



MENU

菜谱



BUTLER

SEASONAL OFFER FROM CHEF GUISEPPE DAVI

朱塞佩·大伟主厨的秋季食谱

Catalan style lobster (100 g)	1540
<small>加泰罗尼亚式大蟹虾(100克)</small>	
Mixed salad greens with avocado, pear, and parmesan	750
<small>莴苣叶、牛油果、梨子、帕马森什锦沙拉</small>	
Salad with veal tongue and potatoes, with tuna sauce	690
<small>牛舌条和马铃薯扣吞拿鱼露沙拉</small>	
Fried baby squids with chick-peas	950
<small>煎迷你鱿鱼扣鹰嘴豆</small>	
Ravioli with ricotta, spinach, parmesan and kale	590
<small>意式四喜水饺(里考塔乳清奶酪、菠菜、帕马森奶酪、羽衣甘蓝)</small>	
Tagliatelle with lamb stew and Pecorino Romano cheese	870
<small>意大利干面条加罗马绵羊奶酪和羔羊肉片</small>	
Home-style lasagna with mozzarella, eggplants and tomatoes	1200
<small>马苏里拉芝士茄子和西红柿家常千层面</small>	
Cream-soup with Jerusalem artichoke, black truffle and stracciatella	650
<small>黑松露和意大利新鲜水牛奶酪洋姜奶油汤</small>	
Sauteed sea bass, mussels, clams and red shrimps	2100
<small>清炒的鲈鱼、蚌壳、壳菜、红魔虾</small>	
Veal shoulder blade with black truffle and gnocchi with ricotta and spinach	750
<small>黑松露小牛腩和里考塔乳清干酪菠菜意式土豆球</small>	
Fritto misto with squid, shrimps and vegetables	1300
<small>面拖海鲜(鱿鱼、虾、青菜)</small>	

BUTLER

TASTING SET

品尝套

Tuna tartar with avocado and green apple

吞拿鱼鞑鞑扣牛油果和青苹果

.....

Grilled baby squids with chick-peas

煎迷你鱿鱼扣鹰嘴豆

.....

Black ravioli with branzino and clam sauce

鲈鱼海蛤酱黑水饺

.....

Veal shoulder blade with black truffle and gnocchi with ricotta and spinach

黑松露小牛腩和里考塔乳清干酪菠菜意式土豆球

OR
或者

Fried branzino fillet with spinach, green peas, broccoli and white wine sauce with lemon

烤鲈鱼片和菠菜、青豆、西兰花、白葡萄酒橘汁

.....

Meringue with black currants

黑加仑和蛋白酥甜点心

3500 ₺

BUTLER

ROMAN PIZZA

罗马披萨

Focaccia with rosemary and parmesan 320

带迷迭香和帕马森的佛卡恰饼

Margherita

Tomatoes, mozzarella, basil 550

玛格丽塔披萨 (西红柿、马苏里拉芝士、罗勒)

Diavola

Tomatoes, mozzarella, spicy salami 720

辣味披萨 (西红柿、马苏里拉芝士、萨拉米辣香肠)

Pear and gorgonzola

Mozzarella, gorgonzola, pear, walnuts 790

戈尔根朱勒梨子 (马苏里拉芝士、戈尔根朱勒干酪、梨子、核桃)

Truffle

**Mozzarella, parmesan, mascarpone,
black truffle, arugula** 1290

松露 (马苏里拉芝士、帕马森、马斯卡布尼、黑松露、芝麻菜)

Parma

**Tomatoes, mozzarella, mascarpone, parma ham,
arugula, parmesan** 990

帕尔马 (西红柿、马苏里拉芝士、马斯卡布尼、帕尔玛火腿、芝麻菜、帕马森)

Four Cheeses

Mozzarella, parmesan, camembert, gorgonzola 550

四重奶酪 (马苏里拉芝士、帕马森、卡门贝干酪、戈尔根朱勒)

Tuna focaccia

**Mozzarella, pink tomatoes, tuna,
mixed salad leaves** 550

吞拿鱼佛卡恰饼 (马苏里拉芝士、粉红西红柿、吞拿鱼、什锦莴苣叶)

Burrata

**Mozzarella, basil, burrata cheese,
pink tomatoes, oregano** 850

布拉塔 (马苏里拉芝士、罗勒、布拉塔芝士、粉红西红柿、牛至)

BUTLER

CARPACCIO AND TARTARE

意式生鱼片和鞑靼鱼脍

New Zealand oysters No. 2 (1 piece) 390
新西兰牡蛎二号 (一个)

Red shrimp tartar with mustard and lemon salsa 1550
红魔虾鞑靼鱼脍和芥柠檬酱

Tartare or tuna carpaccio
with avocado and green apple 980
吞拿鱼意式生鱼片或鞑靼鱼脍扣牛油果和青苹果

Carpaccio with dorado and tagliolini with zucchini,
and mint together with hazelnut 870
金头鲷生鱼片和绿皮西葫芦意大利小面条加薄荷和榛子

Carpaccio with slightly salted rudder fish,
smoked on Alder wood chips with tomatoes and capers 1650
在赤杨木片熏制的轻腌黄条鲷生鱼片加西红柿和刺山柑

Carpaccio with octopus and rucola, capers and sun-
dried tomatoes 1650
生章鱼片加芝麻菜, 刺山柑和晒干的西红柿

Beef carpaccio with parmesan espuma,
baked vegetables and truffle oil 980
生吃牛肉加帕马森木斯, 烤青菜和松露油

Carpaccio with pink tomatoes
and red onion 650
意式粉红西红柿片加红葱

Classic beef tartare 1530
典型鞑靼牛排

Carpaccio with artichokes and parmesan 1350
帕马森朝鲜蓟片

FISH AND SEAFOOD ARE BROUGHT FROM TUNISIA, MOROCCO, JAPAN:

CHECK THE WEIGHT WITH A WAITER

鱼, 海鲜 (是从突尼斯, 摩洛哥, 日本进货的。), 重量是被服务员弄清楚的

Ceviche or tartare with the fish of the day (100g) 1240
(Wild branzino, porgy, rudder fish)

用当天鱼做得酸橘汁腌鱼或鞑靼鱼脍 (100克) (野生海鲈鱼、真鲷、笛鲷)

Langoustines with olive oil and lemon (100g) 1200
橄榄油柠檬挪威海螯虾(100克)

Red shrimps from Mazara del Vallo
with olive oil and lemon (100g) 1375
橄榄油柠檬马扎拉德尔瓦洛红魔虾(100克)

Sashimi with Japanese tuna (50g) 1200
日本吞拿生鱼片(50克)

Sashimi with Japanese rudder fish (50g) 1200
轻腌黄条生鱼片(50克)

BUTLER

ANTIPASTI AND SALADS

意大利开胃菜和沙拉

Sicilian olives (100g)	390
西西里橄榄(100克)	
Sun-dried tomatoes (100g)	290
晒干的西红柿(100克)	
Bottarga with mullet caviar and celery (10g)	390
意式晒干鳎鱼子加西芹(10克)	
Mixed Italian sausages	1250
什锦意大利香肠	
Jamon 5J with olives and sun-dried tomatoes (50g)	2650
伊比利亚火腿(5J)加橄榄和晒干的西红柿	
Mixed Italian cheeses (6 varieties/12 varieties)	1750/2900
什锦意大利干酪(6种/12种)	
Fried broccoli and kale with poached egg and parmesan	860
轻煎的西兰花和羽衣甘蓝,水荷包蛋和帕马森奶酪	
Burrata with tomatoes and basil	1350
西红柿罗勒布拉塔芝士	
Vitello tonnato	710
烤牛仔肉配金枪鱼酱	
Home-style salad with tomatoes, cucumbers, onion and greens	750
家常沙拉(西红柿,黄瓜,葱,青菜)	
Warm salad with tuna and white beans	1390
白菜豆金枪鱼暖沙拉	
Warm seafood salad	1490
海鲜暖沙拉	
Salad with King crab, avocado and yoghurt dressing	980
红王蟹牛油果酸奶沙拉	
Sauté with vongole	1200
炖蚌壳	
King crab phalanges (100g)	590
红王蟹指骨(100克)	
Eggplant tortino with tomato sauce and fondue with parmesan	980
茄子意大利式蛋糕配番茄酱和帕马森芝士火锅	
Grilled squids and artichokes	1850
铁板鱿鱼朝鲜蓟	
Fried artichokes with garlic and mint	1300
大蒜薄荷煎朝鲜蓟	

BUTLER

SOUP

汤

Pumpkin cream soup with tiger shrimps 580

虎虾南瓜浓汤

Brodo di pollo with home-style pasta 450

家常面食青菜意大利式汤

Minestrone with fregola sarda 580

萨丁岛古斯米意大利杂菜汤

Sicilian fish soup 1450

西西里鱼汤

Cream soup with Jerusalem artichoke,
black truffle and stracciatella 650

黑松露和意大利新鲜水牛奶酪洋姜奶油汤

BUTLER

PASTA AND RISOTTO

意大利面食和意大利炖饭

Penne arrabiata	850
意式辣汁斜管面	
Tagliolini with black truffle and parmesan sauce	1600
黑松露帕马森酱意大利小干面条	
Spaghetti with tomatoes and burrata	940
西红柿布拉塔芝士细通心粉	
Spaghetti and bottarga with mullet caviar, tomatoes, capers and olives	890
细通心粉配乌鱼子、西红柿, 刺山柑和橄榄	
Spaghetti with vongole	1200
蚌壳细通心粉	
Spaghetti with seafood	1390
海鲜细通心粉	
Spaghetti with zucchini and shrimps with pistachios from Bronte	1100
细通心粉加绿皮西葫芦、虎虾、西西里绿仁果	
Linguine with lobster and tomatoes	2600
西红柿龙虾中细面	
Pappardelle with king crab and cherry tomatoes	1390
红王蟹樱桃番茄宽带面	
Tagliatelle with stewed guinea fowl and porcini mushrooms	1290
意大利干面条加牛肝菌炖珠鸡肉片	
Ravioli with burrata, spinach and tomatoes	950
布拉塔芝士菠菜西红柿水饺	
Ravioli with rabbit confit in demi-glace sauce with hazelnut, parmesan and celery purée	850
半袖汁兔肉水饺加榛果、帕马森、芹菜泥	
Black ravioli with branzino and vongole sauce	980
鲈鱼蚌壳酱黑水饺	
Risotto with cuttlefish ink and squids	1100
鱿鱼墨鱼汁意大利炖饭	
Milan risotto with a veal medallion	950
米兰式炖饭加奖章牛腩肉排	

BUTLER

FISH AND GRILLED SEAFOOD

Fish and seafood are brought from Tunisia, Morocco, Japan

铁板鱼, 海鲜

鱼, 海鲜是从突尼斯、摩洛哥、日本进货的。

Squids (100g)	490
鱿鱼 (100克)	
Branzino (100g)	620
海鲈鱼 (100克)	
Dorado (100g)	620
金头鲷 (100克)	
Langoustines (100g)	1200
挪威海螯虾 (100克)	
Scallops (100g)	1250
扇贝 (100克)	
Lobsters (100g)	1250
大螯虾 (100克)	
Fish of the Day (100g)	1240
当天鱼 (100克)	
Mazzancolle (100g)	1340
对虾 (100克)	
Octopus (100g)	1590
章鱼 (100克)	
Carabineros (100g)	1590
虾 (100克)	

FISH

鱼菜

Dorado fillet with baked eggplant and tomatoes, stuffed with mozzarella	1350
金头鲷片加烤茄子和马苏里拉芝士馅儿的西红柿	
Fried branzino fillet with spinach, green peas, broccoli and white wine sauce with lemon	1350
烤鲈鱼片和菠菜, 青豆, 西兰花, 白葡萄酒橘汁	
Branzino in salt (100g)	620
海鲈鱼加盐 (100克)	
Dorado in salt (100g)	620
金头鲷加盐 (100克)	
Wild fish of the day with baked vegetables (100g)	1240
当天野生鱼加烤青菜 (100克)	
Sicilian-style fillet of the fish of the day	2650
当天鱼的西西里式鱼片	
Tuna tagliata with white wine and vegetables	2100
吞拿鱼薄片(塔利亚塔)配白葡萄酒和蔬菜	

BUTLER

MEAT

荤菜

- Baked baby goat with potatoes and artichokes** 1990
烧小山羊肉配土豆和朝鲜蓟
- Chicken with potatoes and rosemary** 1200
土豆迷迭香鸡肉
- Baked lamb shoulder blade with seasonal vegetables** 1670
时蔬烤羊羔腩
- Tagliata black angus with baked vegetables** 1390
安格斯牛肉的薄片牛扒沙拉和烤青菜
- Beef cheeks with mashed potatoes,
porcini mushrooms and kale** 1050
牛肉的脸颊和土豆泥、牛肝菌、羽衣甘蓝

PREMIUM MARBLED BEEF STEAK OF PRIME CATEGORY

五花牛肉的美味牛扒

- Marbled Black Angus beef filet mignon (100 g)** 1470
200 days on a grain-fed diet, 14 days of moisture maturation, Prime.
Miratorg
安格斯牛五花牛肉的菲力牛排(100克)
200天的谷物育肥, 14天的润湿熟化, Prime. Miratorg 制造的
- Ribeye steak from marbled
Black Angus beef (100g) min. 300g** 950
200 days on a grain-fed diet, 14 days of moisture maturation, Prime.
Miratorg
安格斯牛五花牛肉的肋眼牛排(100克)
200天的谷物育肥, 14天的润湿熟化, Prime. Miratorg 制造的
- Tomahawk steak from marbled Black Angus beef (100g)** 850
200 days on a grain-fed diet, 14 days of moisture maturation, Prime.
Miratorg
安格斯牛五花牛肉的轻斧精选牛排骨(100克)
200天的谷物育肥, 14天的润湿熟化, Prime. Miratorg 制造的
- Chateaubriand (for two) (100g) min. 500g** 975
夏多布里昂牛排 (两位人的) (100克), 至少500克
- Kobe Beef (BMS 5-7, Grade 4) (100g) min. 300g** 2800
神户牛肉 (BMS 5-7, Grade 4) (100克), 至少300克

BUTLER

SIDE DISH

配菜

Mashed potatoes	320
土豆泥	
Baby potatoes with paprika and garlic	380
红菜椒蒜迷你土豆	
Green salad	430
莴苣	
Grilled or steamed vegetables	620
铁板蔬菜或者清蒸蔬菜	
Spinach with garlic	625
蒜菠菜	
Grilled asparagus	860
铁板石刁柏	

BERRIES AND FRUITS

果蔬

Raspberry (100g)	1300
马林 (100 克)	
Blueberry (100g)	950
笃斯越橘 (100 克)	
Blackberry (100g)	1390
黑莓 (100 克)	
Strawberry (250g)	650
草莓 (250 克)	
Thai mango (100g)	800
泰国芒果 (100 克)	
Pineapple (100g)	500
菠萝 (100 克)	

HOME-STYLE SORBETS

家常果汁冰糕

Mango and passion fruit, wild berries, lemon, green apple (50g)	240
芒果百香果, 森林野果, 柠檬, 青苹果 (50 克)	

HOME-STYLE ICE-CREAM

家常冰淇淋

Vanilla, bitter chocolate, basil, cinnamon and cardamom, coffee, pistachio (50g)	240
香草冰淇淋, 芥末巧克力, 罗勒, 豆蔻桂皮, 咖啡, 开心果 (50 克)	

BUTLER

DESSERT

甜食

- Cannolo siciliano with candied fruit
and pistachios from Bronte** 390
西西里绿仁果果脯式加诺罗(奶油甜馅 煎饼卷)
- Tiramisu with coffee ice-cream** 580
咖啡冰淇淋提拉米苏(意式芝士饼)
- White chocolate sphere with meringue and raspberry** 580
白巧克力球面, 蛋白酥甜点心, 马林
- Apple pie and ice-cream
with cinnamon and cardamom** 660
豆蔻桂皮冰淇淋苹果馅饼
- Chocolate fantasy** 590
巧克力梦想
- Classic panna cotta with strawberry sauce** 680
典型草莓酱意式奶冻
- Mille-feuille with berries** 700
法式野果千层酥
- Profiteroles with hazelnut ice-cream,
salted caramel and bitter chocolate** 380
榛子冰淇淋空心甜饼加盐硬糖和芥末巧克力
- Almond semifreddo with hot
bitter chocolate** 490
扁桃仁的意式冰糕和热芥末巧克力
- Meringue with black currants** 480
黑加仑和蛋白酥甜点心
- Chocolate flan with Thai mango and passion fruit sorbet** 450
巧克力蛋糕配百香果汁冰糕和泰国芒果
- “Tangerine” From Guiseppe Davi** 650
朱塞佩·大伟大厨的《桔子》

BUTLER

All prices (RUB) inclusive of VAT.

以卢布支付 (包括增值税)

This menu is a promotional item.

Please ask the administrator for the control menu.

此菜谱是宣传材料。

管理人可以把规定的菜谱给您贵使用。

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