

BAR DES PRÉS

CYRIL LIGNAC

COCKTAILS — DINNER ONLY

TOKYO GARDEN SWEET AND SOUR	18
Bombay Sapphire gin, shiso, sake, yuzu, lychee	
MATCHA PICCHU FRESH AND LIGHT	16
Demonio pisco, matcha tea, Saint-Germain, lemon	
BLOODY SUNDAY SMOOTH AND SPICY	16
Wyborowa vodka, cherry tomato, wasabi, lemon, cranberry, pink berries	
SOUR DREAM TENDER AND SPICY	16
Chivas 12 year whisky, wasabi, white tea syrup, lemon juice	
COSMOCAT SWEET AND SOUR	18
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	16
Wyborowa vodka, fresh raspberry, Aperol, rose, cranberry, lemon	
SAKESUADA FRESH AND SINGULAR	17
Heavensake Sake, lemongrass and orgeat cordial, Leblon cachaça, lime	
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	
UMAMI SPRITZ FLORAL AND BITTER	16
Sage Wyborowa vodka, Amaro Santoni, soda, grapefruit, Champagne	
CLEAR CURRY COLADA DELICATE AND SPICY	16
Havan 3-year rum, coconut liqueur, mild curry, pineapple juice, clarified milk	
LYCHEE SUNSHINE ALCOHOL FREE	12
Fresh raspberries, yuzu, rose water, lychee	
LIKE A VIRGIN ALCOHOL FREE	14
French Bloom, Vibrante Martini, jasmine, grapefruit	