



les 110 de TAILLEVENT  
LONDON

## Valentine's Day Set menu

### BEETROOT ROSE WITH HUMMUS

*Delicate beetroot on creamy hummus with lemon oil*

*Champagne Rosé, Assemblage Bonnaire, NV*

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### SCALLOPS WITH WHITE CHOCOLATE

*Seared scallops with a velvety white chocolate sauce*

*Mosel Riesling Trocken Marienburg, 'Rothenpfad', Grosses Gewächs*

*Clemens Busch, 2023*

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### STEAMED JOHN DORY

*With parsley gremolata, open dolma of clams, and chervil velouté*

*Hautes Côtes de Beaune, Domaine Mayer-Gilles, 2008*

Or

### AGED BEEF FILLET

*Gnocchi à la poêle, mushroom purée, fresh truffle, beef jus*

*Saint-Émilion Grand Cru Classé, Château de Ferrand, 2019*

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### GRAND MARNIER BABA

*Grand Marnier-soaked baba with chocolate mousse and  
candied almond nougatine*

*Alsace Gewurztraminer, "Jolie", Vendanges Tardives,*

*Vignoble des 3 Terres, Domaine Mann, 2016*

**4 courses £115**

**Wine pairing £75**

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