A NEW IDENTITY FOR CYRIL LIGNAC’S SAINT GERMAIN BISTROT

Four years have come and gone since the master chef took over the Claude Saintlouis, an institution in the world of bistros in the Latin Quarter’s St Germain des Prés.

Initially called Le Chardenoux des Prés in a reference to the first bistro opened in Paris’ 11th district, the address has come a long way since. It has made a name for itself in the address books of local gourmets, even when abbreviated. The locals all say “How about Aux Prés today?” So came the bistro’s new name and identity: Aux Prés.

In the space of four years, the chef’s second bistro has built up a strong following and its very own atmosphere and identity. It was time to cut it loose, to break away from the historic Chardenoux franchise and the décor of the Saintlouis. Gone are the celebrated portraits of presidents on the walls, now new heather-effect chandeliers light up the venue with a soft glow. On the tables, napkins with delicate grey piping add a touch of refinement. Likewise, new black designer tableware in Saint Amand sandstone crafted by the Manufacture Les Guimards showcase a more cross-cultural cuisine.

LOBSTER MACARONI, BASIL AND PARMESAN CHEESE
A MORE TOPICAL AND MORE WORLDLY MENU

While the Chardenoux on the rue Jules Vallès is retaining its authentic Parisian bistro fare, Cyril Lignac has set out to give the Aux Prés restaurant a more worldly feel, as inspired by travel as the chef himself. The grand classics are still there, of course: the now cult Croque Monsieur des Prés toasted sandwich, the terrine of duck foie gras with brioche, the Simmenthal prime rib of beef for two, the veal sweetbreads and the baba au rhum dessert. Only now, they are enhanced by recipes with otherworldly flavours and accents. Like gourmet souvenirs brought back by the chef in his bags, with the added twist of a Parisian sauce.

A MASTER CHEF BRUNCH

This typically Anglo-American tradition has finally caught on with Parisians, and with our Chef, who has recently prepared a new Brunch Aux Prés menu. A choice of hot drinks, Viennese pastries, bread (organic traditional baguette), sandwich spreads and jams straight from Cyril Lignac's La Pâtisserie, organic eggs the way we like them, the celebrated toasted sandwich, or how about a Black Angus beef burger or organic smoked salmon with herbs? For delicacies, the choice is no easier. French toast with pears, pancakes with vanilla whipped cream, granola and seasonal fruit with vanilla-flavoured cream cheese... Nothing but high quality products, real choice and all the filter coffee you can drink, US diner-style. All for €35. A new brunch in Paris. Bets are open, so are reservations.
### STARTERS
- Marinated tuna with ginger and Thai chili pickles
- Organic soft egg, panned mushrooms, hazelnuts
- Crab on bread with avocado and coriander
- Thai coconut curry stock, prawns and Thai basil
- Ceviche of sea bream with passion fruit and sesame with wasabi
- Crisp rice, Sriracha marinated tuna, avocado

### MAIN COURSES
- Fillet of organic beef from Maine & Loire in saté sauce, potato purée
- Tacos of pulled chicken with smoked pepper and sesame
- Prime ribsteak (300 gr), Béarnais sauce + €5
- Veal sweetbreads with bitter-sweet condiments, carrots
- Black Angus burger, French fries, honey and curry mayonnaise
- Lobster macaroni, basil and parmesan cheese + €8
- Wild codfish caramelized with miso, organic quinoa, grapefruit
- Steam-cooked pollack, Tom Yum, aromatic rice

**Simmenthal beef rib** (off menu, 90€ for 2 persons)

### DESSERTS
- Bordier Brie de Meaux farmhouse cheese, green salad
- Fresh pineapple, lime, coconut sorbet
- Salted butter caramel eclair
- Warm premium chocolate cake, Tahiti vanilla ice cream
- Tahiti vanilla sundae with cookies and soft chocolate
- French toast with raspberries, pistachio ice-cream
- Old rum sponge cake, whipped cream

### THE BRUNCH
**SUNDAYS, 11:30AM - 3:00PM**
- Fresh orange juice
  + **HOT BEVERAGES** at choice
  - Espresso
  - Hot chocolate
  - Tea
  - Filter coffee at will

### APERITIF extra
- **Mimosa 12cl  €10**
- **Glass of brut champagne 12cl  €13**

### ORGANIC DETOX JUICES extra €4
- **SIMPLE & NATURE**
  - Carrot - Fennel - Orange - Lemon - Ginger
- **GREEN SO GREEN**
  - Fennel - Celery - Spinach
  - Coconut water - Ginger - Lemon

### ORGANIC EGGS&MORE at choice
- Organic soft egg, panned mushrooms, hazelnuts
- Benedict egg, Hollandaise sauce, organic smoked salmon or bacon
- White omelette, avocado, spinach and parmesan cheese
- Crab on bread, avocado and coriander
- Black Angus burger, French fries, honey curry mayonnaise
- Aux Prés's Croque Madame, green salad

### DELICACIES at choice
- French toast with raspberries, pistachio ice-cream
- Tahiti vanilla sundae with cookies and soft chocolate
- Home-made granola, red fruits and vanilla cream cheese
- Banana crêpe, home-made spread, whipped cream
  - Fresh pineapple, lime, coconut sorbet
Aux Prés

27 RUE DU DRAGON 75006 PARIS
+33 (0)1 45 48 29 68
WWW.CYRILLIGNAC.COM

PRESS OFFICERS
Virginie Guitard
+33 (0)1 42 56 11 38
virginie.guitard@cyrillignac.com

Sylvie de Laveaucoupet
+33 (0)6 08 72 22 22
sdelaveaucoupet@orange.fr

PRACTICAL INFORMATION
Restaurant open 7 days a week
Lunch: 12 noon to 2:30 pm
Dinner: 7 to 11 pm

MENUS
Starter/Main Course/Dessert: €45
Starter/Main Course or Main Course/Dessert: €32
Lunch, Monday to Friday: excepting legal holidays
Brunch: €39

Glass of wine: from €6

Cards accepted: Visa and American Express

Getting there: M4 - SAINT-GERMAIN DES PRÉS / M10 - SÈVRES-BABYLONE / BUS 84, 87, 39, 48, 63, 70, 86, 95 & 96

NOVEMBER 2015