

CYRIL LIGNAC

AUX PRÉS

PARIS

A LA CARTE

STARTERS

Crispy spicy prawns, romaine lettuce, sesame	20
Grilled squids, tomato, chorizo cream	20
Crispy salmon sushi with citrus, chipotle	20
Miso caramelised aubergine, sesame seeds, lime	18
Flamed yellowtail, ponzu, grilled jalapeño oil	24
Crunchy crab galette, Madras curry, avocado	28

MAINS

The cheeseburger of Aux Prés	28
Chicken escalope with cream sauce, mushrooms	32
Simmental beef fillet tartare, cocktail sauce	32
Slow-cooked Black Angus beef chuck with black garlic	32
Satay beef fillet	40
Grilled Simmental beef fillet, 200g	49
The beautiful spice marinated and grilled beef piece	32
Langoustine ravioli, leeks, basil bisque	39
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	40

TO SHARE (FOR 2 PEOPLE)

Lamb shoulder of Aveyron confit, herbs	45/pers.
Angus ribeye, 450g	45/pers.
Dry-aged Limousine ribeye, 650g	60/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 14

Rhum baba, vanilla whipped cream 14

Guanaja chocolate biscuit, hazelnut praline 14

French toast, raspberries, caramelized pistachios, vanilla ice cream 14

Eggs with vanilla milk, salted butter caramel 14

THE COCKTAILS

(DINNER ONLY)

GARDEN SPRITZ - SUBTLE AND BITTER <i>Chandon, orange bitter, rosemary</i>	15
LOLLY PEAR - SMOOTH AND FLAVOURFUL <i>Wyborowa vodka infused with verbena, pear liquor, lemon</i>	15
ONCLE PISCO - SMOOTH AND BALANCED <i>Demonio Pisco, basil, green apple, elderflower liquor, lime, herbal bitter</i>	16
CARIBBEAN MULE - EXOTIC AND SPICY <i>Havana especial rum, maracuja, homemade 5 spice syrup, ginger beer, lemon juice, Angostura bitter</i>	16
MONKEY BUSINESS - FRESH AND SPICY <i>Bulleit Bourbon, fresh mint, ginger Cordial, bergamot black tea</i>	16
WHITE NEGRONI - SUBTLE AND BITTER <i>Chamomile infused Tanqueray gin, white vermouth, Suze</i>	16
BROOKLYN - DRY AND POWERFUL <i>12 year Chivas régal whisky, red vermouth, marasquin liquor, bitter</i>	17
FRIDA MARGARITA - SMOKED AND SPICY <i>Altos tequila, mezcal, jalapeño, agave infused with thyme syrup, lemon juice, black salt</i>	16
GERMANOPRATIN - FRESH AND FLORAL <i>Tanqueray gin, cucumber, St-Germain, Champagne, lemon juice</i>	18
BASILIC INSTINCT - SMOOTH AND SUBTLE <i>Wyborowa vodka, strawberry, basil, lemon juice, Penja pepper</i>	16

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>Bulleit Bourbon, cane sugar, Angostura bitter, orange zest</i>	
MOSCOW MULE - FRESH AND SPICY	19
<i>Wyborowa vodka, lemon, ginger beer, Angostura bitter</i>	
COSMOPOLITAN - SMOOTH AND ACIDULOUS	19
<i>Wyborowa vodka, Cointreau, cranberry, lime</i>	
BLOODY MARY - SMOOTH AND SUBTLE	19
<i>Wyborowa vodka, tomato juice, lemon, spices</i>	
ESPRESSO MARTINI - SMOOTH AND POWERFULL	19
<i>Wyborowa 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>	

*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.*