



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	主厨：米尔科 · 德扎戈
Chef Dmitry Bashkirov	主厨：德米特里 · 莱巴什基洛夫
Pastry Chef Fatima Salekh	糕点厨师：法蒂玛 · 萨利赫
Pastry Chef Roza Zakharyan	糕点厨师：萝扎 · 扎哈良
Sous Chef Vladimir Frolov	副厨师长：弗拉基米尔 · 弗罗洛夫

SEAFOOD

SERVED ON ICE 海鲜冰盘

LOCAL SCALLOP

滨海扇贝

Fresh scallop Ginger, lemon, wasabi 烧的 姜、柠檬、山葵糊。	1 pc	460
Lightly fried scallop Ginger, lemon, wasabi 烧的 姜、柠檬、山葵糊	1 pc	550
Scallop Baked with truffle and Camembert cheese 搭配松露與卡門貝爾起司烘烤	1 pc	590
KAMCHATKA CRAB 堪察加螃蟹	per 1 kg*	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 Russia 俄罗斯 黑鲑鱼子酱	1 pc	460
Kaiso Russia 海草牡蛎	1 pc	460
Pink Jolie Namibia 纳米比亚	1 pc	690

SEAFOOD PLATTER 海鲜拼盘

Salmon tartare; oysters (4 pcs); scallop crudo with ponzu and black caviar;
scallop crudo with red onion, olive oil, and onion; tuna tartare with
avocado, sun-dried tomatoes, and fresh cucumber; vongole

三文鱼塔塔; 生蚝 (4只); 配柚子酱油和黑鱼子酱的扇贝生切; 配红洋葱、橄榄油和洋葱的扇贝生切
; 配牛油果、油浸番茄和新鲜黄瓜的金枪鱼塔塔; 蛤蜊。

BURNY lighthouse Served with Mignonette sauce, soy sauce with quail yolk, lemon Burny 的灯塔 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	12900
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King prawns 4 pc
大虾 4个
Live scallops 6 pc 鲜活的扇贝 6个
Kamchatka crab legs roasted
with parmesan 4 pc
烤帝王蟹腿配帕尔玛干酪 4个

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	1390
Pike Caviar 狗鱼子	50 g	1860
Sturgeon Caviar 鲟鱼子	50 g	11600

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*价格是指原料的重量

RAW BAR 冷萃

Salmon tartare	140 g	960
Olive oil, chives, capers, balsamic vinegar pearls, orange zest		
摩尔曼斯克三文鱼切薄片		
拍黄瓜、羊角菜、鳄梨油		
Tuna tartare with avocado	160 g	990
Artichokes, dried tomatoes, balsamic caviar,		
fresh cucumber, pink pepper		
金枪鱼塔塔酱配牛油果		
朝鲜蓟、晒干的西红柿、香醋酱、鲜黄瓜、醋渍的蛋黄、粉红胡椒		
Beef carpaccio new by Mirko Zago	180 g	990
Mustard seeds, celery, Lollo-Rosso salad, parmesan		
生切牛肉薄片		
芥菜籽、芹菜、洛洛罗索切割沙拉、帕马森		
Smoked beef tartare	230 g	1390
Mustard seeds, pearl onions, dried tomatoes, green aioli sauce		
烟熏鞑靼牛肉		
芥菜籽、珍珠洋葱、晒干的西红柿、蒜蓉蛋黄酱		
Grand seabass carpaccio	200 g	1590
Blue tea "Anchan" sauce with ginger and honey,		
olive oil, orange and lime zest, mint		
鲈鱼大薄片		
蓝蝶豆花茶酱配姜和蜂蜜, 橄榄油, 橙皮和青柠皮, 薄荷		

STARTERS 开胃冷菜

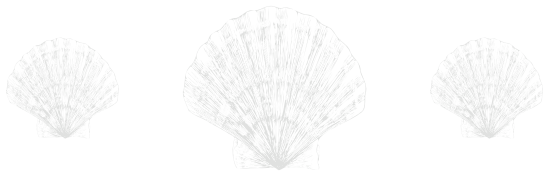
Chicken liver pate with homemade bread	140 g	690
鸡肝酱配自制面包 / 140克 / 690		
Mediterranean olives	120 g	810
Green Giant Olives with pine nit, olives with seeds,		
pickled olives with Provance herbs, dried tomatoes,		
buckwheat cheaps		
地中海橄榄		
大青椒配松仁奶油酱、什锦带核橄榄、腌制的青椒配普罗旺斯香草、		
卡拉马塔橄榄、晒干的西红柿、荞麦片		
Mini eclairs set	110 g	850
什锦迷你艾克雷亚		
三文鱼配意大利黑醋珍珠		
Salmon and balsamic vinegar caviar 三文鱼配有香醋酱		
Backed 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		
Glazed beet with goat cheese	160 g	870
Pine nut cream, emerald pistachio, blackcurrant mousse		
挂糖甜菜配羊奶酪		
松子奶油酱、碧绿的开心果、黑加仑慕斯		
Baked bell peppers with straciatella		
and olives&anchovys tapenade	170 g	980
烤胡椒配斯查彻特拉奶酪、鲱鱼和橄榄酱 / 170克 / 980		
Vitello Tonnato new by Mirko Zago	180 g	980
Capers, pickled pepper, demi-glazed sauce		
金枪鱼酱小牛肉		
羊角菜、泡椒、半釉汁		
Kamchatka crab appetizer with dried pike caviar	190 g	980
堪察加蟹冷盘配风干狗鱼子 / 190克 / 980		
Morrocan octopus carpaccio	110 g	1680
Artichoke sauce, tomato oil, pesto sauce, bell pepper		
caviar, yuzu-mirin sauce		
生食摩洛哥的章鱼薄片		
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		
Cheese plato	170 g	2200
Camembert, Tête de Moine, Raclette with truffle,		
blue veined gorgonzola, aged goat cheese		
奶酪盘		
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		

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	790
"Green" avocado salad with nori leaves Spinach, Iceberg lettuce, edamame beans, asparagus, zucchini, fresh cucumber, celery, broccoli, mix of seeds 牛油果和海苔的生菜沙拉 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	820
Salad with blue-skinned halibut Tomatoes, edamame beans, basil oil, quail egg, Kalamata olives, halibut fillet, fresh cucumbers, artichokes, and vinaigrette sauce 蓝皮大比目鱼沙拉 番茄, 毛豆, 罗勒油, 鹌鹑蛋, 卡拉马塔橄榄, 大比目鱼柳, 新鲜黄瓜, 洋蓟, 油醋汁	230 g	990
Burrata with tomatoes and basil new by Mirko Zago 布拉塔番茄罗勒沙拉	220 g	1080
Salad with beef tenderloin and oyster mushroom Arugula, cherry tomatoes, sun-dried tomatoes, nut sauce, quinoa chips 牛里脊配平菇沙拉 芝麻菜, 樱桃番茄, 晒干番茄, 坚果酱, 藜麦脆片	300 g	1190
Arugula with shrimp and avocado Parmesan cheese, cherry tomatoes, balsamic vinegar and olive oil 芝麻菜虾仁鳄梨沙拉 帕马森奶酪、小番茄, 香醋和橄榄油	200 g	1190

SOUPS 汤类

Pumpkin cream soup with coconut cream Served with mix of seeds and Grissini breadsticks 南瓜奶油汤及椰子奶油 带有什锦种子和意大利面包棒供应	250 g	580
Bean and shrimp soup new by Mirko Zago 虾肉菜豆汤	300 g	590
Onion soup with chicken meatballs new by Mirko Zago 鸡肉丸洋葱汤	320 g	590
Crab gazpacho Tomatoes, fresh cucumbers, bell peppers, celery, snow crab legs 螃蟹的西班牙凉菜汤 西红柿, 新鲜黄瓜、菜椒、西芹、雪蟹腿	300 g	1090
Mediterranean style seafood soup Salmon, halibut, tiger prawn, squid tentacles, baby potatoes, pesto, leek, Kalamata olives, parsley 地中海鱼汤 三文鱼、比目鱼、虎虾、鱿鱼须、小土豆、青酱、韭葱、卡拉马塔橄榄、欧芹	400 g	1090



HOT APPETIZERS 开胃热菜

Tiropitakia with tiger shrimp and crab Straciatella, yougurt dip, cucumber, green Tiropitakia 配虎虾和螃蟹 水牛乳碎奶酪、酸奶酱、黄瓜、青菜	120/80 g	890
Capunets with salmon and halibut Crab, red caviar, bisque sauce 包在大白菜中的鲑鱼和大比目鱼 螃蟹、红鱼子、虾酱油	160 g	1190
Crab phalangs Baked with straciatella and Parmesan 螃蟹腿 烤蟹腿配水牛乳碎奶酪和帕马森干酪	100 g*	1390
Crunchy eggplant with eel Goat cheese, avocado, dried tomatoes, sesame sauce, green aioli sauce 脆皮茄子配鳗鱼 羊奶酪、牛油果、晒干的西红柿、芝麻油、蒜蓉蛋黄酱	270 g	1390
Camembert with Muscovado sugar pear 焗卡蒙贝尔配蔗糖梨	480 g	2190

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HOT DISHES 热菜

Pike cutlets Mashed potatoes, sauce with red and pike roe 狗鱼肉饼 土豆泥, 配红鱼子酱和狗鱼子酱汁	170 g	990
Duck leg confit new by Mirko Zago Mashed sweet potato with cherry sauce 法式油封鸭腿 红薯泥配樱桃酱	250 g	1180
Salmon Fillet new by Mirko Zago Blanched vegetables, beurre blanc sauce 三文鱼片 焯水蔬菜、法式白黄油酱	230 g	1190
Seafood Risotto Shrimp, fresh scallop, squid, halibut, snow crab meat, bisque sauce 意大利海鲜饭 虾、鲜贝、鱿鱼、庸螺、雪蟹肉、法式虾酱油	270 g	1290
Muksun with Salted Cucumber and Vodka Sauce celeriac purée, wild mushroom ragout 中文(简体): 慕克松白鲑配腌黄瓜伏特加酱(芹菜根泥、野菌炖菜)	250 g	1290
Halibut steak with Fukus seaweed Young spinach, wongole, tomatoes, capers 大比目鱼排配墨角藻 新菠菜、蚌壳、番茄、羊角菜	280 g	1750
Moroccan octopus with savory mashed potatoes Baked peppers, celery, basil oil 摩洛哥章鱼配香辣土豆泥 烤辣椒, 芹菜, 罗勒油	160 g	1790
Beef tenderloin with caramelized onion puree Mushroom ragout, meat sauce, porcini mushroom sauce 牛里脊配焦糖洋葱泥 蘑菇炖菜, 肉酱, 牛肝菌酱汁	170 g	1890
Salt-crusted sea bass New potatoes, zucchini, capers, Taggiasca olives 盐焗海鲈鱼 新土豆、西葫芦、刺山柑、塔吉亚斯卡橄榄	400 g	2590

COOKED ON FIRE 在炉灶里烹饪的饭菜

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

Striploin Steak Medium roasting level is recommended 西冷牛排 推荐牛排熟度不超过五分熟	100 g	1090
Filet Mignon 菲力牛排	100 g	1290
Ribeye Steak 肋眼牛排	100 g	1690

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CAPTAIN'S PASTA

意大利面食

Orecchiette with beef cheeks Onion foam, demi-glace 牛臉肉貓耳朵麵 配洋葱泡沫、濃縮肉汁	290 g	860
Ravilone with shrimps Stracciatella, bisque sauce 蝦龍脩 Stracciatella , 濃湯醬	260 g	930
Gnocchi with black trumpet mushrooms in a white wine sauce 白葡萄酒醬汁黑喇叭菇麵疙瘩	250 g	960
Gnocchetti with duck ragout Pistachio praline, basil oil, tomato concasse 鴨肉醬小土豆团子 开心果的果仁糖、罗勒油、番茄碎	280 g	980
Tagliatelle with truffle sauce Creamy sauce, truffle sauce, white wine, Parmesan 松露醬塔利亚泰拉 奶油酱汁, 松露酱汁, 白葡萄酒, 帕玛森奶酪	320 g	1190
Linguine with seafood new by Mirko Zago Octopus, shrimp, squid, halibut, clams, tomatoes, basil 海鮮扁面条 章鱼、虾、鱿鱼、比目鱼、蛤蜊、蟹、番茄、罗勒	430 g	1490

SIDE DISHES

配菜

Homemade bread Borodino bread, cereal baguette, ciabatta, grissini with truffle salt, cereal chips, smoked butter, olive oil 自家制面包 / 200克 / 350 酸种博罗季诺黑面包、多谷物法棍、恰巴塔、松露盐意式面包棒、多谷物脆片、烟熏黄油、橄榄油 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	200 g	350
Vegetables cooked on fire with truffle cream 炙烤蔬菜配松露奶油	170 g	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	450
Blanched spinach 氽烫菠菜	100 g	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	450

DESSERTS

甜品

Lemon soufflé with coconut sorbet (with white wine) 柠檬舒芙蕾配椰子雪芭	120 g	560
Cannoli Crispy filo, vanilla custard, walnuts, honey sauce 卡诺里脆卷 (香草核桃、蜂蜜酱)	140 g	590
Pavlova with nectarine & passion fruit Swiss meringue, vanilla cream, passion fruit compote with sea salt, mango-passion sauce 油桃百香果帕芙洛娃	150 g	690
Choux pistachio tiramisu with cherry Coffee savoiardi, pistachio mascarpone cream, cherry jam, cherry caviar, pistachio sauce 樱桃开心果泡芙提拉米苏	200 g	890
Treasure of Burny chocolate tart, truffle caramel, vanilla ice cream, fresh truffle 风暴之宝™巧克力松露塔	140 g	990

FOR TEA OR AS A GIFT

佐茶或伴手礼

Handmade palate cleansers coconut-lemon, cherry-tarragon, kishmish grape 手工清口糖果 椰子柠檬、樱桃龙蒿、葡萄干	24 g	190
BURNY jewels 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. Jewels: pistachio truffle, mango-passionfruit truffle, violet-woodbind truffle, raspberry&yogurt candy, coconut&rum candy BURNY宝石 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。 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	50 g	480