



les 110 de TAILLEVENT
L O N D O N

EVENTS MENU

CURED SALMON

Potato, crème fraîche, fennel, Granny Smith jus

BEETROOT TARTARE

Goat's cheese, balsamic, pickled yellow beetroot (vegetarian)

SPELT LOBSTER RISOTTO

Lobster bisque, parmesan

BEEF TENDERLOIN

Maitake, parsnip, beef jus

MONKFISH

Jerusalem artichoke, onion, mushroom sauce

CARROT

Amaranth, miso glaze, citrus beurre blanc (vegetarian)

(Optional supplementary sides available, please email us to ask about the seasonal dishes)

TARTELETTE

Vanilla crème brûlée, hazelnut pralinée, honey milk sorbet

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

3 – course: £70

4 – course: £85