

DUBAI

# BAR DES PRÉS

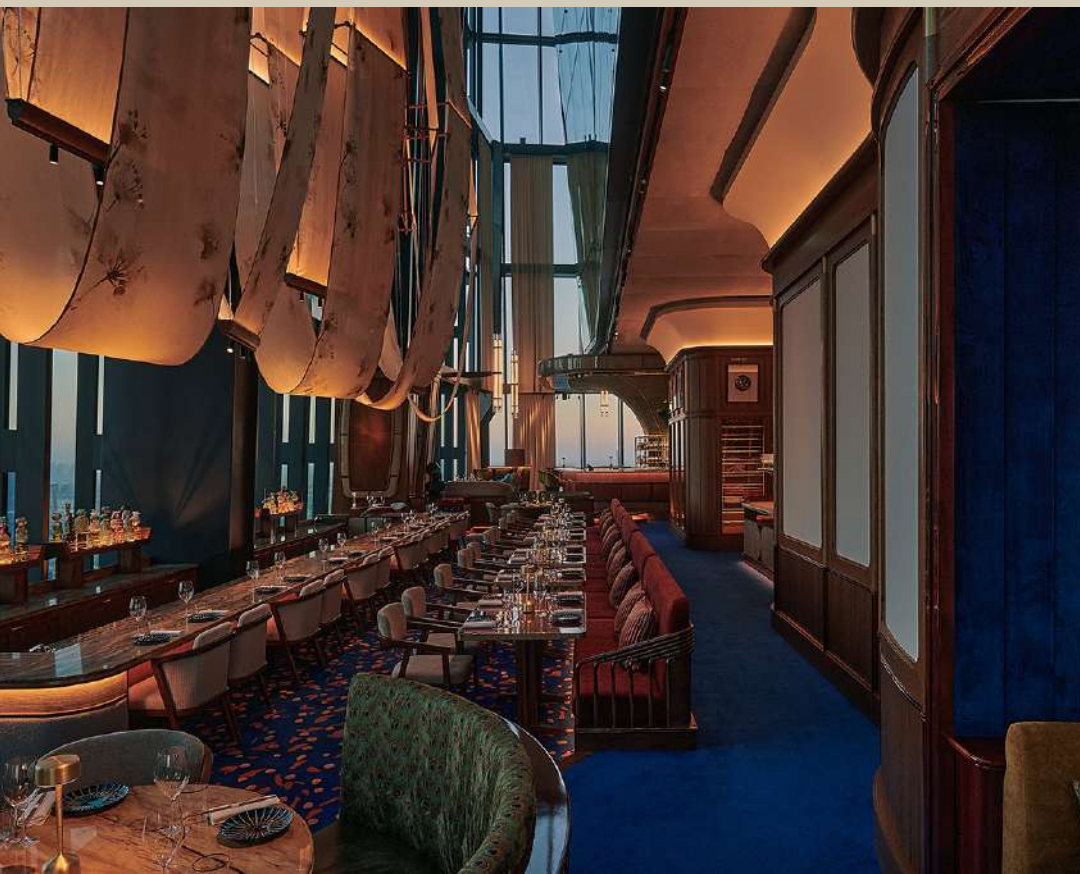
CYRIL LIGNAC

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.

### 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 boeuf, 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*

—

Miso caramelised green asparagus, hazelnuts, sesame vinaigrette

*Asperges vertes caramélisées au miso, noisettes, vinaigrette sésame*

Crispy prawns, spicy mayonnaise, sesame, coriander

*Crevettes croustillantes, mayonnaise épicée, sésame, coriandre*

Steamed Chilean sea bass, tom yum

*Bar à la vapeur, tom yum*

—

Raspberry Eton mess, crispy meringue

*Eton mess à la framboise, meringue croustillante*

Vanilla mille-feuille, pecan nut praline

*Mille-feuille à la vanille, praliné noix de pécan*

Guanaja chocolate biscuit, « coeur coulant », hazelnut ice cream

*Biscuit au chocolat Guanaja, « coeur coulant », glace noisette*

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*

—

Selection of 6 sushi  
*Sélection de 6 sushi*

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

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

—

Apple tart fine, caramel sauce, vanilla ice cream  
*Tarte fine aux pommes, sauce caramel, glace vanille*

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

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

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.



## 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*

—

Charred A4 Japanese 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*

—

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

Sudachi citrus pavlova, Chantilly, caramelised hazelnuts  
*Pavlova au citron Sudachi, Chantilly, noisettes caramélisées*

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

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.



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 &amp; yellowtail, chipotle</i>	12
King crab tartlet, Oscietra caviar, remoulade céleri <i>Tartelette de king crab, caviar Oscietre, céleri rémoulade</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.

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.





—

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

DUBAI

BAR DES PRÉS

CYRIL LIGNAC