

## DESSERT MENU





# CONTACT US

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https://browns.in/



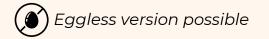


TEACAKES

VANILLA Ø Vanilla tea cake	1,800
MINT CHOCO-CHIP 🕥 Mint and Belgian chocolate tea cake	2,100
CHOCOLATE HAZLENUT © Tea cake with some hazelnut flour and roasted hazelnut bits	2,100
${\displaystyle MARBLE\ LOAF}$ Tea cake with vanilla and chocolate pound cake swirls	2,100
DATE CAKE WITH DALGONA GLAZE Tea cake sweetened with dates, with a coffee glaze	2,100
CARROT © Tea cake with grated carrots, warm spices, and walnuts. Topped with cream cheese frosting (can opt for no frosting)	2,400
CHRISTMAS CAKE WITH	2,400

### VANILLA CUSTARD

Rich cake with rum soaked dried fruits, nuts and sweetened with molasses. Served with a pouring vanilla bean custard





# TEACAKES

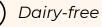
CHOCOLATE LOAF 👁 2,100 Chocolate tea cake VANILLA HAZLENU 2,400 Dairy Free vanilla tea cake with roasted hazelnuts SHCKY TOFFEE PUDDING 2,400 Date-infused tea cake served alongside a warm and sticky toffee sauce 2,400 CRUMBL Cinnamon spiced chunky apples in a light and moist tea cake 2,400 H() NEY NUT L()Vanilla tea cake with a honey nut layer on top TORTA CAPRESE 🏵 2,800/1,800 (1.5LB) (2LB) An Italian recipe of an almond flour tea cake originating in Capri. Containing no refined flour or sugar (only jaggery) and no dairy (made with olive oil!)

#### (ALL PRICES ARE EXCLUSIVE OF GST)





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## UPSIDE-DOWN CAKES 2LB/ILB

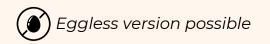
Vanilla Sponge batter baked over a base of brown sugar caramel and fresh (seasonal) fruit

 PLUM 
 2,400/1,500

 PINEAPPLE 
 2,400/1,500

 PEACH 
 2,400/1,500

 ORANGE 
 2,400/1,500





# CHEESECAKES

### CLASSIC JAPANESE

Super soft and fluffy sponge cake with a tang of cream cheese

### CHOCOLATE/MATCHA JAPANESE

Super soft and fluffy sponge cake with a tang of cream cheese and flavoured with rich Belgian chocolate/Japanese matcha

## BASQUE CLASSIC 👁

Crustless cheesecake with a caramelised, almost burnt top. Recipe originated in the Basque region of Spain. Also has an optional coffee mascarpone layer to top

## BASQUE TIRAMISU 🕥

Crustless cheesecake, with a caramelised almost burnt top. Recipe originated in the Basque region of Spain. This version has an optional coffee mascarpone layer to top



2,000 (1.5LB)

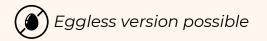
2,400(1.5LB)

3,000/1,800

3,500/2,000

2,500/1,500

Classic New York Style cheesecake with a biscuit crust





## CHEESECAKES 2LB/ILB

#### NEW YORK STYLE (©) (BLUEBERRY, STRAWBERRY\*, LEMON, OREO, CARAMEL WITH HAZLENUT)

2,800/1,800

New York Style cheesecake with a biscuit crust, topped with optional fruit (or non-fruit flavours)

## NEW YORK STYLE (APPLE CRUMBLE)

New York Style cheesecake with a biscuit crust with cinnamon spiced apple chunks and a crumble to top

## NEW YORK STYLE (MANGO\*)

New York Style cheesecake with a biscuit crust with fresh alphonso mangoes to top

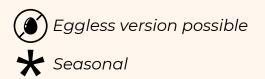
## NEW YORK STYLE (LOTUS BISCOFF)

New York Style cheesecake with a biscuit crust with lotus biscoff spread and cookies to top

2,800/1,800

2,800/1,800

2,800/1,800





#### 2LB/1LB

Classic layer cakes made with a Chocolate sponge

## CHOCOLATE FUDGE CRUNCH\*③

Chocolate sponge layered with chocolate mousse, our house made fudge sauce and French biscuit for crunch. Only Belgian chocolate used

## CHOCOLATE AND ORANGE

Chocolate sponge layered with orange curd, chocolate ganache and candied oranges. Only Belgian chocolate used

## CHOCOLATE AND SALTED

Chocolate sponge layered with house made salted caramel and chocolate ganache. Only Belgian chocolate used

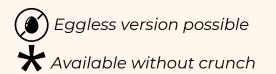
## CHOCOLATE HAZLENUT 🕥

Chocolate sponge layered with house made hazelnut praline paste, roasted hazelnuts and ganache. Only Belgian chocolate used 4,000/2,500

4,000/2,500

3,800/2,400

4,000/2,500





#### 2LB/1LB

#### Classic layer cakes made with a Chocolate sponge

## CHOCOLATE RASPBERRY 🕥

Chocolate sponge layered with house made raspberry compote and ganache. Only Belgian chocolate used

## CHOCOLATE FRAISIER 👁

Chocolate sponge layered with fresh chopped strawberries and chocolate mousse. Only Belgian chocolate used

## BERRY CROWN 👁

Chocolate sponge layered with chocolate mousse, fresh blueberries, raspberries and blackberries, and assembled in an interesting crown shape. More berries on the top too!

## BLACKFOREST 🕥

A beauty of a tall chocolate layer cake, containing cream chantilly, chocolate mousse, and house made cherry compote from fresh cherries. Also topped with whole fresh cherries. Surrounded by tall chocolate shards 4,000/2,500

4,000/2,500

5,000/3,500<sup>(5LB/</sup> 3.5LB)







#### 2LB/1LB

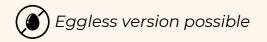
Classic layer cakes made with a Vanilla/Lemon infused sponge

VANILLA FRAISIER © Vanilla sponge layered with fresh chopped strawberries and vanilla bean cream chantilly	3,500/2,200
LEMON BLUEBERRY © Lemon sponge layered with house made blueberry compote and lemon curd, with the tang of a deliciously smooth cream cheese frosting	4,000/2,500
COFFEE ALMOND ③ Vanilla sponge soaked with Kahlua and espresso and layered with coffee cream and almond praline	4,000/2,500
MANGO Vanilla sponge layered with fresh chopped alphonso mangoes, and vanilla bean cream chantilly	3,500/2,200
MIXED FRUIT © Vanilla sponge layered with fresh fruits, house made fruit compotes and vanilla bean cream chantilly	4,000/2,500

PASSIONFRUIT 🕥

3,500/2,200

## Vanilla sponge layered with cream chantilly and house made passionfruit curd





#### 2LB/1LB

Classic layer cakes made with a Vanilla/Lemon infused sponge

#### MANGO PASSIONFRUIT 👁 Vanilla sponge layered with housemade passionfruit curd and fresh diced alphonso mangoes

## RASPBERRY LEMONADE

Lemon sponge layered with home made raspberry compote, lemon curd and old-fashioned lemon buttercream

### PINEAPPLE 🕥

Vanilla sponge layered with a chunky pineapple and vanilla bean compote as well as a vanilla bean chantilly. Topped with dehydrated pineapple flowers

### TIRAMISU 🏈

Vanilla sponge soaked with an espresso and Kahlua soak and layered with zabaglione - an Italian recipe for a mascarpone mousse spiked with marsala

## GATEAU OPERA

Layers of almond joconde soaked with espresso and layered with coffee buttercream chocolate ganache and topped with a rich chocolate glaze

4,000/2,500

4,000/2,500

3,500/2,200

4,000/2,500

4,000/2,500

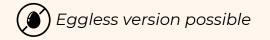
3,000/3.500

(no fruit) (with fruit)

(1.5LB)

TRES LECHES

Super soft sponge cake soaked overnight with a three milk soak, and topped with cream chantilly. Optional - a seasonal fruit compote can be added along with the cream topping





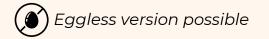
## ENTREMETS

Multi-layer desserts prepared with authentic French techniques consisting of several textural elements like mousse, sponge, crunch,

etc.

ALL CHOCOLATE Seven elements of dark chocolate all in one single dessert	4,000 (2LB)
HAZLENUT FLEUR Chocolate mousse, sponges, hazelnut mousse, all topped on a base of french biscuit and hazelnut crunch	3,500 (1.5LB)
CAPUCCINO Layers of chocolate sponge soaked with espresso and Kahlua with a coffee mousse. Also contains a walnut and coffee bean crunch layer in between	3,500 (1.5LB)
CHOCOLATE PISTACHIO Chocolate sponge with pistachio cremeux and chocolate mousse, all atop a chocolate shortcrust base	4,000 (2LB)
BAILEY'S Chocolate sponge with chocolate cremeux and Bailey's mousse,	<b>4,000</b> (2.5LB)

all atop a chocolate shortcrust base





2,500/2,800 (crumble) (lattice)

3,000

3,000

TARTS 7 INCH ROUND

## CLASSIC APPLE PIE 👁

Almond shortcrust filled with chunky cinnamon apples topped with either a pretty lattice pattern or a walnut crumble

### LINZER TART 🕥

Almond shortcrust filled with house made raspberry preserves topped with a lovely lattice design and sliced almonds all around

### GOOEY CHOCOLATE AND 2,800 PECAN

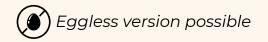
Gooey chocolate baked custard-filled tart with chopped pecans.

## FRESH FRUIT AND CUSTARD (STRAWBERRY, STONE FRUITS) 3,000

Fresh fruit tart filled with a set vanilla bean custard

## CHOCOLATE CARAMEL 🕥

House made gooey caramel topped with a Belgian chocolate ganache, all filled in a chocolate tart base







PECAN Delicious and nutty baked custard tart generously filled with chopped pecans	3,000
CHOCOLATE ORANGE Chocolate tart with sponge, orange curd, candied oranges and chocolate ganache to top	3,000
BLUEBERRY PANNACOTTA Vanilla tart with baked almond frangipane with blueberries, topped with cream chantilly and blueberry and white chocolate gelee. Topped further with fresh berries	3,500
LEMON MERINGUE Almond shortcrust with sponge, lemon curd and topped with toasted Italian meringue	2,800





# FRANGIPANE TARTS

2,800

#### VANILLA (CHERRY, PEACH, STRAWBERRY, FIGS, PEAR\*) Shortcrust filled with a baked almond cream and seasonal fruits.

Topped with a dusting of sugar

## CHOCOLATE ORANGE

Chocolate shortcrust baked with a chocolate-flavoured almond cream and candied oranges. Then topped with a chocolate ganache 3,000





## SET DESSERTS flan - 6 inch round bonnet - 9.5 inch loaf

HAZLENUT FLAN Baked hazelnut-flavoured custard within a biscuit base crust all around.	2,800
CHOCOLATE FLAN Baked chocolate-flavoured custard within a biscuit base crust all around	2,800
VANILLA FLAN Baked vanilla bean flavoured custard within a biscuit base crust all around	2,800
BONNET Baked chocolate custard spiked with rum and containing almond flour amarettis in the batter for that extra bite! Served with more amaretti cookies alongside	3,000

