

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 linens, glassware, and small decorative items. In the background, a large window offers a panoramic view of the Dubai skyline at night, with the city lights and the Burj Khalifa visible against a dark blue sky. The overall atmosphere is sophisticated and modern.

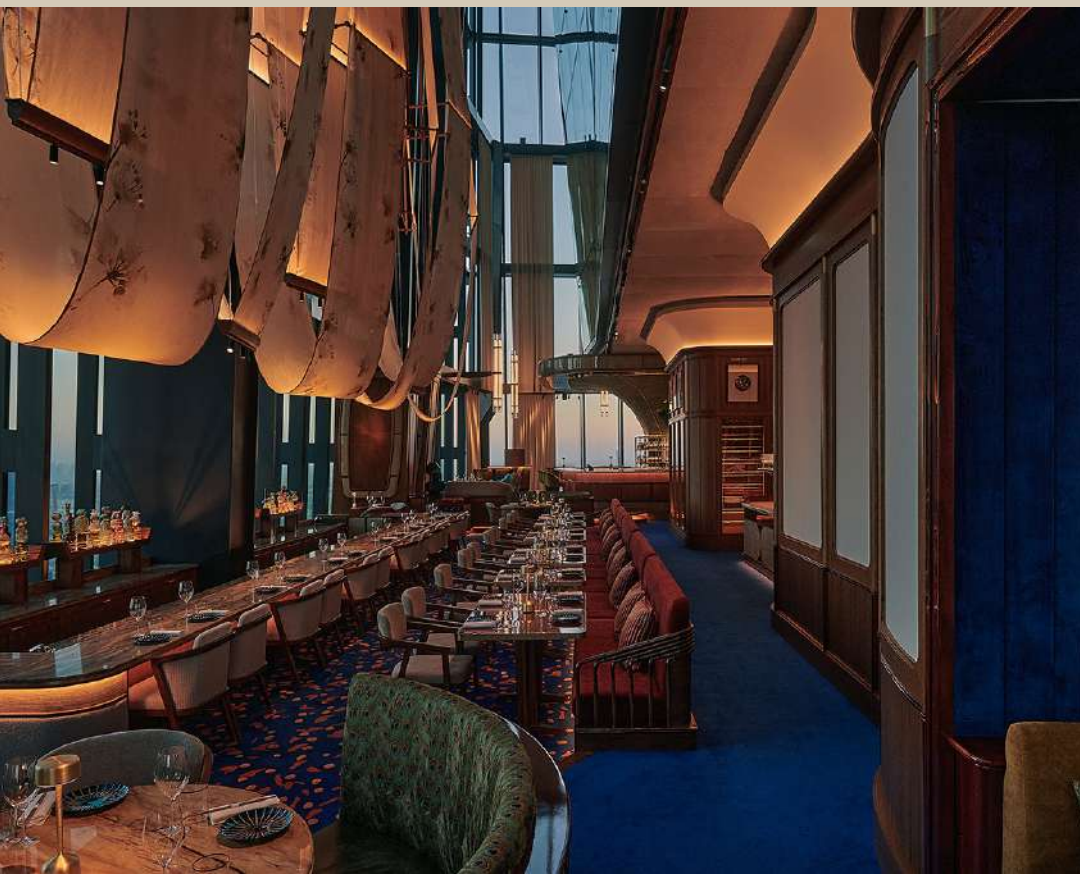
"I am thrilled to be launching our beloved Bar Des Prés in Dubai, a city I have always admired. Its vibrant energy and burgeoning food scene make it the perfect location for our new restaurant. The iconic location of ICD Brookfield Place will ensure it is a destination for people all over Dubai and beyond, 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 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

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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

Black cod caramelised with miso, baby spinach, sesame

Black cod caramélisé au miso, jeunes pousses d'épinards, sésame

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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

Japanese wagyu tartare, chimichurri, fried onions
Tartare de bœuf wagyu japonais, chimichurri, oignons frits

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Selection of 6 sushi
Sélection de 6 sushi

Langoustine ravioli, creamed bisque, green Sichuan pepper
Raviolis de langoustines, bisque parfumée au poivre vert de Sichuan

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

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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

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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

Crispy prawns, sobacha, tobiko, Thai mayonnaise
Crevettes croustillantes, sobacha, tobiko, mayonnaise thaï

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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

Japanese fried rice, soy-marinated soft-boiled egg
Riz sauté à la japonaise, oeuf mollet mariné au soja

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

Mango & raspberry pavlova, vanilla Chantilly
Pavlova mangue & framboise, Chantilly vanille

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

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CANAPÉS MENUS



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CLASSIC

AED 228 per person - 10 pieces

Tuna crunchy galette, yuzu soy
Vegetable spring roll, mango & green shiso
Japanese wagyu tartare, chimichurri, fried onions
Salmon, avocado, sriracha, jalapeño vinaigrette
Salmon sushi
Akami sushi
Yakitori style chicken, spring onion
Kadaif prawn
Chocolate chouquettes
Lemon tart

PREMIUM

AED 288 per person - 12 pieces

Crab & avocado galette, madras curry
Yakitori style chicken, spring onion
Crispy rice lobster, wasabi aioli
Crispy prawn, sesame, tobiko, Thai mayonnaise
King crab, avocado & Oscietra caviar
Wagyu sando, furikake
Tuna tartare, yuzu soy, cucumber, avocado
Chutoro sushi
Seared A4 Wagyu, sushi
Vanilla mille-feuille with pecan nut praline
Red berry pavlova
Chocolate chouquettes Chantilly

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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