

# BAR DES PRÉS

CYRIL LIGNAC

## COCKTAILS — DINNER ONLY

TOKYO GARDEN SWEET AND SOUR Tanqueray gin, shizo, sake, yuzu, lychee	19
TIO PISCO SMOOTH AND SUBTIL Demonio Pisco infused with sesame, green apple, bergamot Italicus liquor, lemon	16
BLOODY SUNDAY SMOOTH AND SPICY Wyborowa vodka, cherry tomato, wasabi, lemon, cranberry, pink berries	16
SHIBUYA MARTINI DRY AND POWERFUL Sesame infused Chivas 12 year whisky, umeshu, Montenegro, bitter	17
COSMOCAT SWEET AND SOUR Zubrowka vodka, aloe vera, yuzu, Apple Sour, homemade vanilla syrup	17
PALOMA POPPY SMOKY AND BITTER Del Maguey mezcal Vida, agave thyme syrup, grapefruit, Aperol, lemon, black sea salt	16
SCANDAL FLAVOURFUL AND BALANCED Wyborowa vodka, fresh raspberry, Aperol, rose, cranberry, lemon	16
VICTORIA MULE TO SHARE Plantation Pineapple rum, passion fruit, ginger beer, homemade 5 spice syrup, maracuja, lemon	29
MARGARITHAÏ FRESH AND SUBTIL Altos tequila infused with lemongrass, coriander, mezcal, agave syrup, lime	17
GERMANOPRATIN FRESH AND FLORAL Tanqueray gin, cucumber, St-Germain, Champagne	19
PRESPRITZ SUBTIL AND BITTER Tanqueray gin infused with rosemary, Aperol, grapefruit, elderberry, Champagne	19
GINGER SMASH FRESH AND SPICY Havan Especial rum, ginger, lemongrass, fresh mint, apple	16
LYCHEE SUNSHINE ALCOHOL FREE Fresh raspberries, yuzu, rose water, lychee	13
GOODBYE KITTY ALCOHOL FREE Aloe vera, green apple, vanilla, lemon	13