

Brown's calcutta

gourmet catering, patisserie and bakery

DESSERT MENU







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https://browns.in/



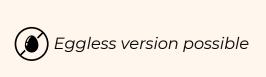




TEACAKES

2LB

VANILLA 🚳 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
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 VANILLA CUSTARD Rich cake with rum soaked dried fruits, nuts and sweetened with molasses. Served with a pouring vanilla bean custard	2,400







TEACAKES

2LB

CHOCOLATE LOAF © Chocolate tea cake	2,100
VANILLA HAZLENUT © Dairy Free vanilla tea cake with roasted hazelnuts	2,400
STICKY TOFFEE PUDDING Date-infused tea cake served alongside a warm and sticky toffee sauce	2,400
APPLE CRUMBLE Cinnamon spiced chunky apples in a light and moist tea cake	2,400
HONEY NUT LOAF Vanilla tea cake with a honey nut layer on top	2,400
FLOURLESS CHOCOLATE CAKE Decadent chocolate cake using 70% Belgian chocolate and absolutely no flour	3,500
TORTA CAPRESE & © 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!)	3,500

(ALL PRICES ARE EXCLUSIVE OF GST)



Eggless version possible



Gluten-free



Dairy-free





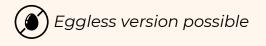
UPSIDE-DOWN CAKES

2LB/1LB

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







CHESECAKES

2LB/1LB

CLASSIC JAPANESE

2,000 (7.5LB)

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

CHOCOLATE/MATCHA JAPANESE 2,400 (1.5LB)

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

BASQUE CLASSIC @

3,000/1,800

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 👁

3,500/2,000

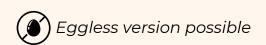
Crustless cheesecake, with a caramelised almost burnt top. Recipe originated in the Basque region of Spain. This version has an optional coffee mascarpone layer to top

NEW YORK STYLE (CLASSIC)

2,500/1,500

Classic New York Style cheesecake with a biscuit crust







CHESECAKES

2LB/1LB

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

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

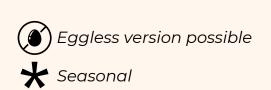
2,800/1,800

2,800/1,800

2,800/1,800

2,800/1,800









2LB/1LB

Classic layer cakes made with a Chocolate sponge

CHOCOLATE FUDGE CRUNCH*

4,000/2,500

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

CHOCOLATE AND ORANGE

4,000/2,500

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

CHOCOLATE AND SALTED © CARAMEL

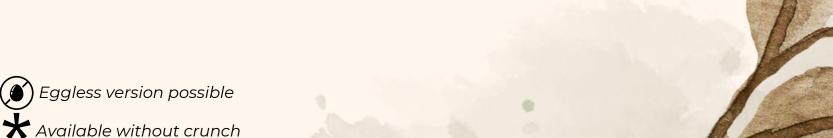
3,800/2,400

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

CHOCOLATE HAZLENUT @

4,000/2,500

Chocolate sponge layered with house made hazelnut praline paste, roasted hazelnuts and ganache. Only Belgian chocolate used









2LB/1LB

Classic layer cakes made with a Chocolate sponge

CHOCOLATE RASPBERRY @

4,000/2,500

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

CHOCOLATE FRAISIER @

4,000/2,500

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

BERRY CROWN 💿

5,000/3,500 (5LB/ 3.5LB)

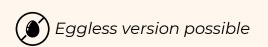
Chocolate sponge layered with chocolate mousse, fresh blueberries, raspberries and blackberries, and assembled in an interesting crown shape. More berries on the top too!

BLACKFOREST

5,000/3,500 (4LB/

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









2LB/1LB

Classic layer cakes made with a Vanilla/Lemon infused sponge

VANILLA FRAISIER ($\bigvee A \cap$	LA FRAISIEI	${ hinspace igotimes ig$
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3,500/2,200

Vanilla sponge layered with fresh chopped strawberries and vanilla bean cream chantilly

LEMON BLUEBERRY @

4,000/2,500

Lemon sponge layered with house made blueberry compote and lemon curd, with the tang of a deliciously smooth cream cheese frosting

COFFEE ALMOND @

4,000/2,500

Vanilla sponge soaked with Kahlua and espresso and layered with coffee cream and almond praline

MANGO (S)

3,500/2,200

Vanilla sponge layered with fresh chopped alphonso mangoes, and vanilla bean cream chantilly

MIXED FRUIT @

4,000/2,500

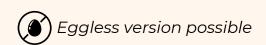
Vanilla sponge layered with fresh fruits, house made fruit compotes and vanilla bean cream chantilly

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

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

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4,000/2,500

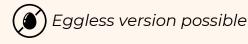
4,000/2,500

3,500/2,200

4,000/2,500

4,000/2,500

3,000/3,500 (no fruit) (with fruit) (1.5LB)





ENTREMETS

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

ALL CHOCOLATE	4,000 (2LB)
Seven elements of dark chocolate all in one single dessert	

HAZLENUT FLEUR 3,500 (1.5LB)

Chocolate mousse, sponges, hazelnut mousse, all topped on a base of french biscuit and hazelnut crunch

CAPUCCINO (1.5LB)

Layers of chocolate sponge soaked with espresso and Kahlua with a coffee mousse. Also contains a walnut and coffee bean crunch layer in between

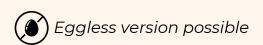
CHOCOLATE PISTACHIO 4,000 (2LB)

Chocolate sponge with pistachio cremeux and chocolate mousse, all atop a chocolate shortcrust base

BAILEY'S 4,000(2.5LB)

Chocolate sponge with chocolate cremeux and Bailey's mousse, all atop a chocolate shortcrust base



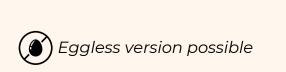






TARTS 7 INCH ROUND

CLASSIC APPLE PIE Almond shortcrust filled with chunky cinnamon apples topped with either a pretty lattice pattern or a walnut crumble	2,500/2,800 (crumble) (lattice)
LINZER TART © Almond shortcrust filled with house made raspberry preserves topped with a lovely lattice design and sliced almonds all around	3,000
GOOEY CHOCOLATE AND PECAN Gooey chocolate baked custard-filled tart with chopped pecans.	2,800
FRESH FRUIT AND CUSTARD (STRAWBERRY, STONE FRUITS) Fresh fruit tart filled with a set vanilla bean custard	3,000
CHOCOLATE CARAMEL © House made gooey caramel topped with a Belgian chocolate ganache, all filled in a chocolate tart base	3,000









TARTS 7 INCH ROUND

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

7 INCH ROUND

VANILLA (CHERRY, PEACH, STRAWBERRY, FIGS, PEAR*)

Shortcrust filled with a baked almond cream and seasonal fruits. Topped with a dusting of sugar

CHOCOLATE ORANGE

3,000

2,800

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







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
BONET Baked chocolate custard spiked with rum and containing almond flour amarettis in the batter for that extra bite! Served	3,000

almond flour amarettis in the batter for that extra bite! Served with more amaretti cookies alongside

