

BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red tuna	25
Chutoro	30
Otoro	35

Assortment of 6 sashimi	32
<i>Red tuna, salmon, yellowtail</i>	

White rice	10
Sushi rice, egg, bonito	12
Sesame wakame seaweed salad	10

SUSHI — per piece

Red Label salmon	8
Obsiblu prawn	8
Yellowtail	9
Red tuna	9
Chutoro	9
Otoro	11
Homemade jellied eel	11

CALIFORNIA — 8 pieces

Flamed tuna, avocado, nori, yuzu soy, Korean pepper	29
Red Label salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, tobiko, Thai cream	30

MAKI — 6 pieces

Salmon, yuzu kosho, avocado	17
Yellowtail, yuzu soy, kizami wasabi	17
Spicy tuna tartare	18
Jellied eel	19

TO SHARE

Miso caramelized tomatoes, watermelon	22
Spinach salad, yuzu-black truffle, bonito	25
Marinated sea bass with jalapeño vinaigrette and radishes crisps	19
Sriracha salmon tacos, herb yogurt	19
Yuzu marinated sea bream carpaccio, rocoto chili	20
Passion and yuzu marinated yellowtail, avocado, jalapeño	24
Crunchy crab galette, Madras curry, avocado	30

DESSERT

Hazelnut praliné chouquettes, vanilla Chantilly, chocolate sauce	15
Matcha chiffon cake, chocolate sauce	15
Gianduja chocolate tart, sobacha, Chantilly	16
Three iced mochis	17
Coconut tapioca, strawberries	17
Raspberry Eton mess	17