



DUBAI

BAR DES PRÉS

CYRIL LIGNAC

EVENTS &
PRIVATE HIRE

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 on the 51st floor of ICD Brookfield Place in the heart of DIFC, Bar des Prés Dubai is the first venture into the UAE from acclaimed Chef Cyril Lignac. An evolved version of the original restaurants in Paris and London. A cosmopolitan and vibrant concept that combines French know-how and Japanese individuality with Dubai's energy.

Beyond the double doors of Bar des Prés, lies a richly furnished and charming space, the ideal environment for both lively and intimate conversations over drinks and dinner with unparalleled views of Dubai.

A high-end restaurant interior with large windows, modern decor, and patrons. The scene is set in a high-rise building, likely ICD Brookfield Place in Dubai, as mentioned in the text. The room features large windows with vertical blinds, a curved bar with a peacock-patterned sofa, and a waiter in a white shirt and black vest. The lighting is warm and ambient, with a large, illuminated, cylindrical pendant light hanging from the ceiling. The overall atmosphere is sophisticated and elegant.

"I am thrilled to be launching our beloved Bar Des Prés in Dubai, a city I have always admired. Its vibrant energy and burgeoning food scene make it the perfect location for our new restaurant. The iconic location of ICD Brookfield Place will ensure it is a destination for people all over Dubai and beyond, and I am looking forward to inviting them to discover the culinary creativity and quality that Bar des Prés has to offer."

Chef Cyril Lignac.

THE RESTAURANT

Up to 130 guests seated (full capacity)

Up to 80 guests seated in The Dining Room

Up to 20 guests seated at the Imperial Table

Up to 10 guests seated at the Sushi Counter

Like its Parisian and Mayfair counterparts, Bar des Prés in Dubai will undoubtedly become a firm favourite amongst the well travelled, 'in the know' society set; a favourite drinking and dining spot amongst the local fashion crowd; and the 'go to' restaurant for locals and businesses in the DIFC scene.



The restaurant is the perfect place for those looking to perch at the counter whilst enjoying drinks and light bites and equally for those looking to sit back, relax and sample delicious dishes for either lunch and dinner with unbeatable views of Dubai.



THE LOUNGE

*Up to 30 guests seated (full capacity)
Up to 10 guests seated at the Cocktail Bar
Up to 50 guests for standing receptions*

The Lounge offers a relaxed setting with a high-energy buzz. Cool tones of sage green, burnt orange, and Prussian blue appear throughout the upholstery, carpentry, and lighting, all inspired by the freshness of ingredients sourced at Bar des Prés.

The main bar, shaped like a shoehorn, draws inspiration from the 'Awnings of Paris,' an artistically crafted design made of metalwork, floral motifs, and intricate detailing that emphasises and enhances Paris' sense of romance and elegance. With intimate armchairs, booths, and a stunning counter, the Lounge is perfect for private soirées, exclusive gatherings and sophisticated events whatever the occasion.



SET MENUS



ORIGINAL

- 480 per person -

Sea bass carpaccio, yuzu, dry miso, rocoto
Aubergine, karashi miso, furikake
Salmon, avocado, sriracha, jalapeño vinaigrette

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Miso caramelised green asparagus, sesame & hazelnut
Crispy prawns, spicy mayonnaise, sesame, coriander
Breaded “volaille des Landes” chicken, sriracha mayonnaise

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Profiteroles, vanilla ice cream, chocolate sauce, Chantilly
Black sesame ice cream, sesame praliné
Apple tart fine, tonka caramel sauce, vanilla ice cream



*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter your waiter for assistance*



SIGNATURE

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- 580 per person -

Crunchy crab & avocado galette, Madras curry
Otoro tartare, nigiri wasabi sauce, oscietra caviar
Yellowtail, "pommes paille", avocado, jalapeño

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A4 Wagyu entrecote, barbecue sauce (400g)
Miso caramelised green asparagus, sesame & hazelnut
Aubergine, karashi miso, furikake

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Vanilla mille-feuille, pecan nuts praline
Matcha Chiffon cake, chocolate sauce
Black sesame ice cream, blond sesame praliné

EXCLUSIVE

- 880 per person -

Crunchy crab & avocado galette, Madras curry
Salmon tiradito, totazu jelly, yuzu pepper sauce
Citrus marinated scallops, pickled radish, kumquat

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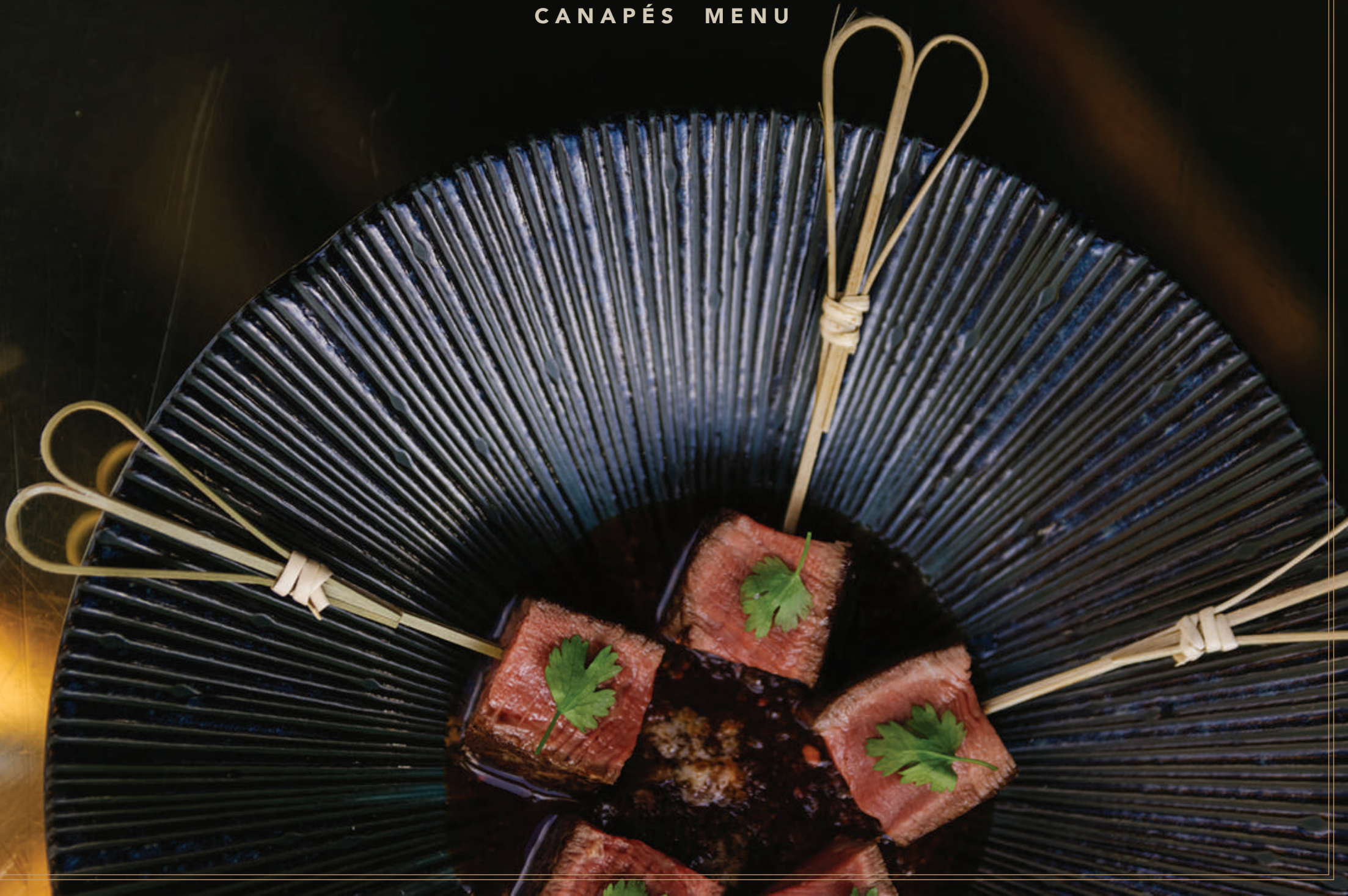
Beef gyoza, ginger, soy
Black cod caramelised with miso, baby spinach, sesame
Selection of 6 sushi

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Vanilla mille-feuille, pecan nuts praline
Matcha Chiffon cake, chocolate sauce
Black sesame ice cream, blond sesame praliné



CANAPÉS MENU



CALIFORNIA & MAKIS - PER PIÈCES

Salmon maki, avocado, sesame mayonnaise	12
Spicy tuna tartare, soy sauce	14
Crispy prawns, Thai mayonnaise	12
Vegetable spring roll, mango & green shiso	10

LEAVES, CRISPY & HOT - PER PIÈCES

Citrus salmon crispy sushi, chipotle	12
Scallop & caviar crispy sushi	40
Sea bream crispy sushi, jalapeño vinaigrette	12
Crunchy crab & avocado galette, Madras curry	16
Aubergine, karashi miso, furikake	14
Lobster roll, avocado, baby gem lettuce	33
A4 Kagoshima Wagyu beef sando, sesame (100gr)	48

SWEET CANAPÉS - PER PIÈCES

Chouquettes - Choice of vanilla Chantilly, matcha, black sesame, chocolate	12
Red berry pavlova	10
Vanilla mille-feuille, pecan nuts praline	12
Traditional iced mochis	10

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

For further details please reach out to our Events team.

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