

## COFFEE AND HOT CHOCOLATE

ESPRESSO, RISTRETTO, AMERICANO . . . . .	280
CAPPUCCINO / LARGE CAPPUCCINO . . . . .	300 / 400
LATTE, ESPRESSO MACCHIATO . . . . .	320
DOUBLE ESPRESSO, FLAT WHITE, RAF . . . . .	320
HOT CHOCOLATE, CACAO, MOCACCINO . . . . .	350
SPECIAL LAVENDER RAF . . . . .	360
HALVA RAF . . . . .	360

### ADD TO YOUR DRINK +60

SYRUP	VANILLA, COCONUT, MACADAMIA, CARAMEL BROWNIE, PUMPKIN SPICE, IRISH CREAM
ALTERNATIVE MILK	SOYA, ALMOND, COCONUT, BANANA

## TEA

BLACK	ENGLISH BREAKFAST, EARL GREY, DARJEELING PUTTABONG FIRST FLUSH . . . . .	350
GREEN	SENCHA SENPAI, JASMINE TING YUAN . . . . .	350
	GINSENG, MILK OOLONG . . . . .	400
	MATCHA LATTE . . . . .	380
HERBAL	CAMOMILE, BAVARIAN MINT . . . . .	350
	ROOIBUS CREAM CARAMEL, FRUIT FLASH . . . . .	400
SPECIAL	SEA BUCKTHORN SPICED . . . . .	480
	APPLE GINSENG . . . . .	480

HONEY OR JAM FOR YOUR TEA +120

## WINES BY GLASS

BORSALINO PROSECCO CASA DEFRA 0,125 l . . . . .	900
BALAKLAVA PINOT NOIR BRUT 0,125 l . . . . .	600
2021 CATALDO SAUVIGNON BLANC, SICILIA IGT 0,150 l . . . . .	650
2020 PINOT GRIGIO CASA DEFRA 1908 VENETO DOC 0,150 l . . . . .	800
2019 CHIANTI CLASSICO POGGIO SU VINCI, TUSCANY DOCG 0,150 l . . . . .	650
2020 BRUNI NERO D'AVOLA DOC, SICILIA 0,150 l . . . . .	700
2020 LE GRAND NOIR SYRAH, LANGUEDOC-ROUSSILLON 0,150 l . . . . .	900
2020 RONDONE, SICILIA IGP 0,150 l . . . . .	600

## SOFT DRINKS

MINERAL WATER AQUA RUSSA (still / sparkling) 0,5 l . . . . .	300
BORJOMI 0,5 l . . . . .	500
CRAFT LEMONADE 0,45 l . . . . .	400



# Borsalino

RESTAURANT  
CAFE • BAR

## DESSERTS



### «BORSALINO» HAT 800

Special dessert based on a light almond sponge cake with a crispy layer of wafer crumb and milk chocolate, covered with Chantilly cream made from white chocolate "Marshmallow" with seeds of vanilla pods. The filling is topped with a hat of white chocolate and caramel. Shown served with caramelized pineapple and hot chocolate sauce.

## TIRAMISU

550



Classic Italian layered dessert with delicate Mascarpone cheese and Savoyardi cookies soaked in espresso and Amaretto almond liquor. Decorated with organic cocoa and fresh mint.

## PANNA COTTA

550



Traditional Italian dessert "boiled cream". Made from delicate cream with the addition of vanilla seeds. Served with fresh berries, natural raspberry sauce, garnished with fresh flowers.

## RUM BABA

420



A classic rum baba soaked in sweet syrup with dark Bacardi rum, lemon and orange zest. Served with spicy crumble, warm caramelized pineapple and whipped cream.

## HAZELNUT CAKE

650



Airy hazelnut biscuit with caramel Dulce Chocolate mousse and praline. Covered with milk chocolate glaze and crushed hazelnuts, garnished with whipped caramel and hazelnut ganache.

## MINI CUPCAKES

180



Dark chocolate muffin with delicate cream-cheese, garnished with a chocolate sphere. Classic muffin with delicate cream-cheese, salted caramel and crunchy pearls. Berry muffin with delicate cream-cheese and fresh blueberries.

## CHOUX PASTRY ECLAIR

320



Custard tart with raspberry cream. Decorated with dark chocolate Chantilly cream and fresh raspberries.

All prices are in rubles & inclusive of VAT.

## HOMEMADE MILK CHOCOLATES

300



Milk chocolate coated candy mix: delicate hazelnut praline; matcha-lime ganache with strawberry marmalade; pistachio ganache with crunchy interlayers, crushed pistachio and Breton pastry.

## CROISSANT AND DANISH PASTRIES

180



Crispy homemade puff pastry with a variety of fillings. Baked with New Zealand butter.

## ICE CREAM AND SORBET

250



Creamy ice cream and refreshing sorbet in a variety of flavors. Served with chocolate and caramelized netting.