



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 led him to not only have a string of successful restaurants in Paris but also a prolific TV career presenting cooking shows such as *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

*Seated: 65 Guests*

*Seated with drinks reception: 45 Guests*

*Standing: 90 Guests*

Situated in the heart of Mayfair, Bar des Prés was the first 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.

The menus showcase Franco-East Asian inspired dishes using exceptional seasonal ingredients with an extensive French wine list and stylish cocktails.

## THE SALON

*Private: 24 Guests over 2 tables*

Hidden behind the restaurant you will find The Salon, an intimate area perfect for private events and celebrating special occasions.

The Salon offers a stylish interior designed by the acclaimed Lázaro Rosa-Violán.

Enjoy classic and Bar des Prés favourites from our group dining menus for a refined seated dinner experience, complemented by an impressive French wine list and cocktail menu.

A selection of canapés created by Chef Cyril Lignac, including both signatures and unique creations are also available.





# SAINT-GERMAIN

£95 per person

Yellowtail tartare, green jalapeño cream, avocado  
*Tartare de yellowtail, crème de piment jalapeño vert, avocat*

Salmon tiradito, tosazu jelly, yuzu pepper sauce  
*Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre*

Spinach salad, yuzu black truffle vinaigrette, bonito  
*Salade de pousses d'épinards, vinaigrette yuzu truffe, bonito séchée*

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Yakitori-style chicken, spring onion  
*Brochettes de poulet Yakitori, cébette*

Chilean sea bass confit in olive oil, chimichurri  
*Bar confit à l'huile d'olive, chimichurri*

Crispy prawn salad, spicy mayonnaise, sesame, coriander  
*Salade de crevettes croustillantes, mayonnaise épicée, sésame, coriander*

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Chouquettes, vanilla Chantilly, chocolate sauce  
*Chouquettes Chantilly vanille, sauce chocolat*

Guanaja chocolate biscuit, hazelnut praline, vanilla ice cream  
*Biscuit coulant chocolat Guanaja, cœur praliné noisette, glace vanille*

Traditional iced mochis  
*Traditionnels mochis glacés*

*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.*



## MONTAIGNE

£115 per person

Crispy prawns, Thai mayonnaise

*Crevettes croustillantes, mayonnaise thaï*

Flamed yellowtail, jalapeño vinaigrette, crunchy radish

*Sériole mi-cuite, vinaigrette jalapeño, radis croquants*

Crispy rice, tuna, salmon & yellowtail, citrus, chipotle

*Riz croustillant, thon, saumon & sériole, agrumes, chipotle*

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Black cod caramelised with miso, baby spinach, sesame

*Black cod caramélisé au miso, salade de pousses d'épinards, sésame*

Scottish langoustine ravioli, bisque

*Ravioles de langoustines d'Écosse, bisque*

Beef gyoza, ginger, soy

*Gyoza de bœuf, gingembre, soja*

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Vanilla mille-feuille, pecan nut praline

*Mille-feuille vanille, praliné noix de pécan*

Chouquettes, vanilla Chantilly, chocolate sauce

*Chouquettes Chantilly vanille, sauce chocolat*

Guanaja chocolate biscuit, hazelnut praline, vanilla ice cream

*Biscuit coulant chocolat Guanaja, cœur praliné noisette, glace vanille*

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# GUSTAVIA

£135 per person

Selection of 6 sushi  
*Assortiment de 6 sushi*

Yellowtail tartare, Oscietra caviar  
*Tartare de sériole, caviar Oscietre*

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, sesame*

Scottish langoustine ravioli, bisque  
*Ravioles de langoustines d'Écosse, bisque*

A4 Kagoshima Wagyu entrecote, kuro miso  
*Entrecôte wagyu A4 Kagoshima, kuro miso*

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

Red berry & mango pavlova, raspberry sorbet, vanilla Chantilly  
*Pavlova aux fruits rouges et mangue, sorbet framboise, Chantilly vanille*

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

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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

Margarithai <i>Blanco tequila, Rosaluna mezcal, lemongrass, agave, coriander, lime</i>	23
Cosmocat / Available no ABV <i>Belvedere vodka, green apple liqueur, aloe vera, vanilla, yuzu, aphrodite bitter</i>	19 / 17
Tokyo Garden / Available no ABV <i>Tanqueray Export gin, shiso, Akashi-Tai sake, lychee, yuzu</i>	24 / 17

### LONDON'S FAVOURITES

Japatini <i>Ketel One vodka, Aperol, mango, yuzu, togarashi</i>	16
Gari Negroni <i>Tanqueray Export gin, Amaro Santoni, Cocchi Rosa, pickled ginger</i>	19
South Audley Spritz <i>Eminente rum, coconut &amp; saffron, Angostura bitter</i>	20

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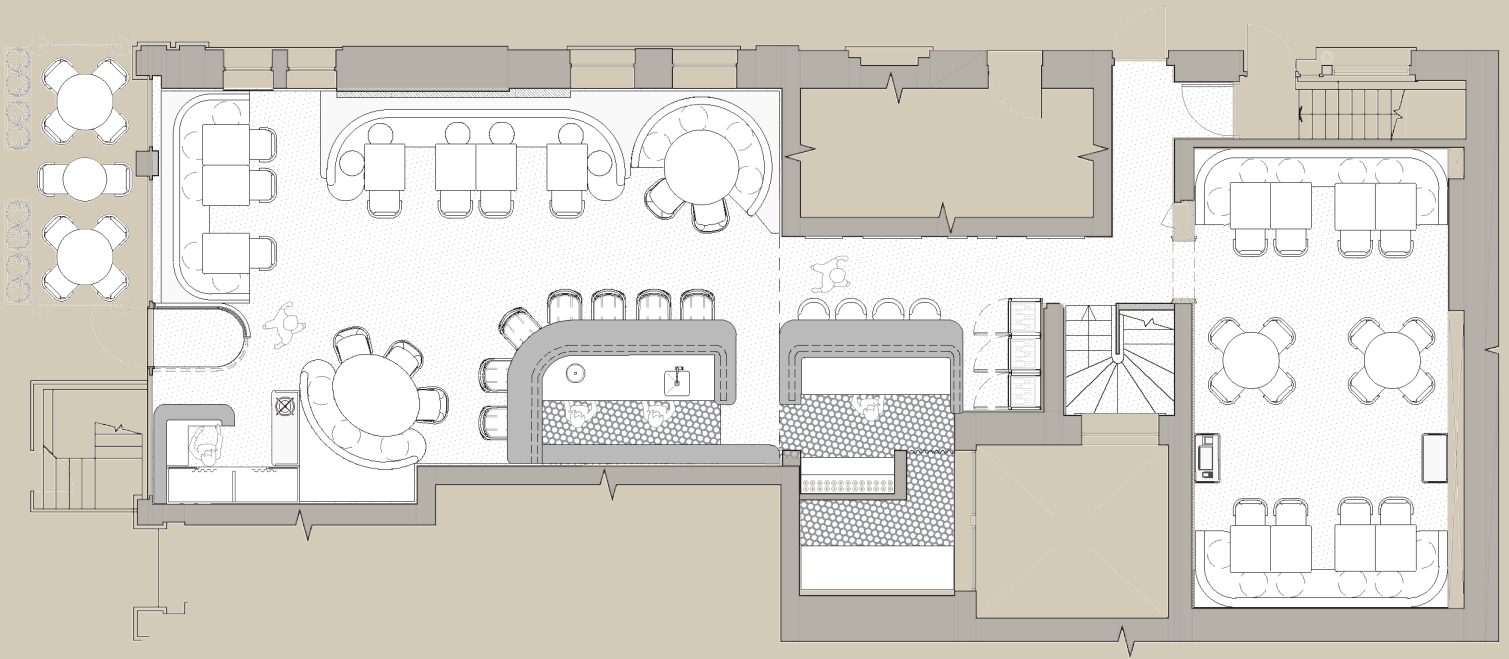
If you would like more information on hiring Bar des Prés exclusively,  
please contact us to discuss your requirements

For further details please reach out to our Events team

46A S Audley St, London W1K 2PY  
+44 203 908 2000  
events@bardespres.com

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WWW.BARDESPRES.COM



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