

CYRIL LIGNAC

# AUX PRÉS

PARIS

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## THE STARTERS

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Crispy spicy prawns, romaine lettuce, sesame	19 €
Crunchy crab galette, Madras curry, avocado	28 €
Crispy salmon sushi with citrus, chipotle	20 €
Miso caramelised aubergine, sesame seeds, lime	16 €
Sliced octopus, jalapeño vinaigrette, radish, coriander	19 €
Beef empanadas, avocado condiment	16 €

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## THE BEEF PIECES

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Angus skirt steak	27 €
French breed beef fillet	39 €

### TO SHARE

Angus ribeye, 450g	35€/pers.
L.bone « dry aged » Salers, 900g	60€/pers.
La Belle des Steppes prime rib, 1kg	80€/pers.
La Pie Rouge prime rib, 1kg	60€/pers.

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## THE OTHER MEATS

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Cheeseburger, matured Cheddar, chipotle mayonnaise	28 €
Satay beef fillet, lime condiment	40 €
Teriyaki lamb chops	38 €
Slow-cooked Black Angus beef chuck with Aomori black garlic	30 €
Breaded chicken, sriracha	29 €
Cod in olive oil, tom yum, shiso	28 €
Lobster roll, avocado, baby gem lettuce, cocktail sauce	29 €
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	39 €

*Net prices in euro, tax and service included. Aux Prés does not accept cheques.*

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## THE SIDE DISHES

(TO CHOOSE)

Mashed potatoes  
Crispy potato mille-feuille  
Buttered green beans  
Oakleaf lettuce  
French fries

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## THE SAUCES

(TO CHOOSE)

Béarnaise / pepper / chimichurri / homemade ketchup

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## THE DESSERTS

Saint-nectaire, oakleaf lettuce	13 €
Vanilla mille-feuille, pecan nut praline	13 €
Rhum baba, vanilla whipped cream	13 €
Costa Rican roasted pineapple, yoghurt sorbet	13 €
Guanaja chocolate biscuit, passion fruit	13 €
Brioche, hazelnut ice cream, chocolate sauce	13 €

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## THE COCKTAILS

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PRÉSPRITZ subtle and bitter Apérol, Tanqueray gin infused with rosemary, Champagne, grapefruit juice, elder	18 €
LOLLY PEACH smooth and flavourful Zubrowska Czana vodka infused with verbena, Peach Rinquiquin, lemon juice	15 €
ONCLE PISCO smooth and balanced Demonio Pisco, basil, green apple, elderflower liquor, lime, herbal bitter	16 €
CARIBBEAN MULE exotic and spicy Sailor Jerry rum, passion fruit, maracuja, homemade 5 spice syrup, ginger beer, lemon juice, Angostura bitter	16 €
MONKEY BUSINESS fresh and spicy Monkey Shoulder whisky, fresh mint, ginger Cordial, bergamot black tea	16 €
BLACK PEARL subtle and balanced Cardamom infused Sailor Jerry spiced rum, espresso, Kahlua, homemade vanilla syrup	15 €
BROOKLYN dry and powerful Monkey Shoulder whisky, red vermouth, marasquin liquor, bitter	17 €
FRIDA MARGARITA smoked and spicy Tequila Milagro, mezcal, jalapeño, agave infused with thyme syrup, lemon juice, black salt	16 €
GERMANOPRATIN fresh and floral Tanqueray gin, cucumber, St-Germain, Champagne, lemon juice	18 €

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BASILIC INSTINCT smooth and subtle Zubrowska Czana vodka, strawberry, basil, lemon juice, Penja pepper	16 €
GREENLIGHT alcohol free Fresh mint, green apple puree, ginger beer, elderflower Cordial, lemon juice	12 €
MELI MELON alcohol free Melon puree, cucumber, Maracujà juice, ginger Cordial, lemon juice	12 €
THE CLASSICS Pisco Sour Negroni Dry Martini Old Fashioned, Moscow Mule Cosmopolitan Bloody Mary	19 €

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