

BAR DES PRÉS

CYRIL LIGNAC

COCKTAILS — DINNER ONLY

TOKYO GARDEN SWEET AND SOUR	21
Bombay Sapphire gin, shizo, sake, yuzu, lychee	
WASABI MARGARITA SOUR AND SPICY	19
Tequila Altos, wasabi, yuzu, agave, black salt	
REVOLUTION MULE EXOTIC AND SPICY	18
Havana Especial Rum, passion fruit, chipotle, Ginger Beer, fresh lime juice	
MATCHA PICCHU FRESH AND LIGHT	19
Demonio pisco, matcha tea, Saint-Germain, lemon	
SOUR DREAM TENDER AND SPICY	19
Chivas 12 year whisky, wasabi, white tea sirup, lemon juice	
PALOMA POPPY SMOKY AND BITTER	18
Del Maguey mezcal Vida, agave thyme syrup, grapefruit, Aperol, lemon, black sea salt	
TRUE ROMANCE AROMATIC AND DELICATE	19
Roku Gin infused with rosemary, Rinquinquin peach, lemon juice, bitters	
SO CUTE FRUITY AND SPARKLING	23
Rose infused Grey goose vodka, raspberry, yuzu, lychee, Champagne	
SERENITY FRUITY AND SPARKLING	19
Shiso leaf infused Mujen shoshu, yuzu liqueur, lemon juice	
GERMANOPRATIN FRESH AND FLORAL	19
Bombay Sapphire gin, cuncumber, St-Germain, Champagne	
RYOKO MARTINI SOFT AND POWERFUL	20
Sesame Martell VS Cognac, Umeshu, ginger-lemongrass cordial, wakamomo, gentian bitters	
COSMOCAT SWEET AND SOUR	18
Zubrowka vodka, aloe vera, yuzu, Apple Sour, homemade vanilla syrup	
LYCHEE SUNSHINE ALCOHOL FREE	14
Fresh raspberries, yuzu, rose water, lychee	
LIKE A VIRGIN ALCOHOL FREE	15
Sparkling Nooh, Vibrante Martini, jasmine, grapefruit	
THE CLASSICS	19
Moscow mule, Cosmopolitan, Negroni, Espresso Martini, P**n Star Martini, Pisco Sour, Lychee Martini	