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

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: 28 Guests over 3 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

£105 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, bonite 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
£125 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

£145 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 23
Blanco tequila, Rosaluna mezcal, lemongrass, agave, coriander, lime

Cosmocat / Available no ABV 19 / 17
Belvedere vodka, green apple liqueur, aloe vera, vanilla, yuzu, aphrodite bitter

Tokyo Garden / Available no ABV 24 / 17
Tanqueray Export gin, shiso, Akashi-Tai sake, lychee, yuzu

LONDON'S FAVOURITES

Japatini 16
Ketel One vodka, Aperol, mango, yuzu, togarashi

Gari Negroni 19
Tanqueray Export gin, Amaro Santoni, Cocchi Rosa, pickled ginger

South Audley Spritz 20
Eminente rum, coconut & saffron, Angostura bitter

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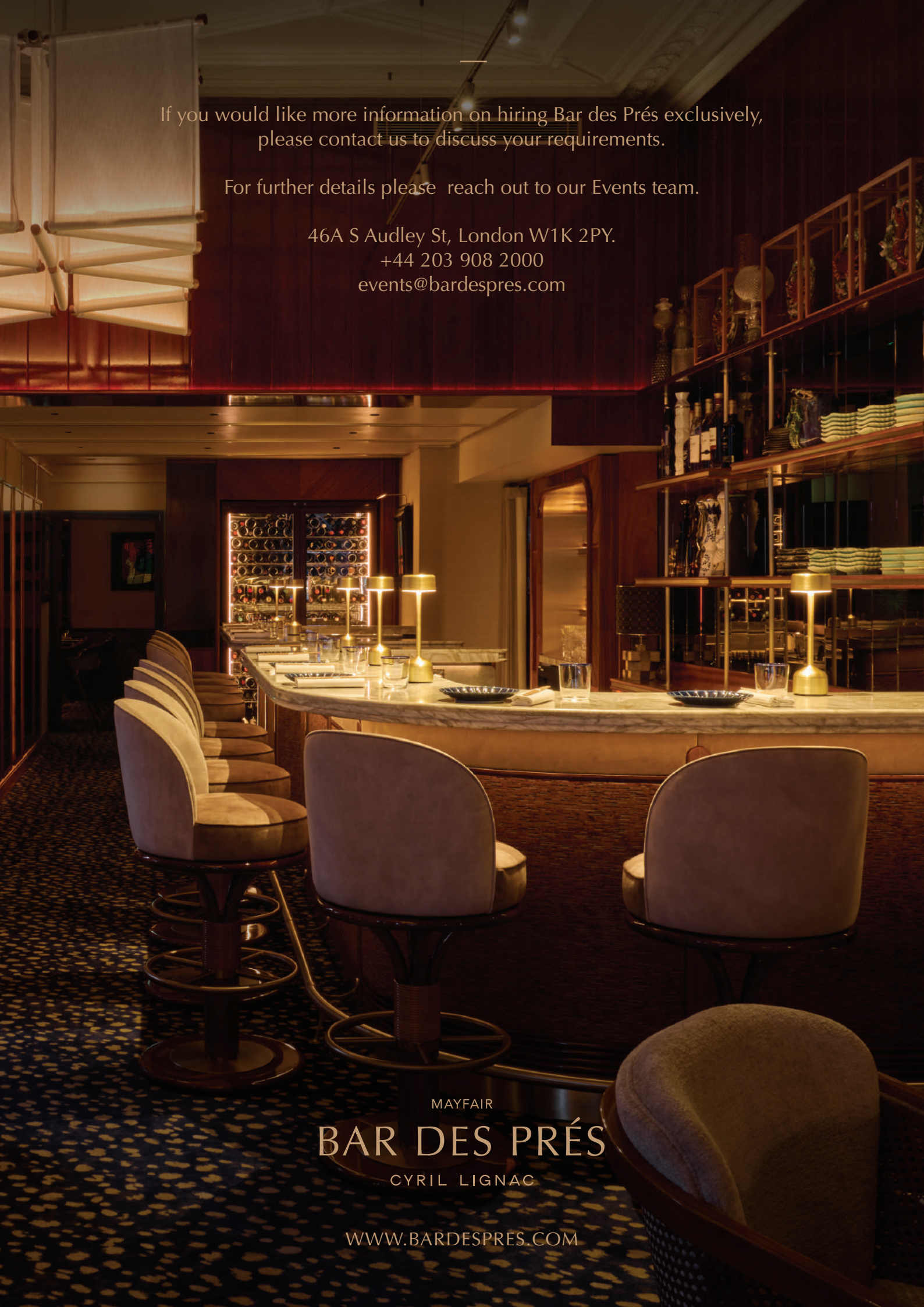

If you would like more information on hiring Bar des Prés exclusively, please contact us to discuss your requirements.

For further details please reach out to our Events team.

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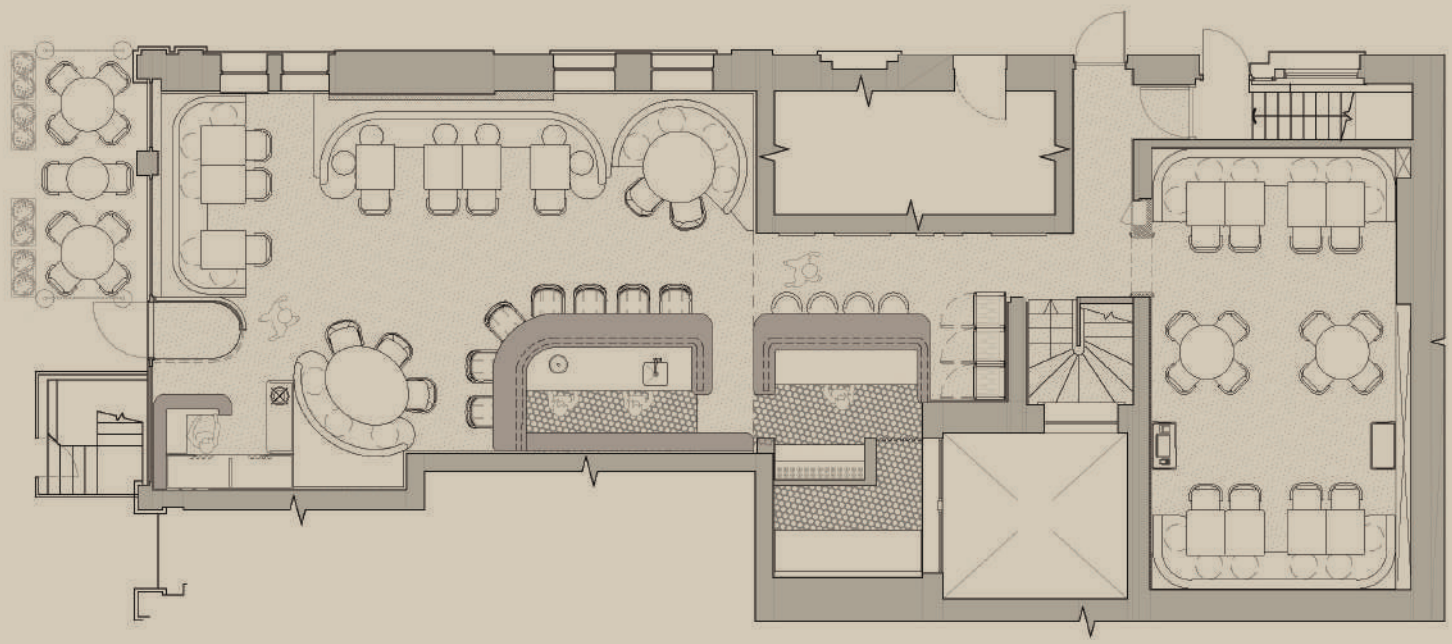

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