


DUBAI  
**BAR DES PRÉS**  
CYRIL LIGNAC

**EVENTS &  
PRIVATE HIRE**



*"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.**



## 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.

### FULL CAPACITY

*Seated: up to 130 guests*



## THE RESTAURANT

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.

### FULL CAPACITY

*Existing Setup: up to 80 guests seated*

*Semi-Private Panoramic Table: up to 12 guests seated*

*Imperial Table: up to 24 guests seated*





## THE LOUNGE

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.

### FULL CAPACITY

*Existing Setup: up to 30 guests seated*

*Cocktail Bar: up to 10 guests seated*

*Cocktail Reception: up to 50 guests standing*





SET MENUS





## ORIGINAL

- 480 per person -

**Beef gyoza, ginger, oyster soy sauce**  
*Gyosa de bœuf, gingembre, sauce soja huitre*

**Salmon tiradito, tosazu jelly, yuzu pepper sauce**  
*Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre*

**Spinach salad, onion sesame vinaigrette, bonito**  
*Salade de pousses d'épinards, vinaigrette sésame oignon, bonito séchée*

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**Miso caramelised green asparagus, sesame & hazelnut**  
*Asperges vertes caramélisées au miso, sésame et noisette*

**Crispy prawns, spicy mayonnaise, sesame, coriander**  
*Crevettes croustillantes, mayonnaise épicée, sésame, coriandre*

**Breaded « volaille des Landes » chicken, sriracha mayonnaise**  
*« Volaille des Landes », mayonnaise sriracha*

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**Coconut tapioca, fresh pineapple, yuzu confit**  
*Perles du Japon au lait de coco, ananas frais, confit yuzu*

**Matcha chiffon cake, chocolate sauce**  
*Chiffon cake au thé matcha, sauce chocolat*

**Guanaja chocolate biscuit, « cœur coulant » hazelnut, vanilla ice cream**  
*Biscuit au chocolat Guanaja, cœur coulant noisette, glace vanille*





**EXCLUSIVE**

- 580 per person -

**Crab & avocado galette, Madras curry**  
*Galette d'avocat et tourteau au curry Madras*

**Salmon tiradito, tosazu jelly, yuzu pepper sauce**  
*Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre*

**Marinated yellowtail, crispy radishes, yuzu soy**  
*Carpaccio de yellowtail mariné, radis croustillant, yuzu soja*

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**Selection of 6 sushi**  
*Sélection de 6 sushi*

**Beef gyoza, ginger, oyster soy sauce**  
*Gyosa de bœuf, gingembre, sauce soja huitre*

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

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**Coconut tapioca, fresh pineapple, yuzu confit**  
*Perles du Japon au lait de coco, ananas frais, confit yuzu*

**Matcha chiffon cake, chocolate sauce**  
*Chiffon cake au thé matcha, sauce chocolat*

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



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



## SIGNATURE

- 880 per person -

Crab & avocado galette, Madras curry  
*Galette d'avocat et tourteau au curry Madras*

Otoro mi-cuit, ponzu, fresh wasabi, Oscietra caviar  
*Otoro mi-cuit, ponzu, wasabi frais, caviar Oscietre*

Marinated yellowtail, crispy radishes, yuzu soy  
*Carpaccio de yellowtail mariné, radis croustillant, yuzu soja*

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Charred A4 wagyu entrecôte, barbecue sauce  
*Entrecôte wagyu A4 au charbon de bois, sauce barbecue*

Miso caramelised green asparagus, hazelnuts, sesame vinaigrette  
*Asperges vertes caramélisées au miso, noisettes, vinaigrette sésame*

Spinach salad, yuzu pepper, black truffle, bonito  
*Salade de pousses d'épinards, yuzu poivre, truffe noire, bonito séchée*

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

Fresh iced mango, tangy lime yuzu confit  
*Mangue fraîche glacée, confit acidulé citron vert yuzu*

Profiteroles, vanilla ice cream, Chantilly, chocolate sauce  
*Profiteroles glace vanille, Chantilly, sauce chocolat*

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CANAPÉ MENU





## CALIFORNIA & MAKIS - PER PIECE

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 PIECE

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 PIECE

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.

+971 4 498 1616

Events@bardespres.ae

www.bardespres.com

@bardespres.dubai

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