



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.



SET MENU I

£105 per person

Selection of sushi
Sélection de sushis

Crispy prawns, Thai mayonnaise
Crevettes croustillantes, mayonnaise thaï

Yellowtail, yuzu kosho condiment
Sériole, condiment yuzu kosho

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Scottish salmon, crispy rice, citrus, chipotle mayonnaise
Saumon d'Ecosse, riz croustillant, mayonnaise chipotle

Crunchy crab & avocado galette, Madras curry
Galette craquante, tourteau au curry Madras, avocat

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

Satay beef fillet, lime condiment
Filet de bœuf aux épices saté, condiment citron vert

Vanilla mashed potatoes
Purée de pommes de terre à la vanille

Wakame seaweed salad
Salade d'algues wakamé

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

Chouquettes, vanilla Chantilly, chocolate sauce
Chouquettes, Chantilly à la vanille, sauce au chocolat

*For allergy information please ask a member of staff for our food allergen information card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.*



SET MENU II

£135 per person

Selection of sushi
Sélection de sushis

Crispy prawns, Thai mayonnaise
Crevettes croustillantes, mayonnaise thaï

Label rouge salmon, avocado, jalapeño, sriracha
Saumon label rouge, avocat, jalapeño, sriracha

Native lobster, wasabi, furikake
Homard, wasabi, furikake

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Scottish salmon, crispy rice, citrus, chipotle mayonnaise
Saumon d'Écosse, riz croustillant, mayonnaise chipotle

Crunchy crab & avocado galette, Madras curry
Galette craquante, tourteau au curry Madras, avocat

Marinated seabass, yuzu, dry miso, rocoto
Bar marine, yuzu, miso séhé, piment rocoto

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

Satay beef fillet, lime condiment
Filet de bœuf aux épices saté, condiment citron vert

Lobster roll, avocado, baby gem lettuce
Lobster roll, sauce cocktail, avocat, sucrine

Vanilla mashed potatoes
Purée de pommes de terre à la vanille

Wakame seaweed salad
Salade d'algues wakamé

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

Guanaja chocolate "tarte soufflé" hazelnut praline
Tarte soufflée au chocolat guanaja, praliné noisette

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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

Plum Royal <i>Zacapa 23 rum, Calvados, strawberry & plum, Umeshu, Suze bitter</i>	20
Wasabi Margarita <i>Volcán de Mi Tierra Tequila Blanco, yuzu sake, agave, wasabi, lemon</i>	22
Margarithai <i>Casamigos Tequila Blanco, lemongrass, Casamigos mezcal, agave, coriander, lime</i>	24
Tokyo Garden <i>Tanqueray 10 gin, shizo, Isake sake, lychee, yuzu</i>	23

LONDON'S FAVORITES

Albemarle Spritz <i>Ketel one vodka, Suze, yuzu sake, elderflower, lavender, Champagne</i>	16
Number 10 <i>Eminente Reserva 7yo Rum, coconut & saffron, Angostura bitter</i>	23

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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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