



A LA CARTE



This is the Burny's gastronomic map, woven from the recipes of the abundant Mediterranean. The menu embodies the love for the sea, artistic view, and care for ingredients.

Each of our dishes is a pearl, carefully selected and prepared with only the freshest and highest-quality ingredients.

Please let your waiter know if you are allergic to any ingredients.

这是Burny餐厅的美食地图，由丰富的地中海食谱而组成。 菜单基于三个特征：对大海的热爱，作者的观点和对产品的谨慎态度。

我们的每一道菜都是一颗珍珠：精心挑选和准备，只添加最新鲜和最高质量的配料。

如果您对某些食物过敏，请告知服务员。

Participated in the development of the menu:

Brand chef Mirko Zago
Chef Dmitry Bashkirov

主厨：米尔科 · 德扎戈
主厨：德米特里 · 莱巴什基洛夫

Pastry Chef Fatima Salekh
Pastry Chef Roza Zakharyan
Sous Chef Vladimir Frolov

糕点厨师：法蒂玛 · 萨利赫
糕点厨师：萝扎 · 扎哈良
副厨师长：弗拉基米尔 · 弗罗洛夫

SEAFOOD SERVED ON ICE

海鲜冰盘

LOCAL SCALLOP

虾夷盘扇贝

Fresh scallop	鲜活的	1 pc/个	460
Ginger, lemon, wasabi			
姜、柠檬、山葵糊			
Lightly fried scallop	烧的	1 pc/个	550
Ginger, lemon, wasabi			
姜、柠檬、山葵糊			
Scallop	牛油青柠炒的	1 pc/个	590
baked with butter and lime			

KAMCHATKA CRAB

堪察加螃蟹

per 1 kilo/每公斤5800

OYSTER BAR

牡蛎酒吧

Served with Mignonette sauce and lemon.
Your waiter will check a catch of the day for you
服务员介绍当天捕捞到的海鲜
端上的牡蛎有柠檬和Mignonette酱

Black salmon caviar	黑鲑鱼子酱	1 pc/个	460
Russia			
Wakame (sea cabbage)	裙带菜	1 pc/个	460
Russia			
Pink Jolie	纳米比亚	1 pc/个	690
Namibia			

BURNY LIGHTHOUSE

BURNY的灯塔

12900

Served with Mignonette sauce,
soy sauce with quail yolk, lemon
为了强调味道鲜美，端上的海鲜拼盘有Mignonette酱、含鹌鹑蛋黄的酱油和柠檬

King prawns	4 pc	Oysters	6 pc
堪察加拟石蟹腿	4 个	牡蛎	6 个
Kamchatka crab legs	4 pc	Live scallops	6 pc
roasted with parmesan		鲜活的扇贝	6 个
烤帝王蟹腿配帕尔玛干酪	4 个		

SEAFOOD PLATTER

海鲜拼盘

5600

Tuna sashimi with ponzu sauce and red caviar,
Ama Ebi shrimp with yuzu sauce and pink pepper,
oysters, scallop crudo with ponzu sauce and black caviar,
scallop crudo with red onion, olive oil and onion
带有柑橘日式酱汁和红鱼子的金枪鱼生鱼片，柚子、蔷薇胡椒的北极甜虾，
牡蛎，柑橘日式酱汁和黑鱼子的干贝刺身，红洋葱、橄榄油和洋葱的干贝刺身

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CAVIAR COLLECTION

鱼子集合

Served with bread and whipped butter
带有烤的面包和搅起泡沫的油供应

Red caviar	红鱼子	30 g/克	1390
Pike caviar	狗鱼子	112 g/克	2980
Sturgeon caviar	鲟鱼子	50 g/克	11600

RAW BAR 冷 荤

Arctic sweet shrimp Ama Ebi with lemon balm and lime 北极甜虾配柠檬香蜂草与酸橙	80 g/克	990
Tuna tartare with avocado 金枪鱼塔塔酱配牛油果 Artichokes, dried tomatoes, balsamic caviar, fresh cucumber, pink pepper 朝鲜蓟、晒干的西红柿、香醋酱、鲜黄瓜、醋渍的蛋黄、粉红胡椒	160 g/克	1090
Sea bass tartare 舌齿鲈塔塔酱 Zucchini, celery, basil oil, lime zest 西葫芦、西芹、罗勒酱、青柠陈皮	190 g/克	1090
Beef carpaccio 生切牛肉薄片 Mustard seeds, celery, Lollo-Rosso salad, parmesan 芥菜籽、芹菜、洛洛罗索切割沙拉、帕马森	180 g/克	1190
Smoked beef tartare 熏烤的鞑靼牛肉 Mustard seeds, pearl onions, dried tomatoes, green aioli sauce 芥菜籽、珍珠洋葱、晒干的西红柿、蒜蓉蛋黄酱	230 g/克	1390
Murmansk salmon carpaccio 摩尔曼斯克三文鱼切薄片 Smashed cucumbers, capers, avocado oil 拍黄瓜、羊角菜、鳄梨油	110 g/克	1390

STARTERS

开胃冷菜

Chicken liver pate with homemade bread 鸡肝酱配自制面包	140 g/克	690
Mediterranean olives 地中海橄榄 Green Giant Olives with pine nut, olives with seeds, pickled olives with Provance herbs, dried tomatoes, buckwheat cheaps 大青橄榄配松仁奶油酱、什锦带核橄榄、腌制的青橄榄配普罗旺斯香草、卡拉马塔橄榄、晒干的西红柿、荞麦片	120 g/克	810
Mini eclairs set 什锦迷你艾克雷亚 Salmon and balsamic vinegar caviar 三文鱼配有香醋酱 Baked bell peppers with pesto sauce 烤胡椒和意大利香蒜青酱 Beef tenderloin with pine nut cream 牛里脊肉和松子奶油	110 g/克	850
Glazed beet with goat cheese 挂糖甜菜配羊奶酪 Pine nut cream, emerald pistachio, blackcurrant mousse 松子奶油酱、碧绿的开心果、黑加仑慕斯	160 g/克	870
Baked bell peppers with straciatella and olives&anchovys tapenade 烤胡椒配斯查彻特拉奶酪、鳀鱼和橄榄酱	170 g/克	980
Vitello tonnato 金枪鱼酱小牛肉 Capers, pickled pepper, demi-glazed sauce 羊角菜、泡椒、半釉汁	180 g/克	980
Morrocان octopus carpaccio 生食摩洛哥的章鱼薄片 Artichoke sauce, tomato oil, pesto sauce, bell pepper caviar, yuzu-mirin sauce 朝鲜蓟糊、番茄油、意大利香蒜青酱、烤胡椒酱、用香橙和味醂制作的酱料	110 g/克	1680
Cheese plato 奶酪盘 Camembert, Tête de Moine, Raclette with truffle, blue veined gorgonzola, aged goat cheese 卡芒贝尔奶酪、修士头奶酪、拉可雷特奶酪配松露、蓝纹戈尔根朱勒干酪、陈年羊奶酪	170 g/克	2200

SALADS

沙拉

Fresh vegetables with Serbian cheese and yogurt 用塞尔维亚奶酪和酸奶搭配的新鲜蔬菜	260 g/克	860
"Green" avocado salad with nori leaves 牛油果和海苔的生菜沙拉 Spinach, Iceberg lettuce, edamame beans, asparagus, zucchini, fresh cucumber, celery, broccoli, mix of seeds 菠菜、圆生菜、毛豆、龙须菜、夏南瓜、鲜黄瓜、西芹、西兰花、什锦种子	260 g/克	820
Arugula with shrimp and avocado 芝麻菜虾仁鳄梨沙拉 Parmesan cheese, cherry tomatoes, balsamic vinegar and olive oil 帕马森奶酪、小番茄、香醋和橄榄油	200 g/克	1190

Burrata with tomatoes and basil 布拉塔番茄罗勒沙拉	220 g/克	1080
Nicoise salad 尼斯沙拉	230 g/克	1090
Tomatoes, edamame beans, basil oil, quail egg, Kalamata olives, halibut fillet, fresh cucumbers, artichokes and vinaigrette sauce 西红柿、毛豆、罗勒油、鹌鹑蛋、卡拉马塔橄榄、块庸鲈鱼肉、新鲜黄瓜、洋蓟、甜菜根酱		
Brie cheese with fresh strawberries 带有鲜草莓的布里奶酪	170 g/克	1090
Mixed lettuce leaves, peas, strawberry sauce, basil oil 什锦生菜叶、豌豆、草莓酱、罗勒油		

SOUPS

汤类

Pumpkin cream soup with coconut cream 南瓜奶油汤及椰子奶油	250 g/克	680
Served with mix of seeds and Grissini breadsticks 带有什锦种子和意大利面包棒供应		
Bean and shrimp soup 虾肉菜豆汤	300 g/克	590
Cacciucco 意大利海鲜浓汤	400 g/克	1290
Tomatoes, king shrimp, tiger shrimp, squid, snow crab, halibut, scallop, trumpetfish, napa cabbage 西红柿, 王虾, 虎虾, 鱿鱼, 雪蟹, 大比目鱼, 扇贝, 拟婢鲷, 大白菜		
Onion soup with chicken meatballs 螃蟹的西班牙凉菜汤	320 g/克	590

HOT APPETIZERS

开胃热菜

Tiropitakia with tiger shrimp and crab Tiropitakia 配虎虾和螃蟹	120/80 g/克	790
Straciatella, yougurt dip, cucumber, green 水牛乳碎奶酪、酸奶酱、黄瓜、青菜		
Capunets with salmon and halibut 包在大白菜中的鲑鱼和大比目鱼	160 g/克	1190
Crab, red caviar, bisque sauce 螃蟹、红鱼子、虾酱油		
Crab phalangs 螃蟹腿	100 g/克*	1190
Baked with straciatella and Parmesan 烤蟹腿配水牛乳碎奶酪和帕马森干酪		
Crunchy eggplant with eel 脆皮茄子配鳗鱼	270 g/克	1390
Goat cheese, avocado, dried tomatoes, sesame sauce, green aioli sauce 羊奶酪、牛油果、晒干的西红柿、芝麻油、蒜蓉蛋黄酱		
Baked Camembert cheese 烤卡蒙伯尔奶酪	360 g/克	1790
Uzbek tomatoes, rosemary, homemade bread, blackcurrant confit 乌兹别克番茄、迷迭香、糖渍黑加仑、自制面包		
Spaghetti alle vongole with dry Martini and parsley 蛤蜊意面配干马天尼和欧芹	310 g/克	990

HOT DISHES

热菜

Duck leg confit 法式 油封鸭腿 Mashed sweet potato with cherry sauce 红薯泥配樱桃酱	250 g/克	1180
Mediterranean sea bass 地中海式舌齿鲈 Kalamata olives, capers, dried tomatoes 卡拉马塔橄榄、刺山柑、晒干的西红柿	250 g/克	1560
Seafood risotto 意大利海鲜饭 Shrimp, fresh scallop, squid, halibut, snow crab meat, bisque sauce 虾、鲜贝、鱿鱼、庸鲈、雪蟹肉、法式虾酱油	310 g/克	1460
Risotto with tomatoes and straciatella 意式番茄烩饭 加水牛奶丝翠奇亚乳酪	300 g/克	1190
Salmon filet 三文鱼片 Blanched vegetables, beurre blanc sauce 焯水蔬菜、法式白黄油酱	230 g/克	1280
Marbled beef with caramelized onion puree 霜降牛肉佐焦糖洋葱酱 Mushroom stew, meat sauce, and porcini mushroom sauce 香菇炖、肉酱和牛肝菌蘑菇酱油	170 g/克	2190
Halibut steak with Fukus seaweed 大比目鱼排配墨角藻 Young spinach, wongole, tomatoes, capers 新菠菜、蚌壳、番茄、羊角菜	280 g/克	1750
Moroccan octopus with savory mashed potatoes 摩洛哥章鱼配香辣土豆泥 Baked peppers, celery, basil oil 烤辣椒, 芹菜, 罗勒油	160 g/克	1790
Quail with cacciator sauce 鹌鹑配意式番茄炖酱 Vegetable stir-fry, quail egg 炒蔬菜、鹌蛋	230 g/克	1490

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COOKED ON FIRE

在炉灶里烹饪的饭菜

Served with grilled corn, marrow bone and demi glace
肉排带有烤玉米、髓骨和法式多蜜酱汁供应

Filet mignon 菲力牛排	per 100g/每100克	1190
Striploin Steak 西冷牛排	per 100g/每100克	1090
Medium roasting level is recommended 推荐牛排熟度不超过五分熟		
Ribeye steak 肋眼牛排	per 100g/每100克	1790

CAPTAIN'S PASTA

意大利面食

Sweet potato gnocchi with ricotta 番甘薯和里科塔奶酪馅意大利汤团	230 g/克	940
Crab, red caviar, cream sauce 蟹肉、红鱼子、奶油酱汁		
Seafood linguine 海鲜意大利扁面	430 g/克	1780
Octopus, shrimps, squid tentacles, halibut, vongole, snow crab, tomatoes, and basil 章鱼, 虾, 鱿鱼触手, 大比目鱼, 蚌壳, 雪蟹, 西红柿和罗勒		
Duck stew gnocchetti 鸭肉酱玉棋	280 g/克	980
Pistachio praline, basil oil, tomato concasse 开心果的果仁糖、罗勒油、番茄碎		
Candele with veal cheeks 牛颊肉空心长烛面	290 g/克	760
Onion foam, demi-glace sauce 青葱奶油冻、半釉酱		
Shrimp orecchiette 虾猫耳朵面	260 g/克	980
Mashed zucchini, tomato sauce, slightly fried tomatoes 西葫芦泥, 番茄酱、软炸番茄		

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SIDE DISHES

配菜

Vegetables cooked on fire with truffle cream 炙烤蔬菜配松露奶油	170 g/克	450
Chared baby potatoes with sour cream and red caviar 烧小马铃薯配酸奶油和红鱼子	160 g/克	450
Blanched spinach 氽烫菠菜	100 g/克	450
Fried sweet potato strips with parmesan cheese and truffle oil 用帕尔玛干酪以及松露油搭配的炸红薯条	150 g/克	450
Homemade bread 自家制面包	200 g/克	350
Borodino bread, cereal baguette, ciabatta, grissini with truffle salt, cereal chips, smoked butter, olive oil 博罗金诺黑面包、禾本科的面包、巧巴达、意大利面包棒、松露盐、禾本科的薯片、熏制的黄油、橄榄油		

DESSERTS

甜品

Far Eastern desserts	120 g/克	690
远东甜点		
Cedar nut mousse, cranberry and lemongrass confit, caramelized actinidia, honey moss		
松子慕斯配、蔓越莓香茅糖渍、焦糖猕猴桃及蜜苔		
Tarte Tatin with cinnamon ice cream	200 g/克	690
反烤蘋果塔配肉桂冰淇淋		
Pumpkin pie	160 g/克	680
南瓜派		
Pecans, sea buckthorn sorbet, caramel sauce		
山核桃、沙棘雪葩、焦糖酱		
The treasure of Burny	140 g/克	990
餐厅的珍宝		
Chocolate tart with truffle caramel, vanilla ice cream and fresh truffle		
巧克力蛋糕配松露糖、香草冰淇淋、新鲜的松露		
Brownie	250 g/克	890
巧克力布朗尼		
Brownie with a rich chocolate taste, garnished with fresh berries, vanilla cream and cherry sauce		
丰富巧克力味的布朗尼，再配上新鲜浆果、香草奶油和樱桃酱		
Sorbet:	50 g/克	120
果汁冰糕:		
Woodbine	金银花	
Aperol raspberry	覆盆子Aperol	
Vanilla Ice Cream	50 g/克	120
香草冰淇淋		

DESSERTS FOR TEA-DRINKING

OR GIFT-GIVING

饮茶或者送礼的甜食

BURNY jewels	50 g/克	480
BURNY宝石		
Each captain has in his cabin a treasure box containing valuable finds. Burny's collection of stones includes vivid memories and special moments from his travels. Each stone has its own meaning and purpose, but together they bring balance, peace and tranquility to one who owns them.		
每个船长室都有一个宝箱。伯尼收集的石头是他旅行中生动的回忆和特殊时刻。每块石头都有自己的意义和用途，但它们一起为主人带来生命流动中的平衡、平和与安宁。		
Jewels: pistachio truffle, mango-passionfruit truffle, violet-woodbind truffle, raspberry&yogurt candy, coconut&rum candy		
什锦糖果: 开心果松露、芒果百香果松露、紫罗兰金银花松露、覆盆子酸奶、椰子朗姆酒		

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