

# BAR DES PRÉS

CYRIL LIGNAC

## COCKTAILS — DINNER ONLY

TOKYO GARDEN SWEET AND SOUR Bombay Sapphire gin, shizo, sake, yuzu, lychee	19
PLUM ROYAL SMOOTH AND STRONG Eminente 7 yo rum, Umeshu, strawberry and plum Shrub, Calvados, green tea	19
BLOODY SUNDAY SMOOTH AND SPICY Wyborowa vodka, cherry tomato, wasabi, lemon, cranberry, pink berries	16
SHIBUYA MARTINI DRY AND POWERFUL Sesame infused Chivas 12 year whisky, umeshu, Montenegro, bitter	17
COSMOCAT SWEET AND SOUR Zubrowka vodka, aloe vera, yuzu, Apple Sour, homemade vanilla syrup	17
PALOMA POPPY SMOKY AND BITTER Del Maguey mezcal Vida, agave thyme syrup, grapefruit, Aperol, lemon, black sea salt	16
SCANDAL FLAVOURFUL AND BALANCED Wyborowa vodka, fresh raspberry, Aperol, rose, cranberry, lemon	16
MATCHA PICCHU FRESH AND LIGHT Demonio pisco, matcha tea, Saint-Germain, lemon	18
MARGARITHAÏ FRESH AND SUBTIL Altos tequila infused with lemongrass, coriander, mezcal, agave syrup, lime	17
GERMANOPRATIN FRESH AND FLORAL Bombay Sapphire gin, cucumber, St-Germain, Champagne	19
PRESPRITZ SUBTIL AND BITTER Bombay Sapphire gin infused with rosemary, Aperol, grapefruit, elderberry, Champagne	19
GINGER SMASH FRESH AND SPICY Havan Especial rum, ginger, lemongrass, fresh mint, apple	16
LYCHEE SUNSHINE ALCOHOL FREE Fresh raspberries, yuzu, rose water, lychee	13
GOODBYE KITTY ALCOHOL FREE Aloe vera, green apple, vanilla, lemon	13