

CYRIL LIGNAC
AUX PRÉS

PARIS

A LA CARTE

STARTERS

Miso caramelised aubergine, sesame seeds, lime	18
Barbecued flatbread, sobrasada, stracciatella	19
Seared yellowtail carpaccio, ponzu, spicy oil	20
Crispy spicy prawns, romaine lettuce, sesame, coriander	20
Crispy salmon & yellowtail sushi with citrus, chipotle	24
Crunchy crab galette, Madras curry, avocado	30
Grilled squids, tomato, chorizo cream	20

MAINS

The cheeseburger of Aux Prés	30
Chicken escalope 'à la crème', mushrooms	30
Slow-cooked Black Pearl beef chuck with black garlic	32
Satay beef fillet	42
Grilled Simmental beef fillet, 200g	50
The beautiful grilled lamb chops, spice marinated	32
Grilled Label Rouge prawns, mango salsa, coriander	30
Grilled Brittany lobster 400g, French fries, béarnaise	60
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/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 veal chop 'à la crème', mushrooms 1kg	60/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

Iced coffee dessert topped with whipped cream	15
Vanilla mille-feuille, pecan nut praliné	15
Guanaja chocolate biscuit, hazelnut praliné	15
Apple tart fine, vanilla ice cream	16
Caramelised 'crème brûlée' French toast, stewed red fruits, Chantilly	15
Rhum baba, vanilla whipped cream	15

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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 Rinquiquin, 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 SUMMIT - SMOKED AND SOFT	17
12 year Chivas Regal whisky, Frangelico, Monténégro, 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	