

BAR DES PRÉS

CYRIL LIGNAC

COCKTAILS — DINNER ONLY

MATCHA PICCHU FRESH AND LIGHT	18
Demonio pisco, matcha tea, Saint-Germain, lemon	
TOKYO GARDEN SWEET AND SOUR	19
Bombay Sapphire gin, shizo, sake, yuzu, lychee	
BLOODY SUNDAY SMOOTH AND SPICY	18
Wyborowa vodka, cherry tomato, wasabi, lemon, cranberry, pink berries	
SOUR DREAM TENDER AND SPICY	19
Chivas 12 year whisky, wasabi, white tea sirup, lemon juice	
COSMOCAT SWEET AND SOUR	18
Zubrowka vodka, aloe vera, yuzu, Apple Sour, homemade vanilla syrup	
PALOMA POPPY SMOKY AND BITTER	18
Del Maguey mezcal Vida, agave thyme syrup, grapefruit, Aperol, lemon, black sea salt	
SCANDAL FLAVOURFUL AND BALANCED	17
Wyborowa vodka, fresh raspberry, Aperol, rose, cranberry, lemon	
SERENITY FRESH AND INTENSE	19
Shiso leaf infused Mujen shoshu, yuzu liqueur, lemon juice	
RYOKO MARTINI SOFT AND POWERFUL	20
Sesame Martell VS Cognac, Umeshu, ginger-lemongrass cordial, wakamomo, gentian bitters	
MARGARITHAĬ FRESH AND SUBTIL	18
Altos tequila infused with lemongrass, coriander, mezcal, agave syrup, lime	
GERMANOPRATIN FRESH AND FLORAL	19
Bombay Sapphire gin, cuncumber, St-Germain, Champagne	
PRESPRITZ SUBTIL AND BITTER	19
Bombay Sapphire gin infused with rosemary, Aperol, grapefruit, elderberry, Champagne	
GINGER SMASH FRESH AND SPICY	17
Havan Especial rum, ginger, lemongrass, fresh mint, apple	
LYCHEE SUNSHINE ALCOHOL FREE	14
Fresh raspberries, yuzu, rose water, lychee	
LIKE A VIRGIN ALCOHOL FREE	15
Sparkling Nooh, Vibrante Martini, jasmine, grapefruit	