





THE LARGEST DESSERT BAR of our city

Almost all our desserts are prepared according to traditional French recipes and techniques.

Any dessert can be ordered to go.

Coffee drinks, warming beverages, and cocktails are available for takeaway in thermal cups.

We support desserts without consequences for your figure.

(1+1) – a large portion, can be shared by two people.

PARIS – this dessert can be tasted only here.

Value those people after meeting whom you feel light and comfortable in your soul.



Our pastries

1. «Eclairs» by Pierre Hermé

Raspberry, Swiss chocolate.



120-00

1/110

2. (1+1) «Napoleon» classic



145-00

1/250

(PARIS) 3. (1+1) «Napoleon» with Marseille cream



155-00

1/250

4. (1+1) «Napoleon Dor-Blu»



165-00

1/250

(PARIS) 5. (1+1) «Cécile»

Mascarpone cheese with almond flakes,
natural cream, and fresh berries.



155-00

1/215

(PARIS) 6. «Meringue roll» with «Bûche» cheese, cream and raspberries



140-00

1/200

(PARIS) 7. «Maron Claire»

Chocolate sponge cake with a layer
of chocolate cream.



145-00

1/200

(PARIS) 8. «Chocolate-lime brownie»



145-00

1/200

(PARIS) 9. (1+1) «Purple Cherry»

Delicate layered sponge cakes with Philadelphia
cheese cream and a sweet-sour note of
caramelized cherries.



155-00

1/235

(PARIS) 10. «Clavier»

Finest puff pastry layered with chocolate and
pressed under weight, served with chocolate
sauce. Served warm.



135-00

1/180

11. «Tartlets» by Cédric Grolet

Salted caramel, creamy pear.



125-00

1/110

12. «Josephine Donuts» with Versailles cream



85-00

1/120

Our cakes



1. «Geneviève»

Soft shortcrust base topped with cottage cheese cream with nuts, tiramisu-style mix, and fresh fruits.



155-00

2. «Little Bears»

Delicate blend of assorted cheese creams.



145-00

3. Cheesecake «Rouayl»

Blend of «Philadelphia», «Mascarpone» and natural cream cheeses, steam-baked. Prepared according to François Perret's recipe.



175-00

4. Cheesecake «San Sebastián» strawberry

Cheesecake with «Mascarpone» and «Ricotta» cheese, enriched with natural strawberry purée and a crisp caramelized crust.



175-00

5. Cheesecake «Basque» pistachio



175-00

6. «Madame Pompadou»

According to our French partner, this recipe has remained unchanged since the time of Louis XV. The cake is named after the King's famous favorite, as it was supposedly her beloved dessert. At its base is a delicate French sponge cake with whipped yogurt-cheese cream. A creamy fruit mousse with pieces of pineapple and orange completes the flavor profile. Strawberries are glazed with pastry sauce and the cake is decorated with whipped cream.



145-00

7. «Pear-Caramel Cake»

Fruit sponge cake combined with pear-caramel cream, pieces of pear sautéed in caramel sauce with cinnamon.



145-00

8. «Marseille Cottage Cheese Cake»

A traditional Southern French cake made with homemade cheese blended with cream and mascarpone, baked on a shortcrust base with natural hazelnuts.



145-00

9. «Choux»

Delicate profiterole balls filled with homemade custard cream, assembled in a honeycomb structure and covered with Belgian chocolate and nuts.



145-00

10. «Currant Cheesecake»

Delicate combination of mascarpone, ricotta, young mozzarella and plant-based cream with blackcurrant berries and fresh blackcurrant sauce.



145-00

11. (1+1) Chocolate cake with homemade custard cream and banana sour cream



155-00

12. Grand profiterole with Savoy cream and hot chocolate



135-00

Coffee

1. Espresso classic

We have selected a blend of coffee beans that, in our opinion, best reveals the taste, aroma and richness of this exquisite drink.

1/30 55-00

2. Americano

Espresso diluted with hot water. This drink also matches the consistency of a light filtered coffee.

1/120 60-00

3. Cappuccino classic

1/220 85-00

4. Cappuccino

Your choice of: chocolate, caramel, vanilla, coconut, almond, pear, blueberry.

1/220 95-00

5. Cappuccino with almond flakes and «Amaretto» syrup

1/220 100-00

6. Cappuccino with pumpkin cream

1/220 85-00

7. Pear cappuccino

1/220 95-00

8. Cappuccino with maple syrup

1/220 85-00

9. Blueberry cappuccino

1/220 95-00

10. Cappuccino with plant-based milk

Your choice: coconut, almond, banana.

1/220 125-00

11. Latte

Espresso combined with a large amount of steamed milk and a delicate milk foam veil.

1/250 95-00

12. Latte with salted caramel

1/250 95-00

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|---|-------|---------------|
| 13. Latte-Cinnabon | 1/250 | 95-00 |
| 14. Latte with plant-based milk
Your choice: coconut, almond, banana. | 1/250 | 125-00 |
| 15. Raf coffee lavender-vanilla | 1/250 | 95-00 |
| 16. Coconut Flat White | 1/300 | 100-00 |
| 17. Coco Orange
Can be prepared hot or cold upon request. | 1/300 | 125-00 |

Our recipes

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|---|-------|---------------|
| 1. «La Royale»
Melange: egg yolks whipped over steam with powdered sugar, Madagascar vanilla and cane sugar, combined with espresso in a creamy mass. | 1/300 | 145-00 |
| 2. Cocoa with ice cream scoop and nut powder | 1/250 | 135-00 |
| 3. Coffee cream
Whipped cream prepared according to our recipe, combined with espresso and pistachio powder. | 1/300 | 145-00 |
| 4. Coffee with blue cheese and caramel crust | 1/300 | 145-00 |

Warm drinks

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|--|-------|---------------|
| 1. Mandarin punch | 1/280 | 125-00 |
| 2. Pink mulled wine | 1/280 | 135-00 |
| 3. Pomegranate mulled wine | 1/280 | 135-00 |
| 4. Berry punch | 1/280 | 125-00 |
| 5. Hot red wine with cherry liqueur | 1/280 | 135-00 |



Natural teas 1+1

Prepared with mineral water
and served in classic teapots

1. Berry tea with spiced berries
(blackcurrant, raspberry, strawberry)

2. Citrus tea with passion fruit

3. Cranberry tea

4. Ginger-orange tea

5. Pomegranate-lemon tea

6. Herbal tea with cornflowers

7. Classic black or green tea

8. Floral tea

1/500 110-00

Lemonades

Perfect accompaniment to your gastronomic
dish or dessert. Served with fruit ice

1. Cream soda

2. Violet lemonade

3. Mint-passion fruit

4. Pineapple

1/300 125-00

Fresh detox cocktails

Made from fresh vegetables and fruits

1. Spinach, apple

2. Apple, celery, honey

3. Carrot, grapefruit, ginger



1/220 135-00

Fresh juices

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|---------------------|--------------|
| 1. Orange juice | 1/250 145-00 |
| 2. Grapefruit juice | 1/250 155-00 |

Cocktails

1. Rose petals
2. Kiwi-mandarin
3. Fruit sangria
4. Matcha-mango
5. Matcha-blueberry
6. Mojito
7. Sunrise
8. Cherry vanilla
9. Shirley

1/300 145-00

Classic bar

without consequences, but with
respect for your health

1. Negroni
2. Aperol Spritz
3. Gin & Tonic

1/220 210-00

Our homemade ice cream

1. «La Fraise»

Strawberry-cream ice cream with strawberry slices, topped with pastry sauce and whipped cream.



2. «Chocolat»

Chocolate cream ice cream under chocolate ganache with «Parfait» cream, chocolate cream sauce and meringue biscuits.



3. «Caramel»

Vanilla cream ice cream with caramel sauce, nuts and biscuit-wafer layers.



4. «Pistachio»

Pistachio ice cream with natural nuts, cheese mousse and meringue biscuits.



5. «Fruit»

Scoops of raspberry, banana and mango ice cream with fresh fruit slices.



1/300 **225-00**

All ice cream varieties are served with a signature sauce and custom additions matching each type.

Partner beverages

1. Juice assortment

1/250 **65-00**

2. Mineral water «Carpathian Dzherelna»

1/500 **75-00**

3. Mineral water «Polyana Kvasova»

1/500 **100-00**

4. Pepsi / Mirinda

1/300 **65-00**

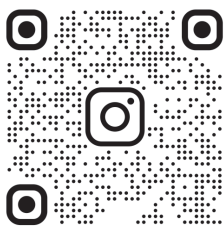






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