



les 110 de TAILLEVENT
LONDON

FAUBOURG MENU
3 courses | £80 per person

Starter

SALAD OF GOLDEN BEETROOT AND ARTICHOKEs

With ricotta and almonds

or

CURED GILT HEAD BREAM

Blood orange and togarashi dressing

or

HAND ROLLED VENISON CAVATELLI

With venison ragout, fried crumbs and parmesan

Main course

HERB CRUSTED CHICKEN BREAST JAMBONETTE

Creamed potato, wild garlic and asparagus

or

LAMB RUMP AND SHOULDER

Jersey royals, grilled artichoke, salsa verde

or

ROAST COD

Creamed potatoes, morels and white asparagus

Dessert

HOMEMADE SORBETS

or

VANILLA CREME BRULEE

Warm madeleines with blood orange and rhubarb

or

CHOCOLATE PAVÉ

Dark chocolate sorbet

V – Vegetarian

VE – Vegan

We kindly ask for the preorders to be returned at least 10 days before the date of the event.
The menu cost is £80 / person.