

DUBAI

BAR DES PRÉS

CYRIL LIGNAC

EVENTS &
PRIVATE HIRE

The image shows the interior of a restaurant, Bar des Prés, located in Dubai. The room features large, rectangular pendant lights with a warm, yellowish glow and a delicate floral pattern. These lights hang from a dark ceiling. Below them, the restaurant is furnished with dark wooden tables and chairs. The tables are set with white plates, glasses, and small decorative items. In the background, a large window offers a panoramic view of the Dubai skyline at night, with various skyscrapers and city lights visible against a dark blue sky. The overall atmosphere is sophisticated and modern.

"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



SEMI-PRIVATE DINING

Our semi-private table offers an intimate yet immersive dining experience, set against breathtaking 360° views of Dubai's skyline. Elevated above the city, this exclusive space is designed for those seeking a sophisticated setting for special occasions, business gatherings, or private celebrations.

With a curated selection of signature cocktails and a menu showcasing bold flavours and refined craftsmanship, every moment here is one to remember. The vibrant energy of the restaurant flows around you, while the semi-private space ensures a sense of exclusivity.

FULL CAPACITY

Existing Setup: up to 12 guests seated



SET MENUS



ORIGINAL

- 480 per person -

Beef gyoza, ginger, sweet soy sauce

Gyoza de bœuf, gingembre, sauce sucrée au soja

Salmon tiradito, tosazu jelly, yuzu pepper sauce

Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Spinach salad, truffled yuzu pepper sauce, bonito

Salade de pousses d'épinards, sauce yuzu poivre truffe, 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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Strawberry Eton mess, crispy meringue

Eton mess aux fraises, meringue croustillante

Vanilla mille-feuille, pecan nut praline

Mille-feuille à la vanille, praliné noix de pécan

Guanaja chocolate biscuit, « cœur coulant » hazelnut, vanilla ice cream

Biscuit au chocolat Guanaja, cœur coulant noisette, glace vanille

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

- 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 seabream, yuzu, rocoto chili
Dorade marinée, yuzu, piment rocoto

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Selection of 6 sushi
Sélection de 6 sushi

Beef gyoza, ginger, sweet soy sauce
Gyoza de bœuf, gingembre, sauce sucrée au soja

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

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Raspberry "tarte fine" tonka flavored, light vanilla cream
Tarte fine aux framboises, parfumée à la tonka, crème légère à la vanille

Vanilla mille-feuille, pecan nut praline
Mille-feuille à la vanille, praliné noix de pécan

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

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EXCLUSIVE

- 880 per person -

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

Chutoro "mi-cuit", ponzu, sesame, fresh ginger
Chutoro mi-cuit, ponzu, sésame, gingembre frais

Seared sweet red prawns, honey yuzu sauce, red shiso
Crevettes douces à la flamme, sauce yuzu miel, shiso rouge

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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, truffled yuzu pepper sauce, bonito
Salade de pousses d'épinards, sauce yuzu poivre truffe, bonito séchée

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

Strawberry pavlova, Chantilly, lime
Pavlova aux fraises, Chantilly, citron vert

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

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CANAPÉ MENU



CALIFORNIA & MAKIS - PER PIÈCES

Vegetable Spring roll, mango & green shiso <i>Rouleau de printemps de légumes, mangue et shiso vert</i>	10
Salmon crispy maki roll, sesame, avocado <i>Maki croustillant de saumon, sesame, avocat</i>	12
Spicy tuna tartare maki, soy sauce <i>Maki de tartare de thon épicé, sauce soja</i>	14
Crispy prawns, sesame, tobiko, Thai mayonnaise <i>Crevettes croustillantes, sésame, tobiko, mayonnaise thaï</i>	12

LEAVES, CRISPY & HOT - PER PIÈCES

Aubergine, karashi miso, furikake <i>Aubergine au miso karashi, furikake</i>	14
Lobster roll, avocado, baby gem lettuce <i>Lobster roll, sauce cocktail, avocat, sucrine</i>	33
Crab & avocado galette, Madras curry <i>Galette d'avocat et tourteau au curry Madras, avocat</i>	16
Crispy rice, tuna, salmon & yellowtail, chipotle <i>Riz croustillant, thon, saumon & yellowtail, chipotle</i>	12
King crab tartlet, Oscietra caviar, remoulade céleri <i>Tartelette de king crab, caviar Oscietre, céleri remoulade</i>	12
Chutoro tartar tacos, black truffle <i>Tacos de tartare chutoro, truffe noire</i>	40
Wagyu sando, furikake <i>Sando de bœuf, furikake</i>	48

SWEET CANAPÉS - PER PIÈCES

Vanilla mille-feuille, pecan nut praline <i>Mille-feuille à la vanille, praliné noix de pécan</i>	12
Red berry pavlova <i>Pavlova aux fruits rouges</i>	10
Lemon tart <i>Tarte au citron</i>	10
Chouquettes Chantilly - choose from Vanilla, matcha, black sesame, chocolate <i>Chouquettes chantilly, vanille, thé matcha, sésame noir, chocolat</i>	12

Canapes available from 15 guests and above.

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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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