

# BAR DES PRÉS

CYRIL LIGNAC

## SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red tuna	25
Chutoro	30
Otoro	35
Assortment of 6 sashimi <i>Red tuna, salmon, yellowtail</i>	32
White rice	10
Cooked rice, egg, bonito	14
Sesame wakame seaweed salad	10

## SUSHI — per piece

Red Label salmon	9
Obsiblu prawn	9
Yellowtail	9
Red tuna	9
Chutoro	9
Otoro	11
Homemade jellied eel	11
Assortment of 6 sushi <i>Salmon, red tuna, yellowtail, prawn</i>	42

## CALIFORNIA — 8 pieces

Salmon, crispy prawn, spicy mayonnaise	32
Flamed tuna, avocado, nori, yuzu soy, Korean pepper	32
Red Label salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, tobiko, Thai cream	30

## MAKI — 6 pieces

Salmon, avocado, sriracha, tobiko	17
Yellowtail tartare, kizami wasabi, seaweed salad	18
Spicy tuna tartare	18
Classic jellied eel	19

## TO SHARE

Spinach salad, yuzu-black truffle, bonito	28
Marinated salmon, yuzu pepper, ponzu jelly	24
Miso caramelized green asparagus, hazelnuts	25
Yuzu marinated sea bream, pink peppercorns, dill	25
Tuna tataki, miso karashi	28
Flamed yellowtail carpaccio, ponzu, sesame, radishes	29
Crunchy crab galette, Madras curry, avocado	30

## DESSERT

Three iced mochis	17
Hazelnut praliné chouquettes, vanilla Chantilly, chocolate sauce	15
Matcha chiffon cake, chocolate sauce	15
Gianduja chocolate tart, sobacha, Chantilly	16
Coconut tapioca, raspberries, red fruit confit	18
Fresh raspberries, chantilly	24