



MAYFAIR

# BAR DES PRÉS

CYRIL LIGNAC

NEW YEAR'S EVE  
2024

16 ALBEMARLE ST, LONDON W1S 4HW  
[WWW.BARDESPRES.COM](http://WWW.BARDESPRES.COM)



*Celebrate new beginnings in the heart of Mayfair at Bar des Prés London, where acclaimed chef Cyril Lignac brings his signature style to an exclusive New Year's Eve celebration. Enjoy a specially curated menu that fuses French finesse, London energy, and Japanese individuality. Welcome 2025 with an evening of elegance and unforgettable flavours.*

## **EARLY DINING MENU**

£115 per person

Join us from 6pm to 7pm for an early evening menu at Bar Des Prés London. Discover our classic signature style dishes, along with exclusive additions and enjoy a memorable evening with family and friends before continuing your evening festivities elsewhere.

## **LATE DINING MENU**

£225 per person

Ring in the New Year in style at Bar des Prés. Join us at 8:30pm for an unforgettable evening, starting with a glass of Vintage 2013 Dom Pérignon Champagne and an exclusive menu that promises to delight your senses.

After dinner, continue the festivities in The Lounge, where our DJ's vibrant beats will set the perfect mood to welcome the New Year in timeless fashion.





## Early Dining Menu

6pm - 7pm

King crab tacos, Oscietra caviar  
*Tacos au crabe royal, caviar Oscietra*

Crispy sushi, black winter truffle  
*Riz croustillant, truffe noire*

### Selection of sushi

*Miso glazed langoustine, chutoro and ponzu, yellowtail and jalapeño*

### Sélection de sushis

*Langoustine glacée au miso, chutoro et ponzu, sériole et jalapeño*

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

Miso caramelised wild turbot, baby spinach, sesame  
*Turbot caramélisé au miso, pousses d'épinards, sésame*

*or*

Wagyu entrecôte, Korean spices (to share)  
*Entrecôte wagyu, épices coréennes (à partager)*

Buche de Noël, hazelnut praline & lemon gel  
*Bûche de Noël, praliné noisette & gel citron*

£115 per person

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.





## New Year's Eve Menu

8:30pm onwards

Glass of Dom Pérignon, Vintage 2013  
*Coupe de Dom Pérignon, Vintage 2013*

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King crab tacos, Oscietra caviar  
*Tacos au crabe royal, caviar Oscietra*

Crispy sushi, black winter truffle  
*Riz croustillant, truffe noire*

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### Selection of sushi

*Miso glazed langoustine, chutoro and ponzu, yellowtail and jalapeño*

### Sélection de sushis

*Langoustine glacée au miso, chutoro et ponzu, sériole et jalapeño*

Marinated scallops, black truffle, smoked eel, green apple  
*Noix de Saint-Jacques marinées, truffe noire, anguille fumée, pomme verte*

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

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Miso caramelised wild turbot, baby spinach, sesame  
*Turbot caramélisé au miso, pousses d'épinards, sésame*

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Wagyu entrecôte, Korean spices (to share)  
*Entrecôte Wagyu, épices coréennes (à partager)*

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Bûche de Noël, hazelnut praline & lemon gel  
*Bûche de Noël, praliné noisette & gel citron*

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OPENING TIMES  
NEW YEAR'S EVE - 6PM TILL 3AM