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 & Oscietra caviar 48
Tartare de thon, avocat, croûtons dorés, sésame, ponzu & caviar Oscietra

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

Flamed scallop carpaccio, clementine vinaigrette, sobacha 30
Carpaccio de noix de Saint-Jacques mi-cuites, vinaigrette à la clémentine, sobacha

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 aubergine, sesame, lime 22
Aubergine caramélisée au miso, sesame, citron vert

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 45
Black cod caramélisé au miso, salade de pousses d'épinards, sésame

Roasted scallops, Jerusalem artichoke & black truffle 48
Saint-Jacques rôties, topinambour & truffe noire

Lobster roll, cocktail sauce, avocado, baby gem lettuce 34
Lobster roll, sauce cocktail, avocat, sucrine

Scottish langoustine ravioli, bisque 32
Ravioles de langoustines d'Écosse, bisque

Bar des Prés wagyu smash burger 38
Smash burger de wagyu de Bar des Prés

A4 Kagoshima wagyu sando, furikake 89
Sando de bœuf wagyu A4 Kagoshima, furikake

ROBATA GRILL

Yakitori-style chicken, Spring onion 32
Brochettes de poulet Yakitori, cébette

Barbecue teriyaki salmon 38
Saumon grillé teriyaki

Satay beef fillet, lime condiment 43
Filet de bœuf aux épices saté, condiment citron vert

Marinated & grilled lamb chops, teriyaki sauce 44
Côtelettes d'agneau marinées et grillées, sauce teriyaki

A4 Kagoshima wagyu rib-eye, kuro miso (200g/400g) 110 / 210
Entrecôte wagyu A4 Kagoshima, kuro miso

Côte de boeuf, spicy soy (1kg) 170
Côte de boeuf, sauce soja épicée

SIDES - ACCOMPAGNEMENT

Vanilla mashed potatoes 12
Purée de pommes de terre à la vanille

Sushi rice, soy sauce 9
Riz cuisiné

Wakame seaweed salad 10
Salade d'algues wakamé

Grilled broccoli, sesame onion vinaigrette 11
Brocolis grillés, vinaigrette sésame oignon

French fries, smoked paprika 12
Frites, paprika fumé

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DESSERTS

Vanilla mille-feuille, pecan nut praline *Mille-feuille vanille, praliné noix de pécan*	19
Profiteroles, vanilla ice cream, chocolate sauce, Chantilly *Profiteroles à la glace vanille, chocolat, Chantilly*	19
Passion fruit & mango soufflé *Soufflé aux fruits de la passion & mangue*	19
Red berry & mango pavlova, raspberry sorbet, vanilla Chantilly *Pavlova aux fruits rouges et mangue, sorbet framboise, Chantilly vanille*	19
Guanaja chocolate biscuit, hazelnut praline, hazelnut ice cream Biscuit coulant chocolat Guanaja, cœur praliné noisette, glace noisette	19
Royal Gala apple “tarte fine”, vanilla ice cream *Tarte fine aux pommes Royal Gala, crème glacée à la vanille*	19
Bûche de Noël *Bûche de Noël*	19

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