

CYRIL LIGNAC

# AUX PRÉS

PARIS

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A LA CARTE

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## STARTERS

Miso caramelised aubergine, sesame seeds, lime	18
Barbecued pizzette, black truffle mascarpone cream	27
Scallop carpaccio, passion fruit, hazelnuts	26
Crispy spicy prawns, romaine lettuce, sesame, coriander	22
Crispy salmon 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
Beef fillet Rossini, black truffle sauce	65
Roasted scallops, leek fondue, Noilly Prat sauce	32
Grilled Brittany lobster 400g, French fries, béarnaise	65
Lobster roll, shrimp 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.
A8 Australian wagyu ribeye, 300g	60/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.

## 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

## DESSERTS

Apple tart fine, vanilla ice cream	16
Mont-blanc, vanilla and blackcurrant, chestnut and meringue	15
Large chou, hazelnut ice cream, chocolate sauce	15
Vanilla mille-feuille, pecan nut praline	15
Chocolate biscuit, hazelnut praline, vanilla ice cream	15
Caramelised 'crème brûlée' French toast, stewed red fruits	15

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## THE COCKTAILS

(DINNER ONLY)

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PRESPRITZ - SUBTLE AND BITTER	18
Rosemary infused Bombay Sapphire gin, Aperol, grapefruit, elderberry	
LOLLY PEAR - SMOOTH AND FLAVOURFUL	16
Wyborowa vodka infused with verbena, pear liqueur, lemon	
ONCLE PISCO - SMOOTH AND BALANCED	17
Demonio Pisco, basil, green apple, elderflower liqueur, 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	
L'APOSTROPHE - DRY AND POWERFUL	17
Camomile infused Chivas Regal 12 year, red vermouth, Monténégro, 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	
RED VELVET- DRY AND FLAVOURFUL	12
Homemade bissap, hibiscus infusion, vanilla, mint and citrus, Martini vibrante	