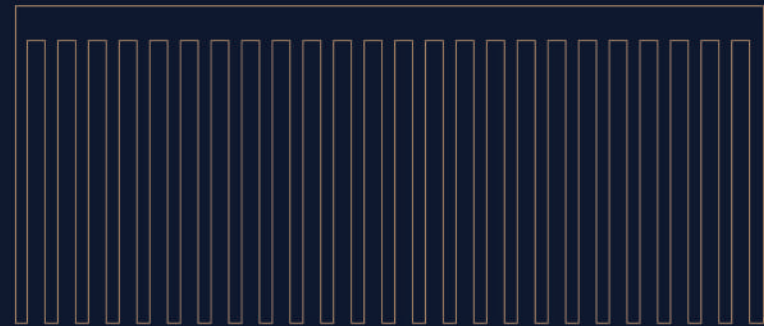
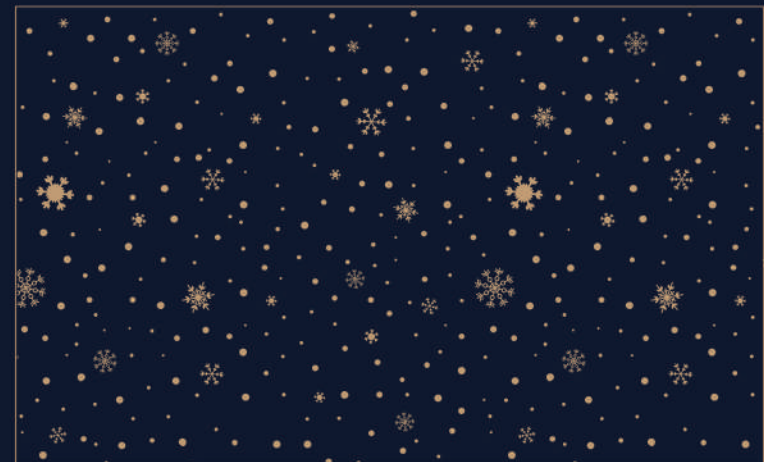
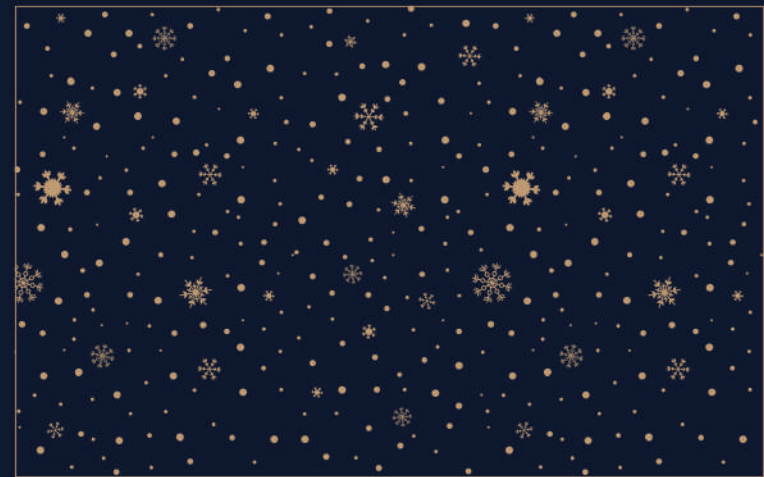
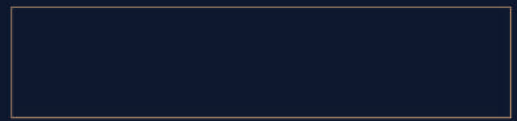


MAYFAIR
BAR DES PRÉS
CYRIL LIGNAC

**FESTIVE
BROCHURE**



CHEF, CYRIL LIGNAC

Born and raised in the Aveyron region of France, Cyril Lignac has always enjoyed the pleasure of a large table full of friends and family. It was only natural that he decided to pursue a career in restaurants. His passion drove him to Paris, where he trained as a pâtissier, ice cream maker, chocolatier and a chef.

His talents lead him to have not only a string of successful restaurants in Paris but also a prolific TV career presenting cooking shows and *Le Meilleur Pâtissier* (a French version of *The Great British Bake Off*). He has also written many recipe books that have sold over 4 million copies to date. This huge success has made him France's best-known chef and a household name with the French public.

THE RESTAURANT

Situated in the heart of Mayfair, Bar des Prés was the first restaurant from celebrity chef Cyril Lignac outside of France. An evolved version of the original in Saint-Germain, Bar des Prés is a chic, cosmopolitan, and vibrant concept that combines Parisian know-how, London's energy, and Japanese individuality.

Set in a small and charming 18th Century building, it's discreet yet buzzy, with both counter dining and booths for groups. Menus showcase Franco-East Asian inspired dishes, exceptional seasonal ingredients, an extensive French wine list, and stylish cocktails. For parties of 8 guests and above, we kindly ask guests to dine from one of our exclusive set sharing style menus, which showcases some of the very best signature dishes from Cyril Lignac.



THE LOUNGE

Up to 50 guests for standing receptions

Up to 34 guests seated

Hidden beneath the restaurant you will find our Lounge, an intimate area perfect for private events and celebrating special occasions.

Our Lounge offers a dedicated bar, DJ decks and stylish interiors designed by the acclaimed Dion et Arles. Inspired by the decadent atmosphere of the 1950's bar à vins in Saint Germain, a honeycomb of intimate armchairs are set against a rich palette of vivid hues, bold patterns and mahogany wood.

Choose from a bespoke selection of menus created by Chef, Cyril Lignac that include his signatures alongside new and unique bites. We also offer classic cocktails, Bar des Prés favourite's, and an impressive French wine list too.





FESTIVE
SET MENUS

SET MENU I

£105 per person

Selection of sushi

Sélection de sushis

Crispy prawns, Thai mayonnaise
Crevettes croustillantes, mayonnaise thaï

Yellowtail, yuzu kosho condiment
Sériole, condiment yuzu kosho

Scottish salmon, crispy rice, citrus, chipotle mayonnaise
Saumon d'Ecosse, riz croustillant, mayonnaise chipotle

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

Black cod caramelised with miso, baby spinach, sesame
Black cod caramélisé au miso, salade de pousses d'épinards sésame

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

Vanilla mashed potatoes
Purée de pommes de terre à la vanille

Wakame seaweed salad
Salade d'algues wakamé

Vanilla mille-feuille, pecan nuts praline
Mille-feuille crème vanille, praliné noix de pécan

Chouquettes, vanilla Chantilly, chocolate sauce
Chouquettes, Chantilly à la vanille, sauce au chocolat

For allergy information please ask a member of staff for our food allergen information card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.





SET MENU II

£135 per person

Selection of sushi

Sélection de sushis

Crispy prawns, Thai mayonnaise

Crevettes croustillantes, mayonnaise thaï

Label rouge salmon, avocado, jalapeño, sriracha

Saumon label rouge, avocat, jalapeño, sriracha

Native lobster, wasabi, furikake

Homard, wasabi, furikake

—

Scottish salmon, crispy rice, citrus, chipotle mayonnaise

Saumon d'Ecosse, riz croustillant, mayonnaise chipotle

Crunchy crab & avocado galette, Madras curry

Galette craquante, tourteau au curry Madras, avocat

Marinated seabass, yuzu, dry miso, rocoto

Bar marine, yuzu, miso séhé, piment rocoto

—

Black cod caramelised with miso, baby spinach, sesame

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

Satay beef fillet, lime condiment

Filet de bœuf aux épices saté, condiment citron vert

Lobster roll, avocado, baby gem lettuce

Lobster roll, sauce cocktail, avocat, sucrine

Vanilla mashed potatoes

Purée de pommes de terre à la vanille

Wakame seaweed salad

Salade d'algues wakamé

—

Vanilla mille-feuille, pecan nuts praline

Mille-feuille crème vanille, praliné noix de pécan

Guanaja chocolate "tarte soufflé" hazelnut praline

Tarte soufflée au chocolat guanaja, praliné noisette

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CANAPÉ MENU

COLD

Crispy prawn California, Thai mayonnaise	4
Avocado California, wasabi, seaweed	3.5
Yellowtail maki, yuzu, kosho condiment	3.5
Spicy tuna tartare maki	3.5
Cucumber maki	3
Chutoro tacos, chipotle mayonnaise	4.5
Crab galette	5.5
Wakame tapioca crisp, guacamole	3.5
Optional with Imperial osietra caviar	12
King crab tacos, green apple	7
Optional with Imperial Oscietra caviar	17

HOT

Scottish salmon, crispy rice, citrus, chipotle mayonnaise	6
Avocado, crispy rice, citrus, chipotle mayonnaise	5
Lobster roll, avocado, baby gem (for 2 people)	14
Satay beef, lime condiment	8
Pommes dauphines, paprika	3
Croque Monsieur with black truffle and French ham	10
A4 Kagoshima Wagyu beef Sando, sesame	20
Crispy rice, black truffle	10

SWEET

Vanilla mille-feuille, pecan nuts, praline	4.2
Chouquettes	3.5
Berry pavlova, vanilla chantilly	3.5

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COCKTAILS

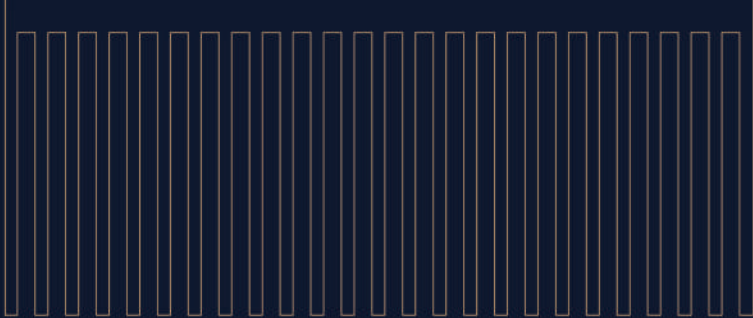
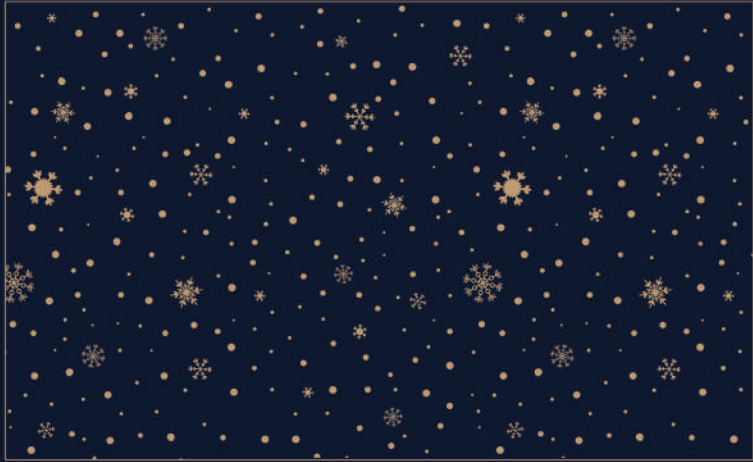
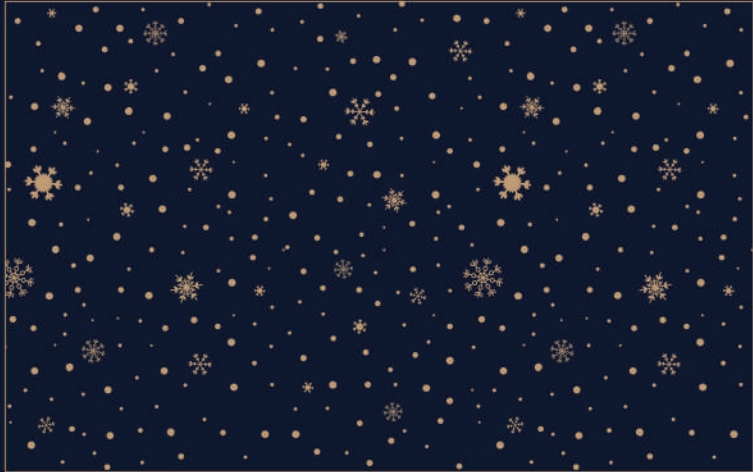
SIGNATURES

BDP Mary <i>Ketel one, cherry tomato, cranberry and lemon juice, wasabi</i>	24
Plum Royal <i>Zacapa 23, calvados, umeshu plum, strawberry & plum shrub</i>	20
Paloma Poppy <i>Mezcal infused with thyme, agave syrup, lemon and grapefruit juice</i>	19
Cosmocat / available no ABV <i>Belvedere vodka, aloe vera, yuzu, apple sour, vanilla, aphrodite bitter</i>	18 / 17
Tokyo Garden / available no ABV <i>Tanqueray 10 gin, shizo, sake, yuzu, lychee</i>	23 / 17
Margarithai <i>Volcan tequila, lemongrass, Casamigos mezcal, lime, coriander, agave</i>	24
Belle Époque <i>Tanqueray export gin, St-Germain liqueur, lemon, cucumber, Champagne</i>	20

LONDON'S FAVORITES

Albemarle Spritz <i>Ciroc vodka, suze, yuzu sake, elderflower, lavender, Champagne</i>	16
Westminster Bloom <i>Kinobi gin infused with coconut, strawberry infused Campari, Cocchi Vermouth di Torino</i>	21
Number 10 <i>Eminente rum, coconut & saffron, angostura bitter</i>	23
The Primrose <i>Pampero blanco rum, almond syrup infused with jalapeño & basil, lime and egg white</i>	21

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If you would like more information on hiring Bar des Prés exclusively, please contact us to discuss your requirements.



MAYFAIR

BAR DES PRÉS

CYRIL LIGNAC

For further details please reach out to our Events team.

+44 203 908 2000
Events@bardespres.com

WWW.BARDESPRES.COM

