MAYFAIR

BAR DES PRÉS

CYRIL LIGNAC

COCKTAILS

SIGNATURES

Belle Époque 19
Tanqueray export gin, St-Germain, cucumber, lemon, sparkling wine

Margarithai 23
Volcan Blanco tequila, Rosaluna mezcal, lemongrass, agave, coriander, lime

Cosmocat / available no ABV 19 / 17
Belvedere vodka, green apple liqueur, aloe vera, vanilla, yuzu, aphrodite bitter

Paloma Poppy 22
Rosaluna mezcal, lemon thyme, Aperol, agave, grapefruit, lemon

Tokyo Garden / available no ABV 24 / 17
Tanqueray export gin, shiso, Akashi-Tai sake, lychee, yuzu

LONDON'S FAVORITES

Japatini 17
Ketel One vodka, Aperol, mango, yuzu, togarashi

Gari Negroni 19
Tanqueray export gin, Amaro Santoni, Cocchi Rosa, pickled ginger

South Audley Spritz 20
Ketel One vodka, Suze, yuzu sake, elderflower, lavender, sparkling wine

Gimlet 10 25
Belvedere 10 vodka, Akashi-tai honjozo, basil & yuzu, St-Germain, Cocchi Americano

BDP Café 20
Neft vodka, honey miso, tonka, coffee

Plum Royale 26
Zacapa 23 rum, Calvados, strawberry & plum, Umeshu, Suze bitter

Soleil Vert 35
Don Julio 1942, mango, lime, jalapeño

Fuyu Noir 40
Johnnie Walker Blue Label, molasses, winter fruits

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SUSHI & SASHIMI

	LA PIÈCE	5 PIÈCES
Scottish salmon	8	14
Yellowtail	8	18
Akami	8	16
Chutoro	9	21
Otoro	10	23
Selection of 6 sushi / sashimi *Thon rouge, saumon, yellowtail*	36	22

FLAMED SUSHI - LA PIÈCE

Wagyu teriyaki	17
Chutoro, Oscietra caviar	18
Salmon, ponzu	9

CRISPY RICE

Salmon, yellowtail, citrus, chipotle	22
Oscietra caviar, sour cream (3 pieces)	38

CALIFORNIA, MAKI & CRISPY MAKI

Label Rouge salmon, avocado, jalapeño, sriracha 19
Saumon Label Rouge, avocat, jalapeño, sriracha

Seared tuna, avocado, nori, yuzu soy sauce, Korean spices 24
Thon mi-cuit avocat, nori, sauce yuzu soy, piment coréen

Yellowtail, “pommes paille”, avocado, jalapeño 20
Sériole, pommes paille, avocat, jalapeño

Crispy prawns, sobacha, tobiko, Thai mayonnaise 22
Crevettes croustillantes, sobacha, tobiko, mayonnaise thaï

Native lobster, wasabi, furikake 17
Homard, wasabi, furikake

Tuna tartare, yuzu soy 17
Tartare de thon, yuzu soy

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RAW & MARINATED - CRU & MARINÉ

Tuna tartare, avocado, toasted croutons, sesame, ponzu 24
Tartare de thon, avocat, croûtons dorés, sésame, ponzu

Salmon tiradito, tosazu jelly, yuzu pepper sauce 19
Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Yellowtail "mi-cuit", ponzu, toasted sesame 20
Sériole mi-cuit, ponzu, sésame doré

Marinated sea bass, yuzu, dry miso, rocoto 22
Bar mariné, yuzu, miso séché, piment rocoto

LEAVES, CRISPY & HOT - SALADES, CROUSTILLANT & CHAUD

Crispy prawn salad, spicy mayonnaise, sesame, coriander 20
Salade de crevettes croustillantes, mayonnaise épicée, sésame, coriander

Spinach salad, yuzu black truffle vinaigrette, bonito 25
Salade de pousses d'épinards, vinaigrette yuzu truffe, bonite séchée

Miso caramelised tomatoes, sesame, lime 22
Tomates caramélisées au miso, avocat, sesame

Crunchy crab & avocado galette, Madras curry 24
Galette craquante, tourteau au curry Madras, avocat

Beef gyoza, ginger, soy 23
Gyoza de bœuf, gingembre, soja

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LAND & SEA - TERRE & MER

Black cod caramelised with miso, baby spinach, sesame *Black cod caramélisé au miso, salade de pousses d'épinards, sésame*	45
Steamed Chilean sea bass, tom yum *Bar à la vapeur, tom yum*	44
Lobster roll, cocktail sauce, avocado, baby gem lettuce *Lobster roll, sauce cocktail, avocat, sucrine*	34
Scottish langoustine ravioli, bisque *Ravioles de langoustines d'Écosse, bisque*	32
Bar des Prés wagyu smash burger *Smash burger de wagyu de Bar des Prés*	38
A4 Kagoshima wagyu sando, furikake *Sando de bœuf wagyu A4 Kagoshima, furikake*	89

ROBATA GRILL

Yakitori-style chicken, Spring onion *Brochettes de poulet Yakitori, cébette*	32
Barbecue teriyaki salmon *Saumon grillé teriyaki*	38
Satay beef fillet, lime condiment *Filet de bœuf aux épices saté, condiment citron vert*	43
Marinated & grilled lamb chops, teriyaki sauce *Côtelettes d'agneau marinées et grillées, sauce teriyaki*	44
A4 Kagoshima wagyu rib-eye, kuro miso (200g/400g) *Entrecôte wagyu A4 Kagoshima, kuro miso*	110 / 210

SIDES - ACCOMPAGNEMENT

Vanilla mashed potatoes *Purée de pommes de terre à la vanille*	12
Sushi rice, soy sauce *Riz cuisiné*	9
Wakame seaweed salad *Salade d'algues wakamé*	10
Grilled broccoli, sesame onion vinaigrette *Brocolis grillés, vinaigrette sésame oignon*	11
French fries, smoked paprika *Frites, paprika fumé*	12

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DESSERTS

Vanilla mille-feuille, pecan nut praline 19
Mille-feuille vanille, praliné noix de pécan

Profiteroles, vanilla ice cream, chocolate sauce, Chantilly 19
Profiteroles à la glace vanille, chocolat, Chantilly

Passion fruit & mango soufflé 19
Soufflé aux fruits de la passion & mangue

Red berry & mango pavlova, raspberry sorbet, vanilla Chantilly 19
Pavlova aux fruits rouges et mangue, sorbet framboise, Chantilly vanille

Guanaja chocolate biscuit, hazelnut praline, hazelnut ice cream 19
Biscuit coulant chocolat Guanaja, cœur praliné noisette, glace noisette

Royal Gala apple “tarte fine”, vanilla ice cream 19
Tarte fine aux pommes Royal Gala, crème glacée à la vanille

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