

CYRIL LIGNAC
AUX PRÉS

PARIS

A LA CARTE

STARTERS

Miso caramelised aubergine, sesame seeds, lime	18
Barbecued pizzette, wasabi, ham, mushrooms	18
Sea bream carpaccio, olive oil, lemon, Espelette pepper	19
Grilled squids, tomato, chorizo cream	20
Crispy spicy prawns, romaine lettuce, sesame, coriander	25
Crispy rice, citrus salmon, chipotle	24
Crunchy crab galette, Madras curry, avocado	30

MAINS

Parmigiana	30
Grilled flank steak marinated with spices	30
The cheeseburger of Aux Prés	30
Slow-cooked Black Pearl beef chuck with black garlic	32
Chicken escalope 'à la crème', mushrooms	32
Satay beef fillet	42
Grilled beef fillet tournedos	42
Lobster roll, prawn and lobster, avocado, cocktail sauce	38
Langoustine ravioli, basil bisque, leek fondue	40
Miso caramelised black cod, baby spinach, onion sesame vinaigrette	42
Sea bass, creamy red curry sauce	50

TO SHARE (FOR 2 PEOPLE)

Aveyron Lamb shoulder confit with herbs	55/p.
Argentinian prime Angus ribeye, 450g	50/p.
La Pie Rouge prime rib, 1kg	65/p.
Black Pearl prime rib, La Belle des Steppes, 1kg	95/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

Extra side dish	10
Extra sauce	6

DESSERTS

Coffee tiramisu	15
Vanilla mille-feuille, pecan nut praline	15
Chocolate biscuit, hazelnut praline, vanilla ice cream	15
French toast, caramelised 'crème brûlée', stewed red fruits	16
Apple tart fine, vanilla ice cream	17
Pavlova vanilla Chantilly, strawberries, currants, blueberries	17

CYRIL LIGNAC
AUX PRÉS

PARIS

THE COCKTAILS
(DINNER ONLY)

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	
WILD SIDE - POWERFUL AND SMOOTH	18
Martel cognac infused with tonka bean, Frangelico, Montenegro, wakamomo	
CARDAMOM SMASH - SUBTLE AND FRESH	17
Cardamom infused Bombay Sapphire gin, apricot liqueur, jasmine, Timut pepper, lime	
L'APOSTROPHE - DRY AND POWERFUL	17
Chamomile infused Chivas Regal 12 year whisky, 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	17
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	13
Fresh mint, green apple puree, ginger beer, elderflower Cordial, lemon	
LIKE A VIRGIN- FRESH AND FLAVOURFUL	14
Sparkling Nooh, Vibrante Martini, jasmine, grapefruit	