



les 110 de TAILLEVENT
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 French 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.

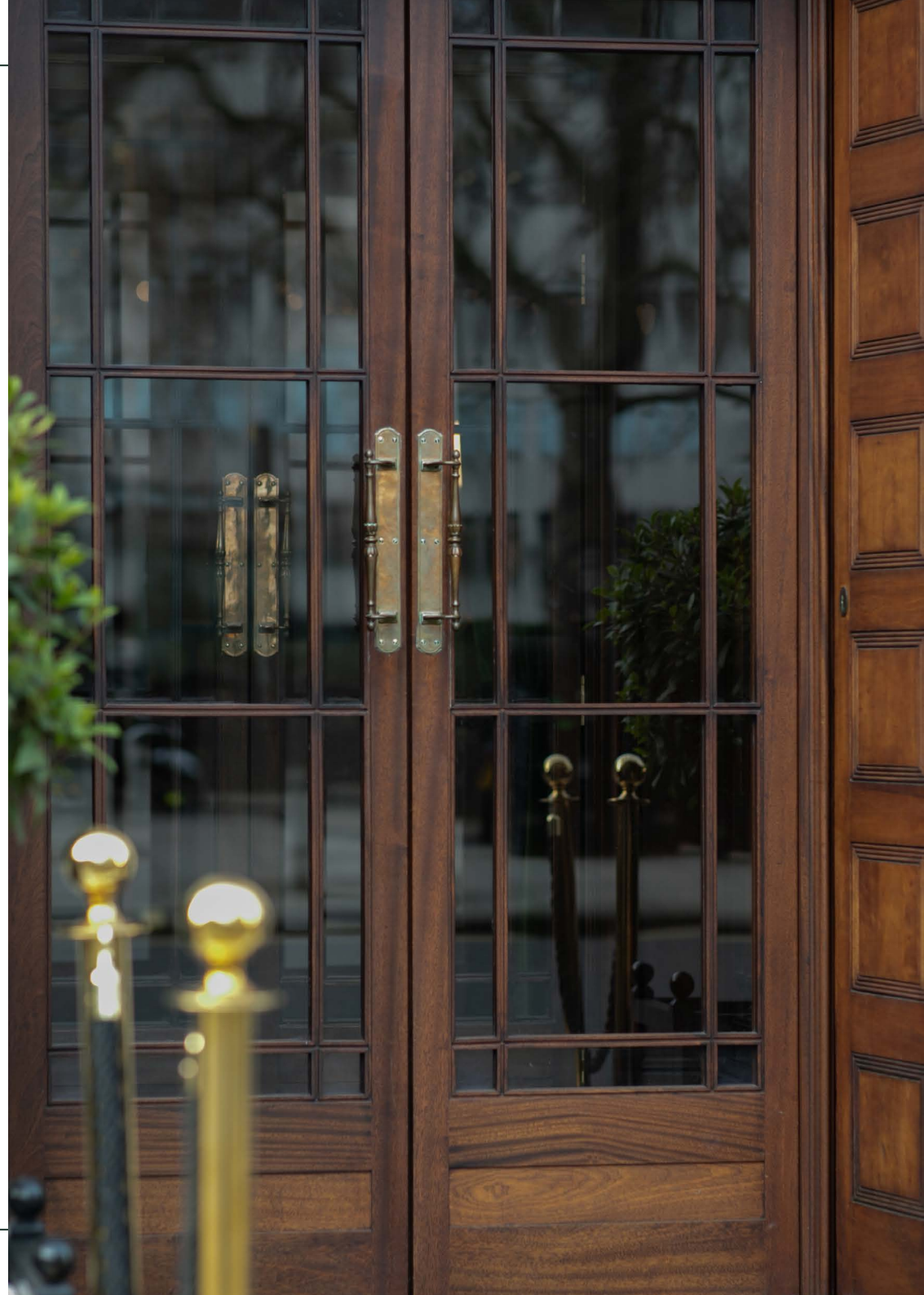


RESTAURANT SPACES

Restaurant & Private Dining Room



les 110 de TAILLEVENT
LONDON





Restaurant | Up to 34 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.



Lamennais Room | Up to 30 guests

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



les 110 de TAILLEVENT
LONDON





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.



Business Lunch £29

Group menus from £75

Wine time - on request



Available from Monday to Saturday



Booking up to 7 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!*



les 110 de TAILLEVENT
LONDON



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.



Minimum billing from **£10,000**
Room hire fee **£1,000**
(excluding service charge)



Monday to Saturday
Lunch & Dinner



64 seated
110 standing



From 12pm to 4pm
From 6pm to 12am

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting





Private hire The Lamennais Room

Hire our «Lamennais Room» which corresponds to the private 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**
Room hire fee **£500**
(excluding service charge)



Monday to Saturday
Lunch & Dinner



30 seated
40 standing



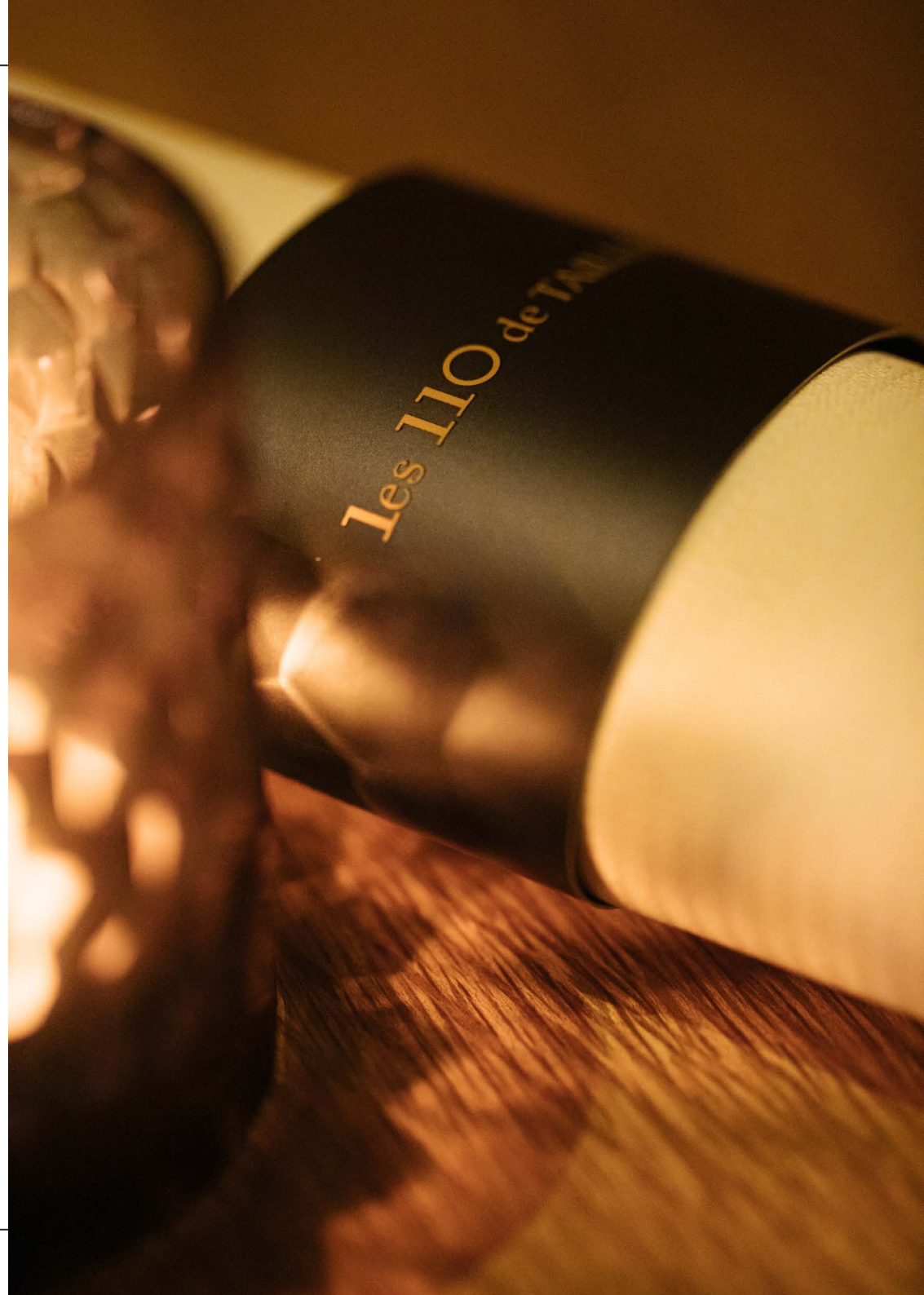
12pm to 4pm | 6pm to 12am

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting

MENUS & PAIRING WINE



les 110 de TAILLEVENT
LONDON



| SAMPLE EVENTS MENUS |

BUSINESS LUNCH MENU*

2 courses | £29 per person (VAT incl.)

3 courses | £36 per person (VAT incl.)

SPELT RISOTTO WITH LANGOUSTINE

Le Comptoir caviar, bisque, garden peas
or

CHERRY TOMATO SALAD

Basil, Chabichou du Poitou cheese, marjoram

TURBOT

Bok choy, mushroom sauce, pancetta
Or

TENDER-RAISED ROASTED LAMB

Asparagus, baby gem, mustard, black garlic

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

Or

MILLE-FEUILLE

Vanilla cream, raspberries

FAUBOURG MENU*

3 courses | £75 per person (VAT incl.)

SEABASS CEVICHE À LA FRANÇAISE

Lime, fennel and apple

Or

CHERRY TOMATO SALAD

Basil, Chabichou du Poitou cheese, marjoram

TENDER-RAISED FRENCH ROASTED LAMB

Herb-crusted lamb, carrots, lamb jus

Or

TURBOT

Bok choy, onion, mushroom sauce

Or

ROASTED GLOBE ARTICHOKE

Baba ganoush, miso glazed aubergine,
pickled baby onion

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

Or

GREEN CARDAMOM CREME BRULEE

Saint-Germain macerated strawberries

LAMENNAIS MENU*

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

SEABASS CEVICHE À LA FRANÇAISE

Lime, fennel and apple

Or

CHERRY TOMATO SALAD

Basil, Chabichou du Poitou cheese, marjoram

SPELT RISOTTO WITH LANGOUSTINE

Le Comptoir caviar, bisque, garden peas

TENDER-RAISED FRENCH ROASTED LAMB

Herb-crusted lamb, carrots, lamb jus

Or

TURBOT

Bok choy, onion, mushroom sauce

Or

ROASTED GLOBE ARTICHOKE

Baba ganoush, miso glazed aubergine,
pickled baby onion

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

Or

GREEN CARDAMOM CREME BRULEE

Saint-Germain macerated strawberries

**Due to seasonality of ingredients, dishes may change from now until the day of the event. Wine selection guided by our sommeliers per event.*

A discretionary service charge of 12.5% will be added to your bill. A vegetarian option is available for any dish upon request

| TASTING MENUS |

TASTING MENU*

4 courses | £95 per person (VAT incl.)
6 courses | £120 per person (VAT incl.)

CHERRY TOMATO SALAD

Basil, Chabichou du Poitou cheese, marjoram

CHICKEN LIVER PARFAIT

Frenchfigs, hazelnut, lychee, Jurançon glaze

SPELT RISOTTO WITH LANGOUSTINE

Le Comptoir caviar, bisque, garden peas

TURBOT

Bok choy, wild mushrooms, mushroom sauce

TENDER-RAISED FRENCH ROASTED LAMB

Herb-crusted lamb, carrots, lamb jus

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

VEGETARIAN TASTING MENU*

4 courses | £65 per person (VAT incl.)
6 courses | £85 per person (VAT incl.)

CHERRY TOMATO SALAD

Basil, Chabichou du Poitou cheese, marjoram

MUSHROOM SPELT RISOTTO

Wild mushrooms, garden peas, parmesan

NICOISE SALAD

Tenderstem broccoli, French beans, truffle potatoes,
blood orange dressing

ROASTED GLOBE ARTICHOKE

Baba ganoush, miso glazed aubergine, pickled baby
onion

TROPICAL MANGO MELBA

Mango sorbet, vegan meringues, hazelnut

HOT 70% CHOCOLATE MOUSSE

Signature of Les 110 de Taillevent

**Due to seasonality of ingredients, dishes may change from now until the day of the event. Wine selection guided by our sommeliers per event.*

A discretionary service charge of 12.5% will be added to your bill.

| 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

Quote 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... ?*

**Surprise your guests with a blind tasting experience.
Wines are served in a black glass and your guests are
given clues for each wine.**

*« 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... »*

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

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

Mineral water, tea or coffee included



OPTIONS TO UPGRADE THE EXPERIENCE



les 110 de TAILLEVENT
LONDON





The little extras make all the difference

Food & Beverage

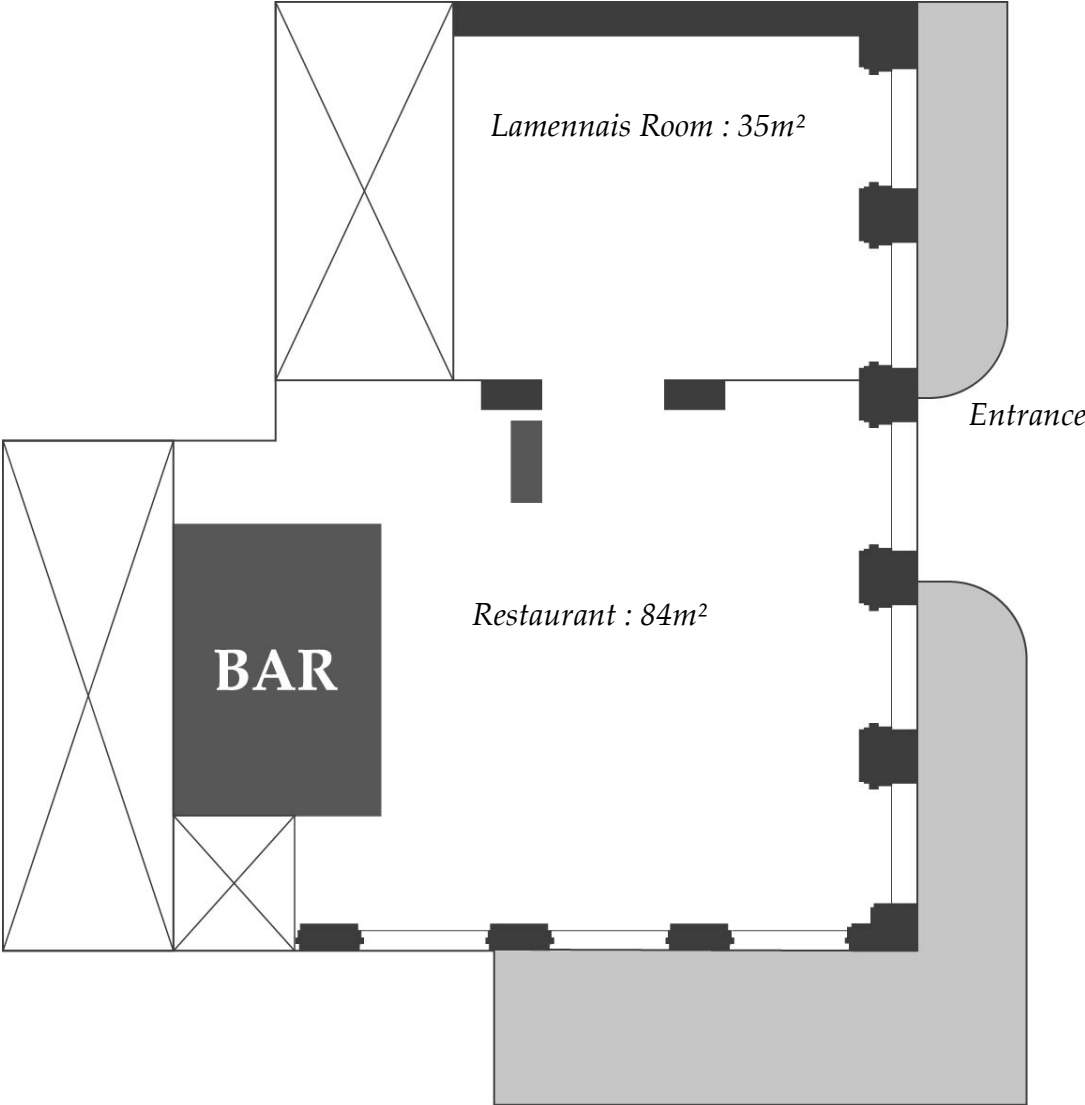
- Welcome Champagne upon arrival: **from £20 per person**
- Caviar canape: **£9 per piece**
- Glass of wine upon arrival: **from £15**
- Cocktail: **from £18 per person**
- Canapes - 3 pieces: **£15**
- Canapes - 5 pieces: **£25**
- Cheese plate: **from £15 per person**
- Birthday cake: **from £15 per person**

Entertainment






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

A discretionary service charge of 12.5% will be added to your bill.

| FLOOR PLAN |



| ROOM CAPACITY |

	Space 	Seats 	U - Shape 	Standing reception 	One table 
Restaurant room	84 m ²	34	28	70	30
Lamennais room	35 m ²	30	21	40	6 to 16
Restaurant room + Lamennais room	119 m ²	64	-	110	



GARDINIER

An emblematic collection of Maisons



LE TAILLEVENT**

15 Rue Lamennais
75008 Paris
letaillevent@letaillevent.com



LES 110 DE TAILLEVENT LONDON

16 Cavendish Square
London - W1G 9DD
les110.london@taillevent.com



LES CAVES DE TAILLEVENT FAUBOURG SAINT-HONORÉ

228 rue du Faubourg Saint-Honoré
75008 Paris
lescaves.faubourg@taillevent.com



LES CAVES DE TAILLEVENT VICTOR HUGO

130 rue de la Pompe
75116 Paris
lescaves.victorhugo@taillevent.com



DROUANT

16 - 18 Place Gaillon
75002 Paris
restaurant@drouant.com



DOMAINE LES CRAYÈRES

64 Boulevard Henry Vasnier
51100 Reims
contact@lescrayeres.com



LE COMPTOIR DU CAVIAR

Tailor-made tasting events
Business gifts
gwenola.scour-mermet@gardinier.com

YOUR PRIVILEGED CONTACT

VICTORIA DEGROOTE

Sales and Events Manager

events110.london@taillevent.com

T: +44(0) 7535 675934

www.les-110-taillevent-london.com

Les 110 de Taillevent

16 Cavendish Square

W1G 9DD

London



les 110 de TAILLEVENT
L O N D O N