



Les 110 de TAILLEVENT
LONDON

VALENTINE'S MENU

Cured kingfish with fennel, lime and a kissabel apple jus

Kent Chardonnay 'Guinevere' 2020

Native lobster with pumpkin, calamansi vinaigrette,
lobster Hollandaise

Alsace Gewurztraminer 'Grossi Laüe' 2012

Monkfish, clams, celery and mussel saffron sauce

Anjou 'La Croisée des Chenins' 2017

Pigeon with chicory, blood orange and pigeon jus

Napa Valley Othello 2015

Coconut mousse, rose and
white chocolate sorbet

Sauternes 'Petit Guiraud' 2016

5 courses £150

Wine pairing £80

*Some dishes may contain allergens. If you have an allergy, please
inform a member of the team prior to ordering.*