



DESSERTS

 **Diana Vishneva | 1300**

Dessert created by Astoria Pastry in collaboration with the famous ballet dancer. Sugared cranberry, baked apple with cinnamon, yogurt mousse spheres with cranberry filling, caramelized puff pastry and cranberry mousse balls with dulce de leche

Napoleon cake | 750

 **Pavlova with tropical fruits | 1100**

Classic Medovik | 750

with honey biscuit ice cream and cloudberry jam

 **Fabergé Winter Rosé | 1300**

The dessert created in partnership with Faberge Museum.

A lacy gold-sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate-mint ganache, accomplished with white chocolate and mint mini-truffle.

The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf

Baked cheesecake | 900

with lemon zest and fresh berries

Vanilla ice cream profiterole | 750

caramelized hazelnut, vanilla Chantilly, hot chocolate sauce

Raspberry and pistachio tartlet | 1150

with soured cream sorbet

Hazelnut and Dulcey cake | 750

Ice cream and sorbets (per scoop) | 450

 - Astoria signature dish  - gluten free dish

We believe in sourcing fresh products only and will be glad to present full description for menu items upon request.

For a full list of allergens, please ask a team member.

Prices are quoted in roubles, VAT included.