

Create your cake!

You may choose one of the presented bases for your cake, showing preference for your favourite taste, or try something new.

Wedding



Children's



Anniversary



1. CHOOSE A CAKE

Pay attention to the minimum weight and the presence of non-eatable components

2. CHOOSE A BASE

Get acquainted with a rich assortment of sponges and fillings on the Bases for Cakes page

3. PLACE YOUR ORDER

Place your order in person, at the Ottepel or Moskovskoye Nebo restaurants. We accept orders at most 5 days before the event.

Cake according to photo

We accept orders for the manufacture of cakes upon sketches or photographs. You should just write us a letter to the mail address: mmn@rbr.moscow, having attached to this a picture or a photo of your desirable cake. Or make us a call to Moskovskoye Nebo by telephone.

Or to the number **+7(495) 748-61-01**



Bases for Cakes

You may choose one of the presented bases for your cake, showing preference for your favourite taste, or try something new.



PIGEON'S MILK

Soufflé based on condensed milk.



HONEY CAKE

Honey sponge with interlayers of sour cream.



CHEESE CAKE

Soft cheese mousse upon a thin sponge.



NAPOLEON

Puff pastry with interlayers of custard.



PRAGA CAKE

Chocolate sponge combined with light butter chocolate cream.



YOGURT CAKE

Soft soufflé based on Mascarpone cheese and yogurt.



PISTACHIO CAKE

Fluffy white & pistachio sponge with cream and fresh raspberries.



MOSCOW CAKE

Crispy layers with hazelnuts combined with cream based on boiled-condensed milk.



CARROT CAKE

Sponge with carrots, cheese cream and prunes

YOU MAY ORDER
A SET OF MINI-BASES
FOR TASTING

Bases for Cakes

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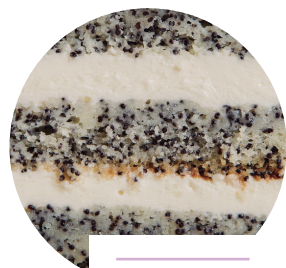
BAILEYS CAKE
Mousse from white chocolate with the addition of Baileys liquor and hazelnut.



TWO CHOCOLATES CAKE
Souffle from milk and white chocolate upon a chocolate sponge.



RICH CREAMY ICE CREAM CAKE
Buttercream & Mousse cake



POPPY SEED CAKE
Poppy sponge in combination with sour cream.

Our other sweeties

You can try these amazing desserts in our restaurants.

For cooking, we use products of the highest quality, and we treat each dessert as a work of art.

