

BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	26
Yellowtail	27
Red tuna	27
Chutoro	32
Otoro	39
Assortment of 6 sashimi	32
<i>Red tuna, salmon, yellowtail</i>	
White rice	10
Cooked rice	12
Salted or spicy sauce edamame	12

SUSHI — per piece

Red Label salmon	9
Flamed salmon, ponzu	10
Yellowtail	9
Obsiblu prawn	9
Red tuna	9
Chutoro	10
Flamed chutoro	11
Otoro	11
Homemade lacquered eel	11

CALIFORNIA — 6/8 pieces

Yellowtail, shoestring potatoes, wasabi avocado	28
Crispy prawns, sobacha, Thai mayonnaise	29
Red Label salmon, avocado, jalapeño, sriracha	30
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	32
Salmon, crispy prawn, Thai cream, tobiko	32

MAKI — 6 pieces

Salmon, yuzu kosho, avocado	17
Jellied eels	18
Spicy tuna tartare	18

TO SHARE

Spinach salad, yuzu-black truffle, bonito	25
Miso caramelized tomatoes, watermelon	26
Flamed prawns, elderflower, grilled avocado	24
Prawn and fish tempura, wasabi sauce	23
Crispy rice, citrus marinated fish, chipotle	26
Spicy prawn or salmon salad, avocado, coriander	27
Flamed yellowtail, ponzu, yuzu, wasabi	28
Salmon tiradito, tosazu delicate jelly, yuzu pepper sauce	29
Crunchy crab galette, Madras curry, avocado	30
Beef gyoza, coriander, kimchi sesame	28
Simmentail beef fillet with satay spices, lime	44
Miso caramelized black cod, baby spinach leaves, sesame	45
Tom yum, pak choi, Chilean sea bass	47
Grilled Australian A8 wagyu beef ribeye, 200g/400g	60/120

DESSERT

Coconut tapioca, strawberries	17
Strawberry Eton mess, vanilla, Chantilly, meringue	17
Chocolate biscuit, hazelnut praline, vanilla ice cream	16
Chouquettes, vanilla Chantilly, chocolate sauce	15
Iced mochi, per piece	7
<i>Choco & coconut - matcha tea - vanilla - passion fruit & mango</i>	