



SWEETS

ДЕСЕРТЫ

Warm Valrhona Chocolate & Vanilla	22
Passion Fruit, Lime and Coconut Pavlova	22
Redberries Platter, Vanilla Mascarpone	28
Coupe Colonel Lemon Sorbet	
<i>2 ounces of Russian Standard</i>	15
<i>2 ounces of Beluga</i>	19
<i>2 ounces of Beluga Gold</i>	23
Ice Cream	4
Vanilla • Coffee • Chocolate • Pistachio	
Sorbet	4
Lemon • Strawberry • Passion Fruit • Blood Orange	

HOT DRINKS

ГОРЯЧИЕ НАПИТКИ

COFFEE

Espresso	5
Latte	6
Double Espresso	7
Cappuccino	7

TEA

Assorted Loose Leaf Teas	
Organic Earl Grey	6
Organic Jasmine Green Tea	6
Tropical Green Tea	6
Chamomile Citrus	6

*A service charge of 21% has been added to your bill and
will be distributed to the Raspoutine Miami Team.*

AFTER DINNER COCKTAILS

ДЕСЕРТНЫЕ КОКТЕЙЛИ

ZIMA

20

Spring 44 Honey Vodka, Oat Cream, Jasmine,
Lavender Bitters

CHERNIY LEBED

22

Copalli Cacao Rum, Santa Teresa 1796 Rum,
Espresso, Oloroso Sherry

WINE

ВИНА ПО БОКАЛАМ

Chateau Pineau du rey - Sauternes, Bordeaux
Royal Tokaji - Queen Nectar, Hungary

16
20

THE MAD MONK CELLAR

ПОТРЕБ СУМАСШЕДШЕГО МОНАХА

Beluga Epicure	Diplomatico, Reserva
Beluga Gold	Hibiki Suntori Harmony
Clase Azul Reposado	Glenmorangie 18yr
Clase Azul Anejo	Macallan 18yr
Clase Azul Ultra	Macallan 25yr
Casa Dragones Anejo	Johnnie Walker Blue
Casa Dragones Joven	Remy Martin XO
Don Julio 1942	Hennessy "Paradis"
Cincoro Anejo	D'Usse



LOUIS XIII

Remy Martin
COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

Each decanter is the life achievement
of generations of cellar masters

A blend of up to 1200 Eaux-de-Vie,
100% from Cognac Grande Champagne

One Half Ounce	125
One Ounce	250
One and a Half Ounce	375
Two Ounces	450

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.*