

MAYFAIR

BAR DES PRÉS

CYRIL LIGNAC

NEW YEAR'S EVE 2026

41A SOUTH AUDLEY ST, W1K 2PS, LONDON
WWW.BARDESPRES.COM

Celebrate new beginnings in the heart of Mayfair at Bar des Prés, where acclaimed chef Cyril Lignac brings his signature style to an exclusive New Year's Eve celebration. Enjoy a specially curated menu that fuses French finesse, London energy and Japanese individuality, while our live singer, Bethannie, blends pop, jazz and soul, setting the mood from 8pm.

Welcome in 2027 with an evening of elegance and unforgettable flavours.

EARLY EVENING MENU

£120 per person

Join us from 6pm until 8pm for an early dinner experience. Discover our signature dishes, along with exclusive additions for the occasion, and enjoy a memorable evening with family and friends before continuing your evening festivities.

NEW YEAR'S EVE MENU

£260 per person

Ring in the New Year at Bar des Prés. Join us from 8:30pm for an unforgettable evening, start with a glass of Vintage 2018 Dom Pérignon Champagne and continue with a bespoke dinner created with the finest ingredients to mark the occasion.









Early Evening Menu

6pm - 8pm

Crispy sushi, Oscietra caviar & sour cream
Riz croustillant, caviar Osciètre et crème acidulée

Scallop, king crab & shiso tempura, wasabi mayonnaise
St-Jacques, tourteaux & shiso en tempura, mayonnaise au wasabi

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Tuna tartare, avocado, toasted croutons, ponzu & Oscietra caviar
Tartare de thon, avocat, croûtons dorés, ponzu & caviar Oscietra

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

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Steamed Chilean sea bass, Yuzu beurre blanc
Bar à la vapeur, beurre blanc au yuzu

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Beef entrecôte, peppercorn sauce
Entrecôte de bœuf, sauce au poivre

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Yule Log, speculoos, caramel crémeux, light vanilla creme
Bûche de Noël, spéculoos, crémeux caramel, crème légère à la vanille

£120 per person

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.





New Year's Eve Menu

8:30pm onwards

Glass of Dom Pérignon, Vintage 2018
Coupe de Dom Pérignon, Vintage 2018

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Crispy sushi, Oscietra caviar & sour cream
Riz croustillant, caviar Oscietre et crème acidulée

Scallop, king crab & shiso tempura, wasabi mayonnaise
St Jacques, tourteaux & shiso en tempura, mayonnaise au wasabi

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Selection of sushi
Chutoro & black truffle
Salmon & ponzu
Flamed Wagyu teriyaki

Sélection de sushis
Chutoro et truffe noire
Saumon et ponzu
Wagyu flambé, sauce teriyaki

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Tuna tartare, avocado, toasted croutons, ponzu & Oscietra caviar
Tartare de thon, avocat, croûtons dorés, ponzu & caviar Oscietra

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

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Steamed Chilean sea bass, Yuzu beurre blanc & Oscietra caviar
Bar de mer du Chili cuit à la vapeur, beurre blanc au yuzu et caviar Oscietre.

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Beef entrecôte, peppercorn sauce
Entrecôte de bœuf, sauce au poivre

Black truffle mashed potato
Purée de pommes de terre à la truffe noire

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Yule Log, speculoos, caramel crémeux, light vanilla creme
Bûche de Noël, spéculoos, crémeux caramel, crème légère à la vanille

£260 per person

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OPENING TIMES
NEW YEAR'S EVE - 6PM TILL 3AM

FOR FURTHER DETAILS PLEASE REACH OUT TO OUR RESERVATIONS TEAM.

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