

BAR DES PRÉS

CYRIL LIGNAC

COCKTAILS — DINNER ONLY

TOKYO GARDEN SWEET AND SOUR	16
Bombay Sapphire gin, shiso, sake, yuzu, lychee	
MATCHA PICCHU FRESH AND LIGHT	15
Demonio pisco, matcha tea, Saint-Germain, lemon	
BLOODY SUNDAY SMOOTH AND SPICY	15
Wyborowa vodka, cherry tomato, wasabi, lemon, cranberry, pink berries	
SOUR DREAM TENDER AND SPICY	15
Chivas 12 year whisky, wasabi, white tea syrup, lemon juice	
COSMOCAT SWEET AND SOUR	16
Zubrowka vodka, aloe vera, yuzu, Apple Sour, homemade vanilla syrup	
PALOMA POPPY SMOKY AND BITTER	16
Del Maguey Vida mezcal, agave thyme syrup, grapefruit, Aperol, lemon, black sea salt	
SCANDAL FLAVOURFUL AND BALANCED	15
Wyborowa vodka, fresh raspberry, Aperol, rose, cranberry, lemon	
SERENITY FRESH AND INTENSE	16
Shiso leaf infused Mujen shōchū, yuzu liqueur, lemon juice	
RYOKO MARTINI SOFT AND POWERFUL	16
Sesame Martell VS Cognac, Umeshu, ginger-lemongrass cordial, wakamomo, gentian bitters	
MARGARITHAÏ FRESH AND SUBTIL	16
Altos tequila infused with lemongrass, coriander, mezcal, agave syrup, lime	
GERMANOPRATIN FRESH AND FLORAL	16
Bombay Sapphire gin, cucumber, St-Germain, Champagne	
PRÉSPRITZ SUBTIL AND BITTER	16
Bombay Sapphire gin infused with rosemary, Aperol, grapefruit, elderberry, Champagne	
GINGER SMASH FRESH AND SPICY	15
Havan Especial rum, ginger, lemongrass, fresh mint, apple	
LYCHEE SUNSHINE ALCOHOL FREE	12
Fresh raspberries, yuzu, rose water, lychee	
LIKE A VIRGIN ALCOHOL FREE	12
Sparkling Nooh, Vibrante Martini, jasmine, grapefruit	