



les 110 de TAILLEVENT
L O N D O N

TASTING 4 or 6 COURSES

Gougère with comté cheese
Smoked salmon tartelette with pickled radish

SEABASS CEVICHE A LA FRANCAISE*
Lime, fennel, apple

SPELT RISOTTO WITH LANGOUSTINE
Le Comptoir caviar, bisque, garden peas

TURBOT*
Cavolo nero fricassee, pickled girolles, sea herbs

TENDER-RAISED FRENCH ROASTED LAMB*
Heritage carrots, mustard, confit garlic, jus
Or
AGED BEEF FILLET
Gnocchi à la poêle, mushroom purée, fresh truffle, beef jus
(supplement £18)

HOT 70% CHOCOLATE MOUSSE*
Signature of Les 110 de Taillevent

4 courses £95*	Classic wine Pairing £55, premium wine Pairing £95
6 courses £120	Classic wine Pairing £75, premium wine Pairing £145

We kindly ask for the tasting menu to be selected for the entire table.

Wine Pairing is available for tables up to 6 guests.



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VEGAN TASTING 4 or 6 COURSES

Cashew nut hummus tartelette, pickled radish
Beetroot dumpling, sweet potato purée

CHERRY TOMATO SALAD*
Basil, black olives tapenade, marjoram

BEETROOT MEDLEY
Red endives, tenderstem broccoli, blood orange dressing

VEGAN MUSHROOM SPELT RISOTTO*
Wild mushrooms, garden peas

CASHEW E PEPE*
Handmade scialatielli pasta, fresh truffle

TROPICAL MANGO MELBA*
Mango sorbet, vegan meringues, hazelnut

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6 courses £120

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