

### LONDON

#### **RESTAURANT & PRIVATE ROOM & WINE BAR**

Your next events with Les 110 de Taillevent!



Overlooking Cavendish Square, just a few minutes walk from Oxford Circus, the restaurant Les 110 de Taillevent transports the spirit of Taillevent Paris to London.

The restaurant Les 110 de Taillevent welcomes you for any occasion, be it lunch, dinner, or private dining event.

Offering 110 wines by the glass and contemporary cuisine, our oenological restaurant celebrates the delightful diversity of food-wine pairings.

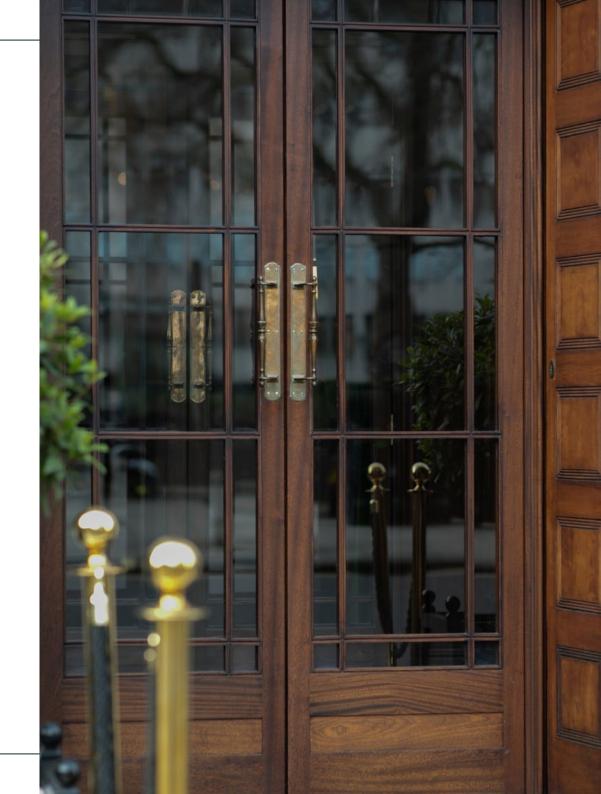
The seasonally inspired « A La Carte » menu offers a local twist on classical French cuisine, paired perfectly with a glass of wine to suit your mood and budget for an enhanced experience.



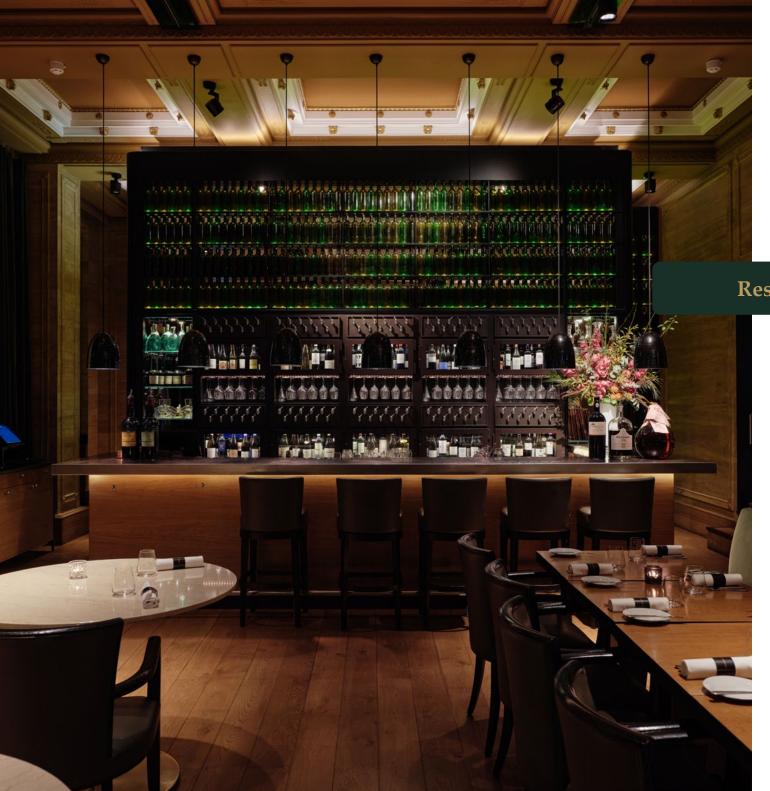


## RESTAURANT SPACES

Restaurant & Private Dining Room







#### Restaurant | Up to 60 guests

Set in the former Coutts bank, the restaurant's interior captures the essence of the brand's concept; 'wine'. An emblem, reflected in the display of 110 wine selection available by the glass and the impressive collection of wine bottles displayed behind the bar. From green velvet sofas to light wooden walls, the space embodies the viniculture concept of the restaurant.



An extension of the restaurant; the space is surrounded by ceiling-high windows, illuminating the room with natural light during the day. Adorned by green velvet drapes and oak tables, the spectacular chandelier and gold painted wine sceneries give the space its elegant allure, as if being transported into a vineyard.

# LUNCH & DINNER OFFER

& Wine pairing

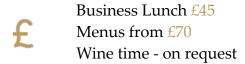






#### Lunch | Wine Time | Dinner

With friends, or for your professional meetings, the restaurant Les 110 de Taillevent offers you a unique experience with its menus created around food and wine combinations.



Available from Monday to Saturday

Booking up to 6 guests for lunch For larger tables, please enquire Wine Time: up to 20 guests

Lunch: 12pm to 2.30pm Wine Time: 3pm to 6pm Dinner: 6pm to 10.30pm

### PRIVATE DINING OFFERS

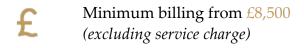
Les 110 de Taillevent London Your room, your table, your way... It is possible!

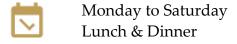




#### Full restaurant buy-out

Enjoy the whole atmosphere of the restaurant Les 110 de Taillevent just for you! In an elegant atmosphere, enjoy a convivial lunch or dinner, champagne reception, canapes and wine tasting. In a cozy atmosphere and with a menu that reveals all its expertise in food and wine pairings, the restaurant Les 110 de Taillevent is the ideal place for your events.





60 seated 85 standing

From 12pm to 4pm From 6pm to 10.30pm

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting



### Private hire The Lamennais Room

Hire our «Lamennais Room» which corresponds to the main room of the restaurant, with its cozy atmosphere and its spacious layout, it offers a memorable place for your events. For a company evening or a private event, the restaurant Les 110 de Taillevent welcomes you with an oenological menu for a specialised event.

Minimum billing from £1,500 (excluding service charge)

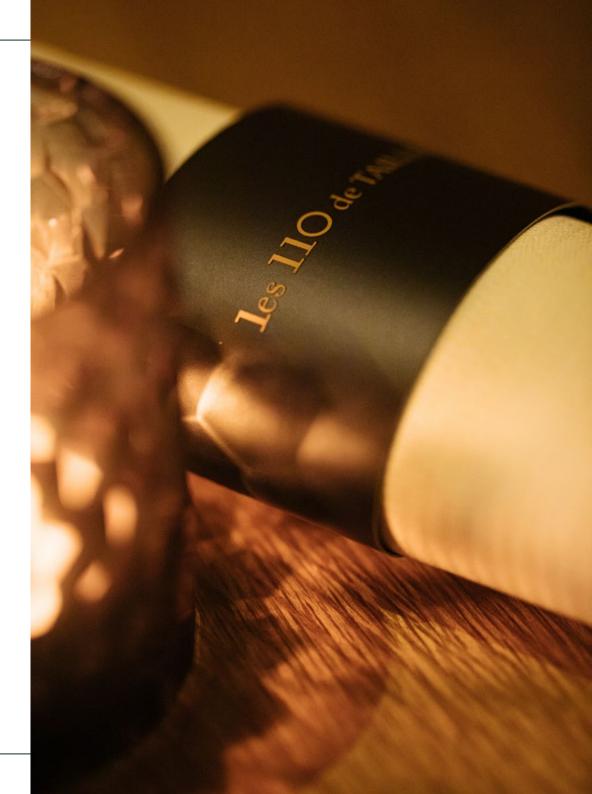
Monday to Saturday
Lunch & Dinner

30 seated 40 standing

12pm to 4pm | 6pm to 12am

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting

# MENUS & PAIRING WINE





#### | SAMPLE EVENTS MENUS |

#### **BUSINESS LUNCH MENU**

2 courses | £45 per person (VAT incl.)



Eat in 45 minutes for £45

Monday to Saturday 12pm to 2.30pm

Starter & Main or Main & Dessert

3 courses also available for £60

Our Lunch menu comprises of seasonal ingredients.

#### **FAUBOURG MENU**

3 courses | £70 per person (VAT incl.)

CORNISH CRAB SALAD
Avocado, black garlic, seaweed
Or
GOLDEN PASTRY
Duck liver brioche, truffle

ROAST DUCK
Chicory, pine nuts, orange
Or
CORNISH HALIBUT
Potato, onion, mushrooms

DARK CHOCOLATE
Coffee foam, milk sorbet, ganache
Or
YUZU MOUSSE,
Fresh citrus, lemon curd, orange sorbet

#### **LAMENNAIS MENU**

4 courses | £85 per person (VAT incl.)

CORNISH CRAB SALAD
Avocado, black garlic, seaweed
Or
GOLDEN PASTRY
Duck liver brioche, truffle

LOBSTER RISOTTO SPELT Parmesan, lobster bisque

ROAST DUCK
Chicory, pine nuts, orange
Or
CORNISH HALIBUT
Potato, onion, mushrooms

DARK CHOCOLATE
Coffee foam, milk sorbet, ganache
Or
YUZU MOUSSE
Fresh citrus, lemon curd, orange sorbet

#### | PAIRING WINE |



A veritable institution in the art of food and wine pairing, the restaurant Les 110 de Taillevent fulfills its vocation as a link between the worlds of the wine and the table. To enhance your dishes, an unprecedented selection of wines signed by our Head Sommelier of the restaurant Les 110 de Taillevent, and his teams.

For each of the pairings, you may choose either 1 glass of wine of 12.5cl or 2 glasses of wine of 7cl.

#### **SERENITY**

Pairing without risk taking, in complete peace of mind...

1 glass | £25 per person (lunch only) 2 glasses | £38 per person 3 glasses | £55 per person

Bourgogne Blanc, Bruno Colin 2018
Saint-Estèphe, Château Phélan Ségur 2015

Mineral water, tea or coffee included

#### **AUDACITY**

A famous appellation, an atypical grape variety...

2 glasses | £38 per person 3 glasses | £55 per person

Valais « Arvine », Christophe Abbet 2017
Brut Nature, Blanc de Noirs « Essentielle » E. Deschannes S.A

Mineral water, tea or coffee included

#### **COMPLETENESS**

Incredible wine coming from our aging cellar...

2 glasses | £70 per person 3 glasses | £100 per person

- Chablis Premier Cru « Monts Mains », F. Raveneau 2011
- IGP Pays d'Hérault Blanc, Grange des Pères 2012
- Chambertin Grand Cru, Domaine Trapet 2012

Mineral water, tea or coffee included

#### **TAILOR-MADE**

Customise your wine experience

Ouote on demand

Whether you're new to wine tastings or a seasoned veteran, our sommeliers are here to serve an experience tailored to your desires.

Mineral water, tea or coffee included

#### The secret pairing for an astonishing experience

#### **SECRET PAIRING**

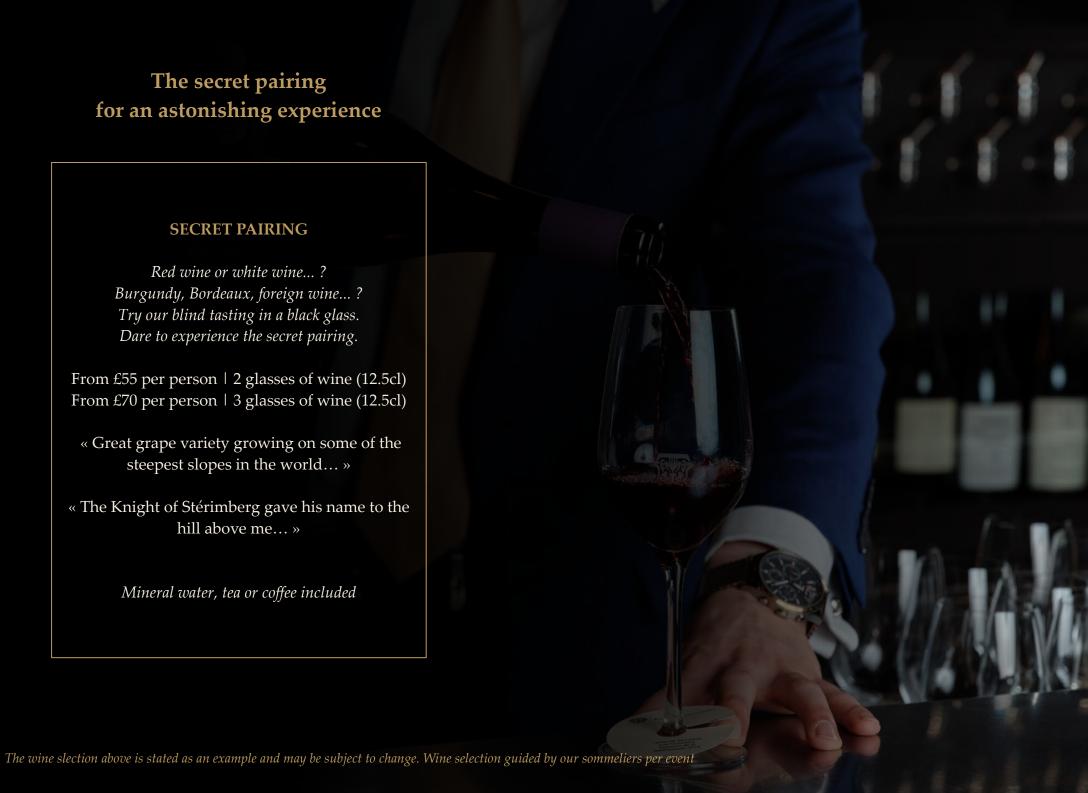
Red wine or white wine...? Burgundy, Bordeaux, foreign wine...? Try our blind tasting in a black glass. Dare to experience the secret pairing.

From £55 per person | 2 glasses of wine (12.5cl) From £70 per person | 3 glasses of wine (12.5cl)

« Great grape variety growing on some of the steepest slopes in the world... »

« The Knight of Stérimberg gave his name to the hill above me... »

Mineral water, tea or coffee included



# OPTIONS TO UPGRADE THE EXPERIENCE







### The little extras make all the difference

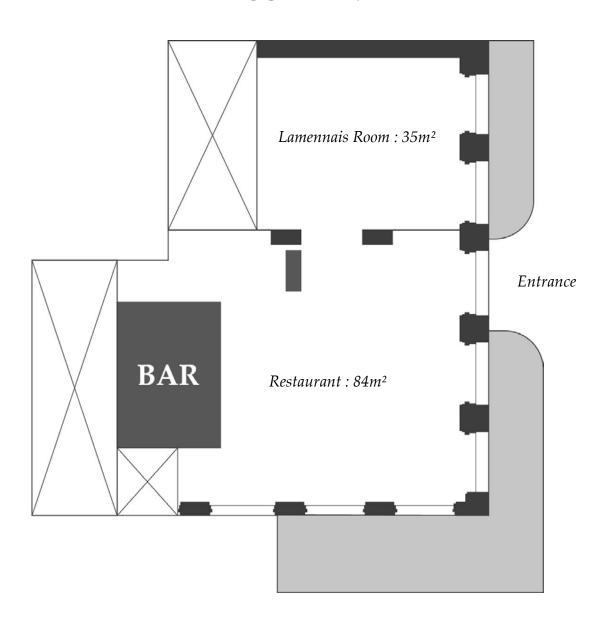
#### Food & Beverage (price per person)

- Welcome Champagne upon arrival £20
- Glass of wine upon arrival from £15
- Cocktail from £18 per person
- Canapes: 3 pieces £12
- Canapes: 5 pieces £20
- Cheese plate from £15 per person
- Birthday cake from £15per person

#### **Entertainment**

- Wine tasting with our team of Sommeliers
- Caviar tasting with our Caviar Expert
- Close-up, mentalist, cartoonist, jazz trio

#### | FLOOR PLAN |



#### | ROOM CAPACITY |

	Space	Seats	U - Shape	Standing reception	One table
Restaurant room	100 m²	30	28	55	30
Lamennais room	60 m²	30	22	40	6 to 14
Restaurant room + Lamennais room	160 m²	60	-	85	



#### MARGAUX NA TAKUATONG

Events and Marketing Manager events110.london@taillevent.com

T: +44(0) 20 314 16016 www.les-110-taillevent-london.com

> Les 110 de Taillevent 16 Cavendish Square W1G 9DD

> > London