
A LA CARTE

STARTERS

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

MAINS

The cheeseburger of Aux Prés	30
Chicken escalope, cream and mushrooms	30
Simmental beef fillet tartare, cocktail sauce	32
Slow-cooked Black Angus beef chuck with black garlic	32
Satay beef fillet	42
Grilled Simmental beef fillet, 200g	49
The beautiful spice marinated and grilled beef piece	32
Tiger prawns with peanut sauce, coriander	37
Lobster roll, shrimps and lobster, avocado, cocktail sauce	38
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	40

TO SHARE (FOR 2 PEOPLE)

Argentinian prime Angus ribeye, 450g	45/pers.
Dry-aged limousine prime ribeye, 650g	60/pers.
Black Pearl bone sirloin, 500g	50/pers.
La Pie Rouge prime rib, 1kg	65/pers.
Prime rib of Exception La Belle des Steppes, 1kg	80/pers.
Dry-aged Prime rib of Shorton with Himalaya salt 900g	80/pers.
Dry-aged T-bone of Shorton with Himalaya salt 900g	80/pers.

THE SIDE DISHES AND THE SAUCES (TO CHOOSE)

Mashed potatoes

Sweet potato fries with smoked paprika

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
Raspberry French toast, vanilla ice cream	14
Hazelnut ice cream chou, gianduja and chocolate sauce	16
Fresh mango pavlova, mango and passion fruit sorbet	16

THE COCKTAILS

(DINNER ONLY)

PRESPRITZ - SUBTLE AND BITTER	18
<i>Rosemary infused Tanqueray gin, Apérol, grapefruit, elderberry</i>	
LOLLY PEACH - SMOOTH AND FLAVOURFUL	15
<i>Wyborowa vodka infused with verbena, peach Rinquinquin, 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>Havana especial rum, maracuja, homemade 5 spice syrup, ginger beer, lemon juice, Angostura bitter</i>	
MONKEY BUSINESS - FRESH AND SPICY	16
<i>Bulleit Bourbon, fresh mint, ginger Cordial, bergamot black tea</i>	
WHITE NEGRONI - SUBTLE AND BITTER	16
<i>Chamomile infused Tanqueray gin, white vermouth, Suze</i>	
BROOKLYN - DRY AND POWERFUL	17
<i>12 year Chivas régal whisky, red vermouth, marasquin liquor, bitter</i>	
FRIDA MARGARITA - SMOKED AND SPICY	16
<i>Altos 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>Wyborowa 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>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>	