

CYRIL LIGNAC

AUX PRÉS

PARIS

A LA CARTE

STARTERS

Miso caramelised aubergine, sesame seeds, lime	18
Sea bream carpaccio, sesame and ponzu	20
Crispy spicy prawns, romaine lettuce, sesame, coriander	20
Crispy salmon sushi with citrus, chipotle	24
Grilled squids, tomato, chorizo cream	20
Crunchy crab galette, Madras curry, avocado	30
Croque-monsieur, black truffle	25

MAINS

The cheeseburger of Aux Prés	30
Sweetbread and chicken vol-au-vent, Albuféra sauce	40
Chicken escalope, cream and mushrooms	30
Slow-cooked Black Pearl beef chuck with black garlic	32
Satay beef fillet	42
Grilled Simmental beef fillet, 200g	50
The beautiful spice marinated and grilled beef piece	32
Lobster roll, shrimps and lobster, avocado, cocktail sauce	38
Grilled Brittany lobster 400g, French fries	50
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	40

TO SHARE (FOR 2 PEOPLE)

Argentinian Prime Angus ribeye, 450g	45/p.
La Pie Rouge prime rib, 1kg	65/p.
Dry-aged Normande Selection prime rib, 1kg	80/p.
Black Pearl prime rib, La Belle des Steppes, 1kg	90/p.
Aveyron lamb shoulder confit with herbs, 700g	45/p.

SIDE DISHES AND SAUCES (TO CHOOSE)

Mashed potatoes

Sweet potato fries with smoked paprika

Crispy potato mille-feuille

Green beans

Oakleaf lettuce

French fries

Bearnaise - Pepper - Chimichurri - Peanut sauce

DESSERTS

Vanilla mille-feuille, pecan nut praline	15
Chouquettes, Chantilly, chocolate sauce	15
Guanaja chocolate biscuit, hazelnut praline	15
Caramelised French toast, raspberries, pistachio ice cream	15
Sundae with strawberries	17
Apple pie with vanilla ice cream and caramel sauce	16

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THE COCKTAILS
(DINNER ONLY)

PRESPRITZ - SUBTLE AND BITTER	18
Rosemary infused Bombay Sapphire gin, Aperol, grapefruit, elderberry	
LOLLY PEACH - SMOOTH AND FLAVOURFUL	16
Wyborowa vodka infused with verbena, peach Rinquinquin, lemon	
ONCLE PISCO - SMOOTH AND BALANCED	17
Demonio Pisco, basil, green apple, elderflower liquor, lime, herbal bitter	
CARIBBEAN MULE - EXOTIC AND SPICY	17
Havana Especial rum, maracuja, homemade 5 spice syrup, Angostura bitter	
SMOKING CUBA - SMOKED AND SOFT	17
Havana Especial rum, tonka, ginger, Angostura bitter ... oak smoked	
CARDAMOM SMASH - SUBTLE AND FRESH	17
Cardamom infused Bombay Sapphire gin, apricot liqueur, jasmine, Timut pepper, lime	
BROOKLYN - DRY AND POWERFUL	17
12 year Chivas Regal whisky, red vermouth, marasquin liquor, bitter	
FRIDA MARGARITA - SMOKED AND SPICY	18
Altos tequila, mezcal, jalapeño, agave, black salt	
GERMANOPRATIN - FRESH AND FLORAL	18
Bombay Sapphire gin, cucumber, St-Germain, Champagne	
BASILIC INSTINCT - SMOOTH AND SUBTLE	16
Wyborowa vodka, strawberry, basil, lemon juice, Penja pepper	

CLASSICS

PISCO SOUR - SMOOTH AND SOUR 19
Pisco Demonio, lemon, cane sugar, Angostura bitter

NEGRONI - DRY AND BITTER 19
Gin Tanqueray, Antica Formula, Campari

DRY MARTINI - DRY AND POWERFUL 19
Bombay Sapphire gin, Noilly Prat, lemon zest or olive

OLD FASHIONED - SMOOTH AND POWERFUL 19
Bulleit Bourbon, cane sugar, Angostura bitter, orange zest

MOSCOW MULE - FRESH AND SPICY 19
Wyborowa vodka, lemon, ginger beer, Angostura bitter

COSMOPOLITAN - SMOOTH AND SOUR 19
Wyborowa vodka, Cointreau, cranberry, lime

BLOODY MARY - SMOOTH AND SUBTLE 19
Wyborowa vodka, tomato juice, lemon, spices

ESPRESSO MARTINI - SMOOTH AND POWERFUL 19
Wyborowa vodka, espresso, coffee liquor

MOCKTAILS

GREEN LIGHT - SMOOTH AND BALANCED 12
Fresh mint, green apple puree, ginger beer, elderflower Cordial, lemon

PINEAPPLE EXPRESS - SMOOTH AND AROMATIC 12
Pineapple, basil, banana, spices