

A Tale of Two Cities



Acclaimed chef Cyril Lignac moves Bar des Prés—his French-Asian fusion concept—to one of the capital's most rarefied postcodes.

BY NICK SCOTT



Marble, polished wood and embroidered textiles create a warm, intimate ambiance. *Left:* The eatery's South Audley Street setting.

The thoroughfare is already home to Stefano Ricci, Mayfair Gallery and countless prestigious flagships, emporiums and eateries. Now, renowned chef Cyril Lignac has moved the London outpost of his Saint-Germain gem to 41 South Audley Street, five years after choosing the British capital for his debut outside his native France.

The new Mayfair address will continue the culinary language—French technique, interwoven with Japanese and other Asian influences—with which seasoned regulars have become enamoured over the last half a decade: Lignac's signature classics such as crunchy crab and avocado galette with Madras curry; sea bass with yuzu and dry miso; and beef gyoza sharpened with ginger and soy. Diners can also expect delectable sushi, sashimi and seafood-led plates while decadent desserts

include vanilla mille-feuille layered with pecan praline, and profiteroles drenched in chocolate sauce.

The Franco-Asian dialogue continues at the bar, with signature offerings including Tokyo Garden (made with Tanqueray 10 gin, shiso, sake, lychee and yuzu). Oenophiles who love exploring France's wine regions with a strong guiding hand, meanwhile, will appreciate a short—because it's so rigorously curated—wine list.

The interiors, designed by Lázaro Rosa Violán Studio, see marble, polished wood and embroidered textiles in deep red and blue hues vie for the first-time visitor's attention,

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and are flanked by silk-toned walls and overlooked by sculptural lighting. There are various intimate private dining spaces, the largest of which—The Salon, a discreet room accommodating up to 30 guests—is at the back, hidden from the public eye.

“London has always been a very special place for Bar des Prés, especially as it was the first location we opened outside France,” comments Lignac. “We wanted to create something that feels both familiar and new: a space where guests can enjoy the energy of the original, while discovering a different expression of the cuisine, the cocktails and the design.” bardespres.com