



les 110 de TAILLEVENT  
L O N D O N

EVENTS MENU

CURED SALMON

Crème fraîche, fennel, Granny Smith jus

BEETROOT TARTARE

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

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SPELT LOBSTER RISOTTO

Lobster bisque, parmesan

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ROASTED LAMB

Carrots, pickled mustard seeds, lamb jus

MONKFISH

Jerusalem artichoke, onion, mushroom sauce

BAKED CELERIAC

Baked celeriac in salt crust, lemon puree, espelette, celeriac foam (vegetarian)

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ORANGE MOUSSE

Fresh orange, vanilla, yuzu

HOT 70% CHOCOLATE MOUSSE

*Signature of Les 110 de Taillevent*

3 – course: £70

4 – course: £85