

MAYFAIR

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 in the heart of Mayfair, Bar des Prés is the first and only 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 the 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 with an extensive French wine list and stylish cocktails.

THE LOUNGE

Up to 50 guests for standing receptions

Up to 34 guests seated

Hidden beneath the restaurant you will find our cocktail 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 canapés created by Chef, Cyril Lignac that include his signatures alongside new and unique bites. We also offer classic cocktails, Bar des Prés favourite's, a choice from the a la carte menu for more formal seated occasions and an impressive French wine list too.



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

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

SWEET

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



COCKTAIL MENU

SIGNATURES

Margarithai	19
<i>Volcan de mi terra tequila, lemongrass</i>	
<i>Casamigos mezcal, lime, coriander, agave, black salt</i>	

Tokyo Garden	18
<i>Tanqueray 10 gin, shizo, sake, yuzu, lychee</i>	

LONDON'S FAVOURITES

Old Square	15
<i>Hennessy VS cognac, bulleit rye whiskey,</i>	
<i>absinthe vermouth, pear, sesame, umami bitter</i>	

Mayfair Sour	17
<i>Talisker 10 whisky, coconut, ginger, lemon,</i>	
<i>tonka tincture, egg white</i>	

Plum Royal	20
<i>Zacapa centenario 23, calvados, umeshu plum,</i>	
<i>matcha tea, strawberry & plum shrub, aromatic bitters</i>	

Albemarle Spritz	17
<i>Ciroc vodka, suze, yuzu sake, elderflower,</i>	
<i>lavender, Champagne</i>	

*For allergy information please ask a member of staff for our food allergen information card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

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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