

MONTAIGNE

BAR DES PRÉS

CYRIL LIGNAC

SUSHI & SASHIMI

Sushi - by piece

Sashimi - 5 pieces

Salmon	9	26
Sea bream	9	26
Yellowtail	9	27
Red tuna	9	27
Chutoro	10	32
Otoro	11	39
Obsiblu shrimp	9	-
Lacquered eel	12	-
Assortment of 6 sashimi		38
<i>Red tuna – Salmon – Yellowtail</i>		

FLAMED SUSHI

Teriyaki wagyu	12
Chuturo, kizami wasabi	11
Chutoro, Oscietre caviar	18
Otoro, Oscietre caviar	18
Salmon, ponzu	10
White rice	10
Cooked rice, marinated egg	14
Edamame, salted	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
Glazed eel kizami wasabi	18
Spicy tuna tartare	18
Salmon avocado sriracha	16

CRISPY RICE

Salmon, yellowtail, red tuna, chipotle	26
Oscietre caviar, spicy cream – 3 pieces	40

TO SHARE

Miso caramelised eggplant	22
Spinach salad, yuzu, truffle, bonito	30
Prawn salad or spicy salmon salad, avocado, coriander	27
Yuzu marinated sea bream, soy crystals	24
Seared yellowtail with ponzu, toasted sesame oil	26
Lobster salad, strawberries, watermelon, elderflower vinaigrette	45
Prawns & eggplant tempura, wasabi sauce	25
Crunchy crab galette, Madras curry, avocado	30
Beef gyoza, coriander, kimchi sesame	28
Yuzu miso caramelised black cod	45
Grilled teriyaki salmon	37
 Grilled Japanese Kagoshima A5 Steak	
90g	70
150g	100
Simmental beef fillet with satay spices, lime	45
Grilled beef assortment	110
<i>Kagoshima beef sirloin steak 80g – Kagoshima beef ribeye steak 80g</i>	

DESSERT

Chocolate biscuit, hazelnut praline, vanilla ice cream	17
Vanilla chouquettes, pecan praline, chocolate sauce	16
Three iced mochis	16
Strawberries & raspberries, vanilla Chantilly	28
Raspberries, coconut tapioca	22
Homemade ice cream or sorbet	8
<i>Raspberry – Passion Fruit Mango – Lemon – Vanilla</i>	