



MAYFAIR

BAR DES PRÉS

CYRIL LIGNAC

NEW YEAR'S EVE
2025

16 ALBEMARLE ST, W1S 4HW, LONDON
WWW.BARDESPRES.COM

Celebrate new beginnings in the heart of Mayfair at Bar des Prés, 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 2026 with an evening of elegance and unforgettable flavours.

EARLY DINING MENU

£115 per person

Join us from 6pm until 8pm for an early dinner experience. Discover our signature dishes, along with exclusive additions for the occasion, and enjoy a memorable evening with family and friends before continuing your evening festivities.

LATE DINING MENU

£225 per person

Ring in the New Year at Bar des Prés. Join us from 8:30pm for an unforgettable evening, start with a glass of Vintage 2015 Dom Pérignon Champagne and continue with a bespoke dinner that promises to delight your senses all night long.

After dinner, continue the festivities in The Lounge, where the DJ will set the perfect mood to welcome the new year.



Early Dining Menu

6pm - 8pm

King crab curry "rémoulade"
Rémoulade de crabe royal au curry

Chef's tuna sushi selection
Marinated soy sauce akami, Flamed chutoro, green shiso
Seared otoro, yuzu soy, caviar

Sélection de sushis de thon du Chef
Akami mariné à la sauce soja, Chutoro flambé au shiso vert
Otoro saisi, sauce soja au yuzu, caviar

Roasted scallops, rum cream Jerusalem artichoke purée, black truffle
Saint-Jacques rôties, crème au rhum, purée de topinambour, truffe noire

Grilled A4 Kagoshima Wagyu fillet, spicy sweet soy sauce
Filet de bœuf Wagyu A4 de Kagoshima grillé, sauce soja douce et épicée

Equinoxe, light vanilla cream, caramel ice cream
Équinoxe, crème légère à la vanille, glace au caramel

£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 15% service charge will be added to your bill.





New Year's Eve Menu

8:30pm onwards

Glass of Dom Pérignon, Vintage 2015

Coupe de Dom Pérignon, Vintage 2015

King crab curry "rémoulade"

Rémoulade de crabe royal au curry

Chef's tuna sushi selection

Marinated soy sauce akami, Flamed chutoro, green shiso

Seared otoro, yuzu soy, caviar

Sélection de sushis de thon du Chef

Akami mariné à la sauce soja, Chutoro flambé au shiso vert

Otoro saisi, sauce soja au yuzu, caviar

Marinated sea bream & Oscietra caviar, green apple petals, Champagne sauce

Daurade marinée & caviar Oscietra, pétales de pomme verte, sauce au Champagne

Roasted scallops, rum cream Jerusalem artichoke purée, black truffle

Saint-Jacques rôties, crème au rhum, purée de topinambour, truffe noire

Grilled A4 Kagoshima Wagyu fillet, spicy sweet soy sauce

Filet de bœuf Wagyu A4 de Kagoshima grillé, sauce soja douce et épicée

Equinoxe, light vanilla cream, caramel ice cream

Équinoxe, crème légère à la vanille, glace au caramel

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

FOR FURTHER DETAILS PLEASE REACH OUT TO OUR RESERVATIONS TEAM.

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