

Davy Byrnes

戴维伯恩

New Evening Menu

晚餐菜单

To Begin

前菜

½ Doz. Native Rock Oysters & Brown Bread
半打本地生蚝（6只）配 黑面包（杂粮面包）

Atlantic Prawn Cocktail
大西洋虾沙拉（鸡尾酒杯装）

Homemade Soup of the day and Brown Bread
当日自制例汤（浓汤）配 黑面包（杂粮面包）

Tiger Prawns (5/8) in Filo Pastry, Tossed Salad
脆皮虎虾卷（5只或8只）配 拌沙拉

Soup of the Day and small Panini Ham, Cheese & Onion
当日例汤（浓汤）配 小帕尼尼，即意大利三明治（含火腿，芝士，洋葱）

Deep Fried Mozzarella Sticks and Tossed Salad
炸莫兹瑞拉芝士条 配 拌蔬菜沙拉

Main Course

主菜

Traditional Irish Stew
爱尔兰传统炖菜（羊肉，土豆，胡萝卜，香芹）

Special of the day – Ask staff
当日特餐 请询问服务生

Deep Fried Fish of The Day in Beer Batter

炸鱼配啤酒酱

8 oz. Sirloin Steak, Red Wine or Black Pepper Sauce GF

8 盎司（227 克）西冷牛排 配 红酒 或 黑胡椒酱 （无麸质谷蛋白）

Grilled Salmon, Herb and Cajun Spices GF

卡真风味烤三文鱼（略辣） （无麸质谷蛋白）

All above served with potato or french fries & side salad or fresh vegetables of the day

以上所有菜品均配以土豆或薯条二选一和沙拉或当日时蔬二选一

Stir Fry Fillet of Chicken on a Bed of Basmati Rice

炒鸡柳盖饭（印度香米）

Steak Burger, Bun and Barbeque Sauce

牛排堡（烧烤风味）

Gourmet Bangers & Mash with a Lyonnaise Sauce

美味香肠 和 土豆泥 配 里昂法式沙拉酱

Carbonara Tagliatelle

白汁意面

Fresh Salmon and Broccoli Tart, Side Salad

三文鱼西兰花派 配 沙拉

Irish Goats Cheese Tart, Side Salad

爱尔兰山羊芝士派 配 沙拉

Panini

帕尼尼（意大利三明治）

Parma Ham & Mozzarella Cheese, Small salad

帕尔马火腿 和 莫兹瑞拉芝士，配小份沙拉

Cajun Chicken & Tossed Salad

卡真风味鸡肉 和 拌蔬菜沙拉

Striploin Beef, Red Onion, Horseradish, Small Salad

牛柳、洋葱、辣根，配 小份沙拉

Plate Sharing Menu

拼盘菜单

Tiger Prawns (5), (8) in Filo Pastry & Sweet Chilli Sauce

脆皮虎虾卷 (5 只或 8 只) 配 甜辣酱

Cocktail Sausages & French Fries

迷你鸡尾酒香肠 配 薯条

Bowl Spicy Chicken Wings

香辣烤鸡翅 (碗装)

Small Platter (Feeds 6-7 pax)

小份拼盘 (供 6 ~ 7 人食用)

Large Platter (Feeds 8-9 pax)

大份拼盘 (供 8 ~ 9 人食用)

Platters include Vegetarian Spring Rolls, Cocktail Sausages, Chicken Wings and Chips. Add Tiger Prawns for €5 extra

拼盘包含 素食春卷、迷你鸡尾酒香肠、鸡翅和薯片。另加 5 欧元包含虎虾。

N.B. All our meat, poultry and eggs are sourced from quality assured Irish supplier.

特别提示：本餐厅所选用的红肉、白肉和蛋类全部来自本土优质供应商。

GF = Gluten Free

GF = 无麸质谷蛋白

Cold Plates & Salad

冷菜 & 沙拉

Fresh Salmon

新鲜三文鱼

Crab

蟹肉

Irish Smoked Salmon

爱尔兰烟熏三文鱼

Atlantic Prawn

大西洋虾

Ham or Beef or Chicken

火腿、牛肉 或 鸡肉

Vegetarian

素食

Seafood Platter

海鲜拼盘

Greek salad

希腊沙拉（含番茄、橄榄和山羊芝士）

Chicken Caesar Salad

凯撒鸡肉沙拉

Sandwiches

三明治

Open Fresh Salmon

单面鲜三文鱼三明治

Open Crab

单面蟹肉三明治

Open Irish Smoked Salmon

单面烟熏三文鱼三明治

Open Atlantic Prawn

单面大西洋虾三明治

Fresh Salmon or Special (Ham, Cheese, Tomato, Coleslaw)

鲜三文鱼 或 其他指定（火腿，芝士，西红柿，凉拌卷心菜）

Ham or Roast Beef or Salad or Cheese
火腿 或 烤牛肉 或 沙拉 或 芝士

Cheese Salad or Ham Salad
芝士沙拉 或 火腿沙拉

Desserts

甜点

Chocolate Fudge Cake / *with Ice Cream*
巧克力软糖蛋糕 / 外加冰淇淋（可选）

Apple Tart and Cream
苹果派 和 奶油

Apple Tart and Ice Cream
苹果派 和 冰淇淋

Bailey's Cheesecake / *with Ice Cream*
贝利甜酒芝士蛋糕 / 外加冰淇淋（可选）

Bowl of Ice Cream
冰淇淋（碗装）

Irish Cheese Board

爱尔兰芝士拼盘

Gorgonzola Sandwich
戈贡佐拉（意大利蓝纹芝士）三明治

Coffees & Teas

咖啡 & 茶

Cappuccino

卡布奇诺咖啡

Espresso/Double Espresso

意式浓缩/双倍浓缩

Freshly Ground Coffee

现磨咖啡

Latte

拿铁

Pot of Tea

本地红茶（壶装，配牛奶和糖）

Selection of Teas

自选茶品 请问服务生

Wine by the Glass/Bottle

酒单

All wines are served in 175ml measures

所有酒水都可单点一杯或整瓶，一杯约 175ml

House White

REGION

GLASS / BOTTLE

经典白葡萄酒

产地

杯 / 瓶

Astica Sauvignon Blanc/Semillon 12.5%

Argentina

€6.00/€22.95

阿斯提卡 长相思-赛美蓉 12.5 度

阿根廷

Light straw and green colour, clean nose with aromas of mixed citrus fruit. Crispy, fruity and refreshing on the palate. The acidity of the sauvignon is balanced by the fullness and length of the semillon.

淡淡的稻草和绿色，清新的气味，混合着柑橘类水果的香气。脆皮。果味和清爽的口感。酸度平

衡，回味悠长。

Casa Rafael Sauvignon Blanc Reservado 12.5% **Chile** **€6.70/€23.95**
卡萨拉斐尔 珍藏长相思 12.5 度 **智利**

Crisp and very refreshing, it offers an abundance of grapefruit and tropical fruit flavours with invigorating acidity.

口感清新爽口，有丰富的葡萄柚和热带水果的味道，并具有强健的酸度。

Santa Digna Sauvignon Blanc Reserva 13.5% **Chile** **€6.95/€26.50**
圣迪娜 珍藏长相思 13.5 度 **智利**

A fresh, floral wine with fruity body and a silky palate of great elegance. It shows intriguing notes of exotic fruit.

这是一款清新的花香葡萄酒，果香浓郁，口感丝滑，非常优雅。它散发出迷人的异国水果的味道。

Peter Lehmann Wildcard Chardonnay 12% **Australia** **€6.95/€26.50**
彼德利蒙 霞多丽 12 度 **澳大利亚**

“Peter Lehmann produces some of the best value wines in australia, perfectly illustrated by this unoaked Chardonnay” John Wilson

“彼德利蒙在澳大利亚酿造了不少最有价值的葡萄酒，这款未经橡木桶陈酿的霞多丽就很好地说明了这一点。” 约翰·威尔逊

White Wine Selection

精选白葡萄酒

Cielo Pinot Grigio 12% **Italy** **€7.10/€26.60**
西洛 灰皮诺 12 度 **意大利**

Wonderfully refreshing and popular wine, delicate flavours & clean notes with a lingering aftertaste.

令人耳目一新，受欢迎的葡萄酒，微妙的味道和干净的味道，余味挥之不去。

Vicar's Choice Sauvignon Blanc 13.5% **New Zealand** **€7.10/€28.55**
维卡之选 长相思 13.5 度 **新西兰**

A lifted nose showing aromas of gooseberry, grapefruit and passion fruit with underlying herbal notes. A delicious wine with crisp fruit flavours.

散发着醋栗、柚子和西番莲的香气，并带有浓郁的草本气息。这是一款美味的葡萄酒，果味清脆。

Rose Wine

桃红葡萄酒

Santa Digna Cabernet Sauvignon Rose 12.5% **Chile** **€6.95/€26.50**

圣迪娜 珍藏赤霞珠桃红 12.5 度

智利

This wine is voluptuous, with a silky texture and the sort of fresh, fruity body that only a Pacific Cabernet Sauvignon rose can offer.

这款酒有着丝般柔滑的质感和新鲜的果味，只有太平洋赤霞珠桃红才能得到这样美妙的体会。

De-alcoholised Wine

脱醇葡萄酒

Torres Natureo 0.5%

Spain

€5.00/€20

桃乐丝 欢沁脱醇葡萄酒 半度

西班牙

Rich and fresh floral aromas of green apples, peaches and citric. Fresh and lively on the palate.

浓郁而清新的花香中有青苹果，桃子和柠檬酸的香气，口感清新活泼。

House Red

经典红葡萄酒

Astica Merlot Malbec 12.5%

Argentina

€6.00/€22.95

阿斯提卡 梅洛-马尔贝克 12.5 度

阿根廷

Light red colour, this wine is aromatic with ripe fruit flavours. Dry on the palate, it displays smooth tannins.

酒体呈淡红色，果香浓郁，口感干，单宁圆润。

Casa Rafael Cabernet Sauvignon Reservado 13%

Chile

€6.70/€23.95

卡萨拉斐尔 赤霞珠 13 度

智利

Enticing opulent aromas of blackcurrant with spicy notes. Fine concentration with rich and jammy black fruit flavours, good structure and length.

诱人的黑醋栗香气和辛辣的香气。浓缩效果佳，果香浓郁，口感层次分明，回味悠长。

Santa Digna Cabernet Sauvignon Reserva 14%

Chile

€6.95/€26.50

圣迪娜 珍藏赤霞珠 14 度

智利

A darkly pigmented wine with an intense, full and very fruity aroma. The palate is majestically structured – velvety, meaty and with elegant body.

这款深色葡萄酒有着非常强烈浓郁的果味芬芳，口感层次分明，有着天鹅绒般顺滑，肉感的优雅酒体。

Peter Lehmann Wildcard Shiraz Cabernet 13.5%

Australia

€6.95/€26.50

彼德利蒙 设拉子赤霞珠 13.5 度

澳大利亚

Medium bodied red showing good rounded berry fruit with a soft, long finish.

中度酒体红酒，口感圆润，回味悠长。

Bellefontaine Merlot 14% **France** **€6.95/€26.50**
 柏露枫丹 梅洛 14 度 **法国**
Rich vibrant and aromatic fruit showing soft plum and jam flavours.
 果香浓郁，呈现出李子和果酱的柔顺味道。

Red Wine Selection

精选红葡萄酒

Chateau Mondain Bordeaux 2009 14% **France** **€7.50/€27.55**
 蒙丹酒庄 波尔多 2009 14 度 **法国**
The wine is deeply coloured and displays an elegant, complex bouquet and an outstandingly balanced palate.
 这款酒色泽深沉，呈现出优雅复杂的气味和突出的平衡感。

Pinot Noir Bourgogne Couvent des Jacobins 12.5% **France** **€7.95/€31.95**
 雅克宾修道院 勃艮第黑皮诺 12.5 度 **法国**
Soft and silky with lovely textures and touches of ripe raspberry fruits, typical of the pinot noir grape.
 柔软丝滑的口感和成熟覆盆子果实的味道，典型的黑比诺。

Torres Bérico Rioja Crianza 14% **Spain** **€7.95/€28.55**
 桃乐丝 伊贝利克里奥哈 14 度 **西班牙**
On the nose it reveals notes of black ripened fruits and spicy aromas from the wood. Silky entrance in the mouth with pleasant tannins. Long and spicy aftertaste.
 气味中散发出黑色成熟果实和辛辣的木香。入口柔滑，单宁宜人，回味长而辛辣。

Montepulciano d'Abruzzo 13% **Italy** **€7.95/€27.55**
 蒙特布查诺 阿布鲁佐 13 度 **意大利**
A very fruity driven style wine with hints of cherry on the palate. Round & soft with a smooth finish. An excellent food wine.
 果味非常浓郁的葡萄酒，带有樱桃的味道，圆润柔软，回味顺滑。极好的餐酒。

Prosecco & Champagne

BOTTLE ½BOTTLE SNIPE GLASS

普洛赛克 & 香槟

整瓶 半瓶 ¼瓶 杯

Verduzzo Prosecco N/V **€37.00** **--** **€9.50** **--**
 维多佐 普洛赛克起泡酒（由多个年份的果汁混合酿造）
Delicately fruity slightly aromatic bouquet with hints of white flowers, honey and wild apple.
 淡淡的果香，略带白花，蜂蜜和野苹果的味道。

Moët & Chandon

€80.00

€42.00

€21.50

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酩悦香槟

Lunch Menu

午餐菜单

½ Dozen Native Rock Oysters & with brown bread

半打本地生蚝（6只）配 黑面包（杂粮面包）

Homemade Soup Of The Day & with brown bread

当日自制例汤（浓汤）配 黑面包（杂粮面包）

Soup & Small Panini with ham, cheese & red onion

例汤（浓汤）配 小帕尼尼意大利三明治（含火腿，芝士，洋葱）

Soup & Sandwich (ham, beef, cheese or salad) & fries

例汤（浓汤）配 薯条和三明治（含火腿，牛肉，芝士或沙拉）

Atlantic Prawn Cocktail & brown bread

大西洋虾沙拉 配 黑面包（杂粮面包）

Deep Fried Mozzarella Sticks & Tossed Salad

炸莫兹瑞拉芝士条 配 拌沙拉

Tiger Prawns (5) in Filo Pastry served with Tossed Salad

脆皮虎虾卷（5只）配 拌沙拉

Traditional Irish Stew

爱尔兰传统炖菜（羊肉，土豆，胡萝卜，香芹）

Fresh Salmon & Broccoli Tart with tossed Salad

三文鱼西兰花派 配 拌沙拉

Goats Cheese & Cherry Tomato Tart with tossed Salad

山羊芝士圣女果派 配 拌沙拉

Tiger Prawns (8) in Filo Pastry served with Tossed Salad

脆皮虎虾卷（8只）配 拌沙拉

Gourmet Bangers & Mash with a Lyonnaise Sauce

美味香肠 配 里昂法式沙拉酱

Homemade Steak Burger, black pepper Sauce

自制牛排堡（黑胡椒味）

Baked Limerick Ham & parsley sauce

烤利莫瑞克火腿 配 欧芹酱

Roast breast of Chicken & a Red wine sauce

烤鸡胸 配 红酒酱

Deep fried fillet of Fresh Cod & tartare sauce

炸鲜鳕鱼片 配 塔塔酱（法式蛋黄酱）

8 oz. Sirloin Steak & Lyonnaise Sauce

8 盎司（227 克）西冷牛排 配 里昂法式沙拉酱

All above served with Potatoes & Vegetables

Or French Fries & Vegetables

以上所有菜品均配以土豆和蔬菜 或 薯条和蔬菜， 二选一

Parma Ham and Mozzarella Cheese Panini

帕尔马火腿 和 莫兹瑞拉芝士 帕尼尼（意大利三明治）

Breast of Cajun Chicken Panini

卡真风味鸡胸肉 帕尼尼

Strip Loin Beef, Horseradish and Red Onion Panini

牛柳、辣根、洋葱 帕尼尼

N.B.: All our Beef is of Irish Origin

特别提示：本餐厅所选用的牛肉均来自爱尔兰本土

He entered Davy Byrne's. Moral pub. He doesn't chat. Stands a drink now and then. But in leap year once in four. Cashed a cheque for me once.

他走进戴维·伯恩的店。这是一片规规矩矩的酒吧。老板不喜欢饶舌。偶尔请你白喝上一盅，但次数少得就像四年一度的闰年。有一回他替我兑现了一张支票。

Davy Byrne came forward from the hindbar in tuck-stitched shirtsleeves, cleaning his lips with two wipes of his napkin. Herrings blush. Whose smile upon each feature plays with such and such replete. Too much fat on the parsnips.

戴维·伯恩从后面的柜台那儿走了过来。他的衬衫袖子打了裉，用餐巾抹着嘴唇，脸色红涨得像鲑鱼似的。微笑使他的鼻眼显得那么饱满。活像是在欧洲防风根上抹了过多的大油。

—And here's himself and pepper on him, Nosey Flynn said. Can you give us a good one for the Gold cup?

—I'm off that, Mr Flynn, Davy Byrne answered. I never put anything on a horse.

—You're right there, Nosey Flynn said.

“他本人来啦，精神饱满，”大鼻子弗林说，“你能告诉我们哪匹马会赢得金杯吗？”

“我跟这不沾边儿，弗林先生，”戴维·伯恩回答说，“我绝不在马身上下赌注。”

“这你算做对啦，”大鼻子弗林说。

Mr. Bloom ate his strips of sandwich, fresh clean bread, with relish of disgust pungent mustard, the feety savour of green cheese. Sips of his wine soothed his palate. Not logwood that. Tastes fuller this weather with the chill off.

布卢姆先生把他那一条条的三明治吃掉。是新鲜干净的面包做的。呛鼻子的芥末和发出脚巴丫子味儿的绿奶酪，吃来既恶心可又过瘾。他喝了几口红葡萄酒，觉得满爽口。里面并没掺洋苏木染料。喝起来味道越发醇厚，而且能压压寒气。

Nice quiet bar. Nice piece of wood in that counter. Nicely planed. Like the way it curves there.

精致安静的酒吧。柜台使用的木料也挺精致。刨得非常精致。我喜欢它那曲线美。

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