

MONTAIGNE

BAR DES PRÉS

CYRIL LIGNAC

SUSHI & SASHIMI

Sushi - by piece

Sashimi - 5 pieces

Salmon	9	26
Yellowtail	9	27
Red tuna	9	27
Yuzu soy scallops	14	28
Chutoro	10	32
Otoro	11	39
Flamed chutoro	11	-
Flamed salmon, ponzu	10	-
Flamed chutoro, caviar	18	-
Flamed otoro, caviar	18	-
Obsiblu shrimp	9	-
Galician sea urchins	19	-
Lacquered eel	12	-
Assortment of 6 sashimi <i>red tuna, salmon, yellowtail</i>		38
White rice		10
Cooked rice		12
Edamame, salted or spicy sauce		12

CALIFORNIA & MAKI

Crispy prawns, sobacha, Thai mayonnaise	30
Marinated salmon, avocado, jalapeño, sriracha	30
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	32
Spicy yellowtail, avocado, jalapeño mayonnaise	29
Lacquered eel classic maki	18
Spicy tuna tartare classic maki	18
Salmon avocado classic maki	18
Black cod miso, avocado maki	20

TO SHARE

Miso caramelised aubergine, sesame	20
Spinach salad, yuzu black truffle, bonito	38
Spicy prawn or salmon salad, avocado, coriander	28
Lobster and shrimp salad, elderflower vinaigrette, orange	60
Tuna and salmon spicy tartare, toasted brioche	28
Miso caramelised scallops, avocado, sesame	29
Yuzu marinated sea bream, soy crystals	25
Seared yellowtail with ponzu, toasted sesame oil	27
Prawns & asparagus tempura, wasabi sauce	26
Crispy rice, citrus marinated fish, chipotle	28
Crunchy crab galette, Madras curry, avocado	30
Beef gyoza, coriander, kimchi sesame	29
Grilled Australian A8 wagyu beef ribeye, 200g / 400g	60/120
Simmental beef fillet with satay spices, lime	45
Yuzu miso caramelised black cod	45
Grilled teriyaki salmon	37

DESSERT

Coconut tapioca, mango, raspberry confit	17
Apple tart, tonka caramel, vanilla ice cream	17
Chocolate biscuit, hazelnut praline, vanilla ice cream	17
Vanilla chouquettes, pecan praline, chocolate sauce	17
Three iced mochis	16