



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.

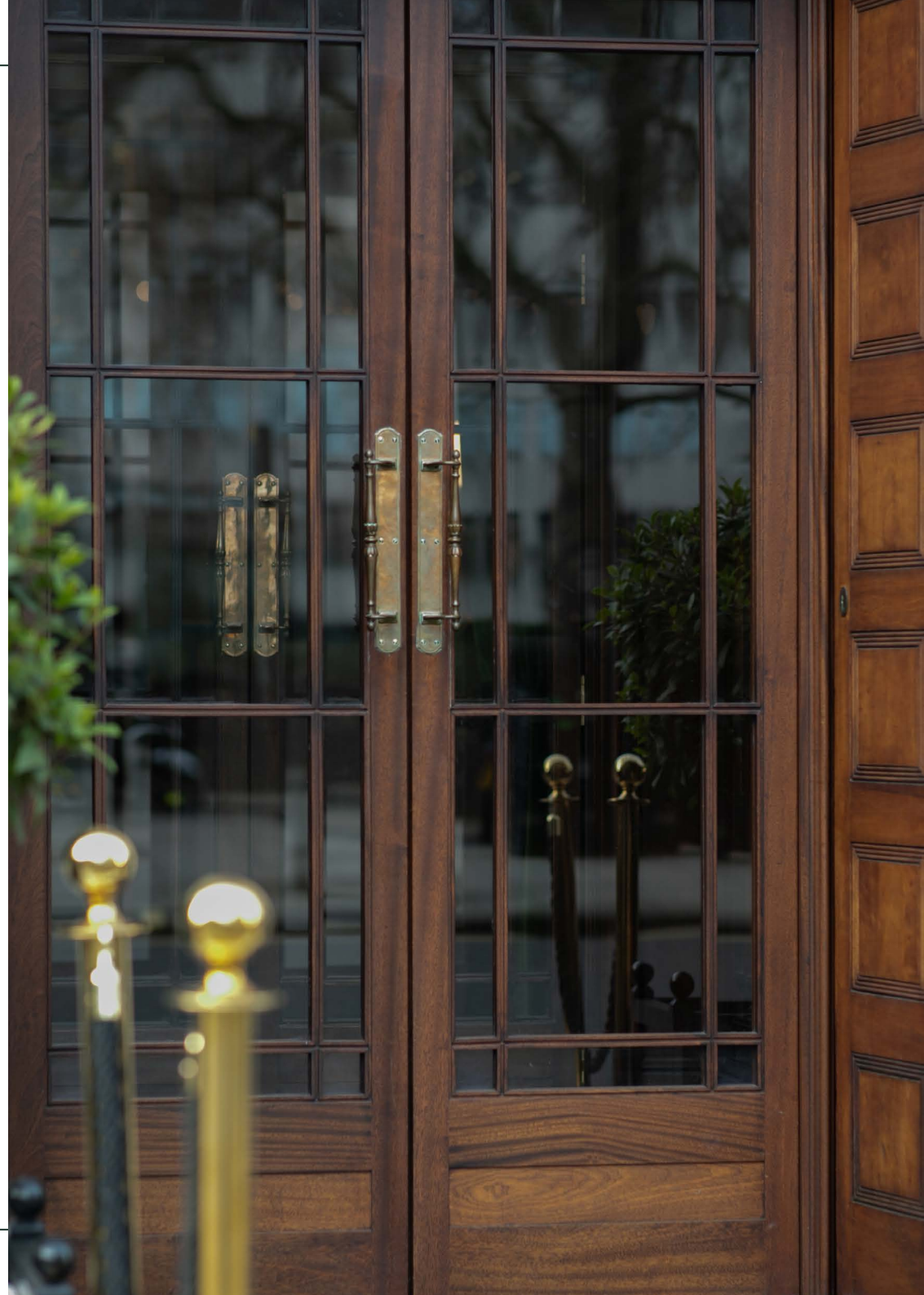


RESTAURANT SPACES

Restaurant & Private Dining Room



les 110 de TAILLEVENT
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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.



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



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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 £45
Menus from £70
Wine time - on request



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!*



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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



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 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



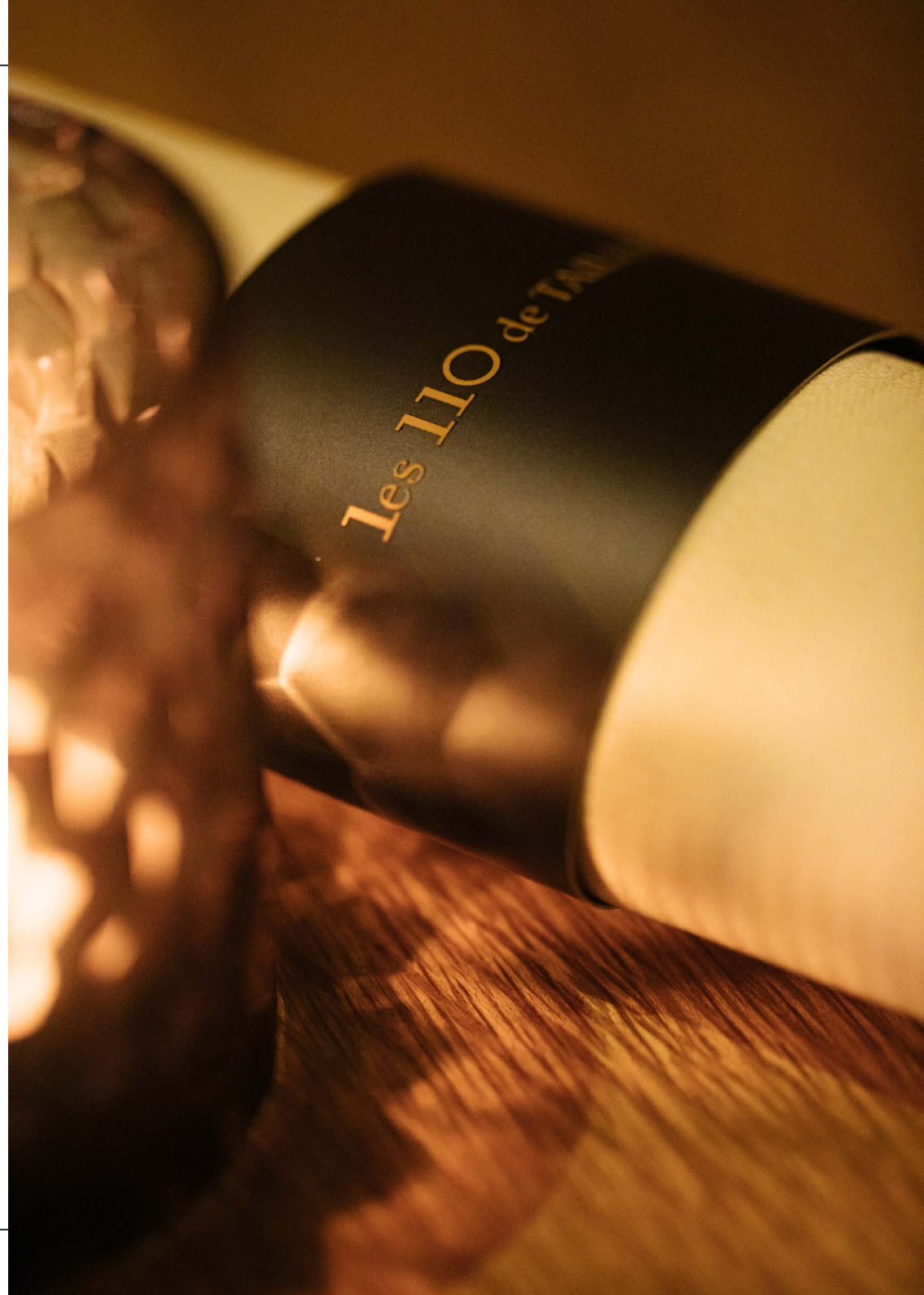
12pm to 4pm | 6pm to 12am

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting

MENUS & PAIRING WINE



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| 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.)

CURED SALMON
Potato, crème fraiche, fennel, apple jus
Or
BEETROOT TARTARE
Goat's cheese, balsamic, pickled yellow
beetroot

MONKFISH
Jerusalem artichoke, onion, mushroom
sauce
Or
BAKED CELERIAC
Baked celeriac in salt crust, lemon
puree, espelette, celeriac foam

HOT 70% CHOCOLATE MOUSSE
Signature of Les 110 de Taillevent
Or
ORANGE MOUSSE
Fresh orange, vanilla, yuzu

LAMENNAIS MENU*

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

CURED SALMON
Potato, crème fraiche, fennel, apple jus
Or
BEETROOT TARTARE
Goat's cheese, balsamic, pickled yellow beetroot

SPELT LOBSTER RISOTTO
Lobster bisque, parmesan
Or
MONKFISH
Jerusalem artichoke, onion, mushroom sauce
Or
BAKED CELERIAC
Baked celeriac in salt crust, lemon puree,
espelette, celeriac foam

HOT 70% CHOCOLATE MOUSSE
Signature of Les 110 de Taillevent
Or
ORANGE MOUSSE
Fresh orange, vanilla, yuzu

*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 | £85 per person (VAT incl.)
6 courses | £110 per person (VAT incl.)

CRAB ROYALE

Freshly picked crab meat, Oscietra

SPELT LOBSTER RISOTTO

Lobster bisque, parmesan

TURBOT

Jerusalem artichoke, wild mushrooms &
mushroom sauce

ROASTED LAMB

Carrots, pickled mustard seeds, lamb jus

RHUBARB

Lemon grass, tapioca

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.)

WINTER SALAD

Pear, Beauvaine cheese, watercress, pear vinaigrette

BETROOT TARTARE

Goat's cheese, balsamic, pickled yellow beetroot

MISO GLAZED CARROT

Pickled carrot, citrus beurre blanc

BAKED CELERIAC IN SALT CRUST

Lemon puree, espelette, celeriac foam

RHUBARB

Lemon grass, tapioca

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



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The little extras make all the difference

Food & Beverage

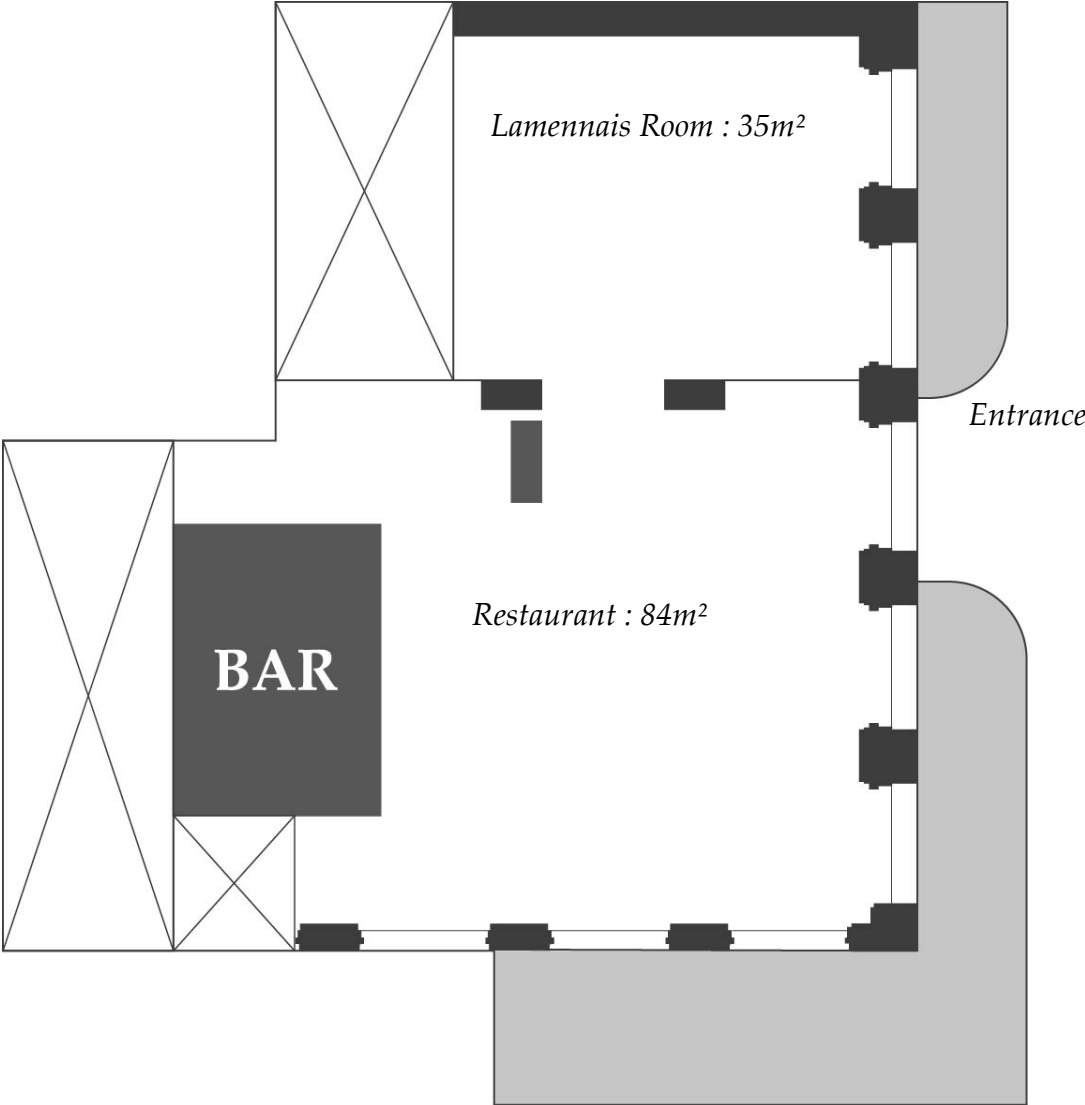
- Welcome Champagne upon arrival: **from £20 per person**
- Caviar canape: **£9 per piece**
- Glass of wine upon arrival: **from £15**
- Cocktail: **from £18 per person**
- Canapes - 3 pieces: **£15**
- Canapes - 5 pieces: **£25**
- Cheese plate: **from £15 per person**
- Birthday cake: **from £15 per 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 | 55 | 30 |
| Lamennais room | 35 m ² | 30 | 22 | 35 | 6 to 16 |
| Restaurant room + Lamennais room | 119 m ² | 64 | - | 85 | |



GARDINIER

An emblematic collection of Maisons to host your events



LE TAILLEVENT**

15 Rue Lamennais
75008 Paris
letaillevent@letaillevent.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



LES 110 DE TAILLEVENT PARIS

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75008 Paris
les110.paris@taillevent.com



DOMAINE LES CRAYÈRES

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51100 Reims
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DROUANT

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YOUR PRIVILEGED CONTACT

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