
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
Sea bream carpaccio, sesame and ponzu	20
Crunchy crab galette, Madras curry, avocado	30
Croque-monsieur, black truffle	25

MAINS

The cheeseburger of Aux Prés	30
Chicken escalope, cream and mushrooms	30
Slow-cooked Black Pearl beef chuck with black garlic	32
The beautiful spice marinated and grilled beef piece	32
Sweetbread and chicken vol-au-vent, Albuféra sauce	40
Satay beef fillet	42
Grilled Simmental beef fillet, 200g	50
Lobster roll, shrimps and lobster, avocado, cocktail sauce	38
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	40
Grilled Brittany lobster, French fries (half / whole)	48 / 90

TO SHARE (FOR 2 PEOPLE)

Argentinian prime Angus ribeye, 450g	45/pers.
La Pie Rouge prime rib, 1kg	65/pers.
Dry-aged Normande Selection prime rib, 1kg	80/pers.
Black Pearl prime rib, La Belle des Steppes, 1kg	90/pers.
Dry-aged T-bone of Shorthorn with Himalaya salt, 1,3kg	100/pers.
Aveyron Lamb shoulder confit with herbs, 700g	45/pers.

THE SIDE DISHES AND THE SAUCES (TO CHOOSE)

Mashed potatoes

Sweet potato fries with smoked paprika

Crispy potato mille-feuille

Green beans

Oakleaf lettuce

French fries

Béarnaise / pepper / chimichurri / peanut sauce

DESSERTS

Pear French toast, hazelnut caramel, vanilla ice cream	15
Caramelised sundae, chocolate sauce, popcorn	15
Vanilla mille-feuille, pecan nut praline	15
Guanaja chocolate biscuit, hazelnut praline	15
Churros, chocolate hazelnut sauce	15
Apple pie with vanilla ice cream and caramel sauce	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 Rinquiquin, 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>	

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.*