



Christmas Menu



les 110 de TAILLEVENT
LONDON

End of the year celebration menu

From the 27th of November to the 30th of December



Canape

Cured Scottish Scallop, black winter truffle, duck liver & Pata Negra
Rheingau, Riesling, Trocken, Hattenheimer, Germany 2011

Native lobster, baby carrot, orange & lobster hollandaise
Gewustraminer Grossi Laue Hugel 2012

Grilled Turbot, jersey potato, wild mushrooms & mushroom sauce
Chablis 1er Cru Montée de Tonnerre, François Raveneau 2015

Venison, red cabbage, poached pear, venison jus infused
with Madagascar pepper
Bourgogne Pinot Noir Groffier 2019

Tartelette, lemon meringue, lemon sorbet
Jurançon Moelleux 'Phoenix', Clos Larrouvat, 2019

Valrhona 70% dark chocolate, cranberry & nougat sabayon
Porto Tawny 20 years old, Graham's Portugal

£ 135



Supplement

3 cheeses £ 15

5 cheeses £ 22

Wine pairing

6 glasses £ 110

Please note that the wine pairing by the glass is available for parties of up to six guests. For larger groups, we kindly ask you to contact us, so we can arrange a bottle pairing with our sommeliers.