

CYRIL LIGNAC

AUX PRÉS

PARIS

A LA CARTE

STARTERS

Crispy spicy prawns, romaine lettuce, sesame	20
Beef empanadas, avocado condiment	17
Crispy salmon sushi with citrus, chipotle	20
Miso caramelised aubergine, sesame seeds, lime	17
Marinated sea bream carpaccio, clementine and sobaccha	20
Crunchy crab galette, Madras curry, avocado	28

MAINS

The cheeseburger of Aux Prés	28
Chicken escalope with cream sauce, mushrooms	28
Slow-cooked Black Angus beef chuck with black garlic	31
Satay beef fillet	40
Grilled French breed beef fillet	40
The beautiful spice marinated and grilled beef piece	30
Pan-fried scallops with Banyuls cream, pumpkin, almonds	42
Lobster roll, avocado, baby gem lettuce, cocktail sauce	32
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	39

TO SHARE (FOR 2 PEOPLE)

Lamb shoulder of Aveyron confit, herbs	40/pers.
Angus ribeye, 450g	40/pers.
La Pie Rouge prime rib, 1kg	65/pers.
Prime rib of Exception La Belle des Steppes, 1kg	80/pers.

THE SIDE DISHES AND THE SAUCES (TO CHOOSE)

Mashed potatoes

Crispy potato mille-feuille

Green beans

Oakleaf lettuce

French fries

Béarnaise / pepper / chimichurri

DESSERTS

Vanilla mille-feuille, pecan nut praline	13
Rhum baba, vanilla whipped cream	13
Guanaja chocolate biscuit, hazelnut praline	13
French toast, pear, hazelnut caramel, vanilla ice cream	14
Roasted pineapple, coconut sorbet	14

THE COCKTAILS

(DINNER ONLY)

PRÉSPRITZ - SUBTLE AND BITTER	18
<i>Apérol, Tanqueray gin infused with rosemary, Champagne, grapefruit juice, elder</i>	
LOLLY PEAR - SMOOTH AND FLAVOURFUL	15
<i>Zubrowska Czana vodka infused with verbena, pear liquor, lemon</i>	
ONCLE PISCO - SMOOTH AND BALANCED	16
<i>Demonio Pisco, basil, green apple, elderflower liquor, lime, herbal bitter</i>	
CARIBBEAN MULE - EXOTIC AND SPICY	16
<i>Sailor Jerry rum, maracuja, homemade 5 spice syrup, ginger beer, lemon juice, Angostura bitter</i>	
MONKEY BUSINESS - FRESH AND SPICY	16
<i>Monkey Shoulder whisky, fresh mint, ginger Cordial, bergamot black tea</i>	
WHITE NEGRONI - SUBTLE AND BITTER	16
<i>Chamomile infused gin, white vermouth, Suze</i>	
BROOKLYN - DRY AND POWERFUL	17
<i>Monkey Shoulder whisky, red vermouth, marasquin liquor, bitter</i>	
FRIDA MARGARITA - SMOKED AND SPICY	16
<i>Milagro tequila, mezcal, jalapeño, agave infused with thyme syrup, lemon juice, black salt</i>	
GERMANOPRATIN - FRESH AND FLORAL	18
<i>Tanqueray gin, cucumber, St-Germain, Champagne, lemon juice</i>	
BASILIC INSTINCT - SMOOTH AND SUBTLE	16
<i>Zubrowska Czana vodka, strawberry, basil, lemon juice, Penja pepper</i>	

*Excessive intake of alcohol can damage your health, kindly drink responsibly.
Net prices in euro, tax and service included. Aux Prés does not accept cheques.*

CLASSICS

PISCO SOUR - SMOOTH AND ACIDULOUS	19
<i>Pisco Demonio, lemon, cane sugar, Angostura bitter</i>	
NEGRONI - DRY AND BITTER	19
<i>Gin Tanqueray, Antica Formula, Campari</i>	
DRY MARTINI - DRY AND POWERFULL	19
<i>Gin Tanqueray, Noilly Prat, lemon zest or olive</i>	
OLD FASHIONED - SMOOTH AND POWERFULL	19
<i>Bourbon Woodford, cane sugar, Angostura bitter, orange zest</i>	
MOSCOW MULE - FRESH AND SPICY	19
<i>Zubrowska Czana vodka, lemon, ginger beer, Angostura bitter</i>	
COSMOPOLITAN - SMOOTH AND ACIDULOUS	19
<i>Zubrowska Czana vodka, Cointreau, cranberry, lime</i>	
BLOODY MARY - SMOOTH AND SUBTLE	19
<i>Zubrowska Czana vodka, tomato juice, lemon, spices</i>	
ESPRESSO MARTINI - SMOOTH AND POWERFULL	19
<i>Zubrowska Czana vodka, espresso, coffee liquor</i>	

MOCKTAILS

GREEN LIGHT - SMOOTH AND BALANCED	12
<i>Fresh mint, green apple puree, ginger beer, elderflower Cordial, lemon</i>	
VANILLA SKY - EXOTIC AND FLAVOURFUL	12
<i>Passion fruit, mango, vanilla, almond milk</i>	