITRUS CANNOLI	350
BERRIES TART	350
LIME-MERINGUE TART	350
CHEESECAKE WITH PASSIONFRUIT SAUCE	650
“BIRD’S MILK”	500
NAPOLEON CAKE	500
MILLEFEUILLE	800
HOMEMADE APPLE PIE	500
“MEDOVIC” CAKE	500
CHOCOLATE FONDANT WITH VANILLA ICE-CREAM	500
PAVLOVA CAKE WITH BERRIES	500
TIRAMISU	500
BERRY PANNA COTTA	500
MERINGUE ROLL	800
CRÈME BRÛLÉE	500
CHOCOLATE BROWNIE	500
FERRERO ROCHER	650

ICE CREAM:

HOMEMADE SORBET (ICE CREAM SCOOP)	200
<i>lemon</i>	
<i>raspberry</i>	
<i>mango</i>	
<i>coconut</i>	
HOMEMADE ICE CREAM (ICE CREAM SCOOP)	200
<i>vanilla</i>	
<i>chocolate</i>	
<i>stracciatella</i>	
<i>ice cream of the day from the chef</i>	



#SALUMERIAMOSCOW

THIS MENU IS A PROMOTIONAL MATERIAL ONLY.
ALL THE INFORMATION ABOUT FINAL DISH COMPOSITION, INGREDIENTS,
NUTRITION FACTS MAY BE FOUND AT THE CONSUMERS CORNER.