



les 110 de TAILLEVENT
LONDON

RESTAURANT - PRIVATE ROOM - WINE BAR

Your next events with Les 110 de Taillevent

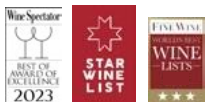


Overlooking Cavendish Square, just a few minutes walk from Oxford Circus, the restaurant Les 110 de Taillevent transports the spirit of Taillevent Paris to London.

The restaurant Les 110 de Taillevent welcomes you for any occasion, be it lunch, dinner, or private dining event.

Offering 110 wines by the glass and contemporary French cuisine, our oenological restaurant celebrates the delightful diversity of food-wine pairings.

The seasonally inspired « A La Carte » menu offers a local twist on classical French cuisine, paired perfectly with a glass of wine to suit your mood and budget for an enhanced experience.

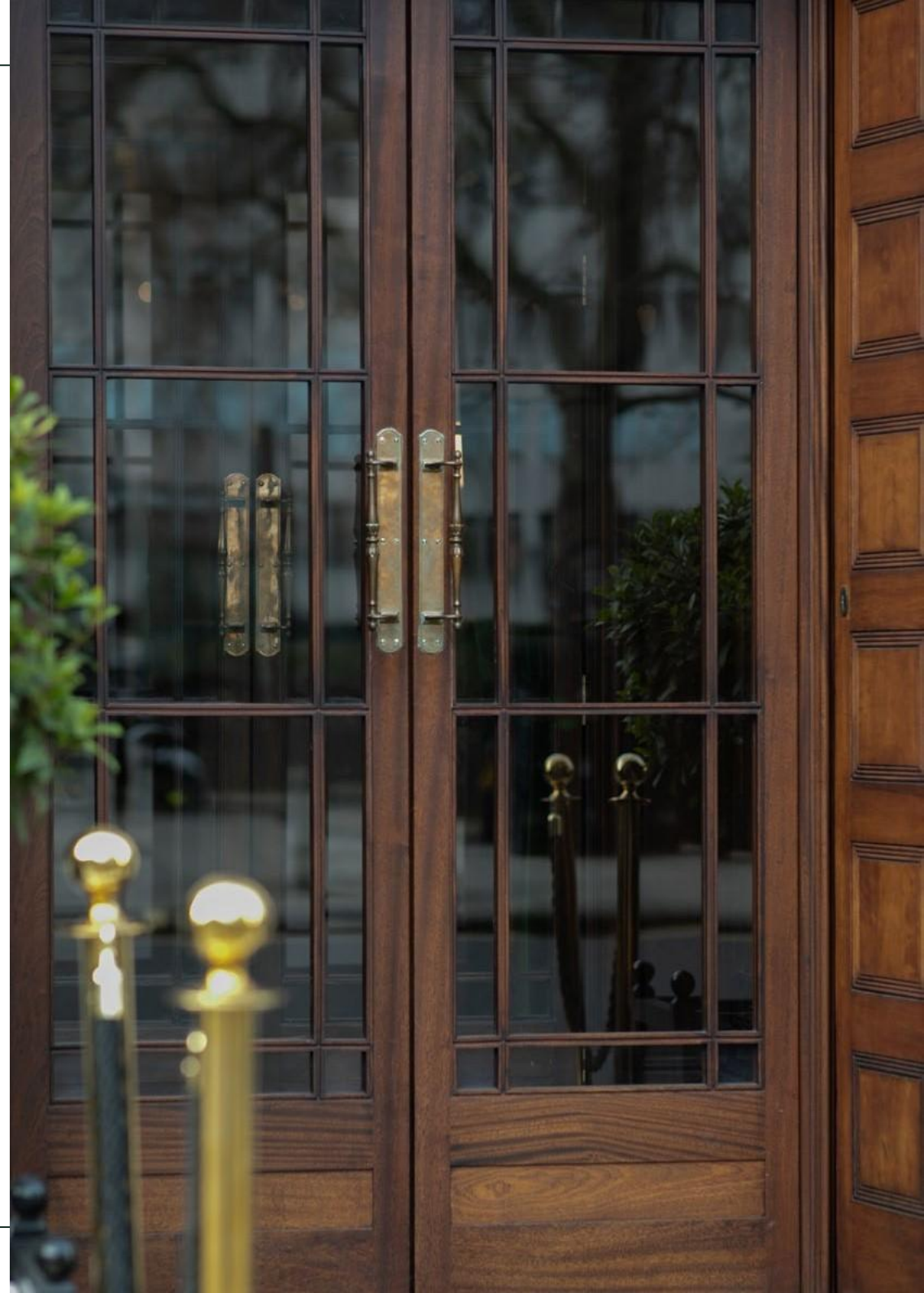


RESTAURANT SPACES

Restaurant & Private Dining Room



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Restaurant | Up to 34 guests

Set in the former Coutts bank, the restaurant's interior captures the essence of the brand's concept; 'wine'. An emblem, reflected in the display of 110 wine selection available by the glass and the impressive collection of wine bottles displayed behind the bar. From green velvet sofas to light wooden walls, the space embodies the viniculture concept of the restaurant.



Lamennais Room | Up to 30 guests

An extension of the restaurant; the space is surrounded by ceiling-high windows, illuminating the room with natural light during the day. Adorned by green velvet drapes and oak tables, the spectacular chandelier and gold painted wine sceneries give the space its elegant allure, as if being transported into a vineyard.

LUNCH & DINNER OFFER

& Wine pairing



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Lunch | Wine Time | Dinner

With friends, or for your professional meetings, the restaurant Les 110 de Taillevent offers you a unique experience with its menus created around food and wine combinations.



Business Lunch from £35
Group menus from £80
Wine time - on request



Available from Monday to Saturday



Booking up to 7 guests for lunch
For larger tables, please enquire
Wine Time: up to 20 guests



Lunch: 12pm to 2.30pm
Wine Time: 3pm to 6pm
Dinner: 6pm to 10.30pm

PRIVATE DINING OFFERS

Les 110 de Taillevent London

Your room, your table, your way...



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Full restaurant buy-out

Enjoy the whole atmosphere of the restaurant Les 110 de Taillevent just for you! In an elegant atmosphere, enjoy a convivial lunch or dinner, champagne reception, canapes and wine tasting. In a cozy atmosphere and with a menu that reveals all its expertise in food and wine pairings, the restaurant Les 110 de Taillevent is the ideal place for your events.



Minimum billing from **£10,000**
Room hire fee **£1,000**
(excluding service charge)



Monday to Saturday
Lunch & Dinner



64 seated (main room + private room)
110 standing



From 12pm to 4pm
From 6pm to 12am

Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting





Private hire The Lamennais Room

Hire our «Lamennais Room» which corresponds to the private room of the restaurant, with its cozy atmosphere and its spacious layout, it offers a memorable place for your events. For a company evening or a private event, the restaurant Les 110 de Taillevent welcomes you with an oenological menu for a specialised event.



Minimum billing from **£1,500**
Room hire fee **£500**
(excluding service charge)



Monday to Saturday
Lunch & Dinner



30 seated
40-45 standing



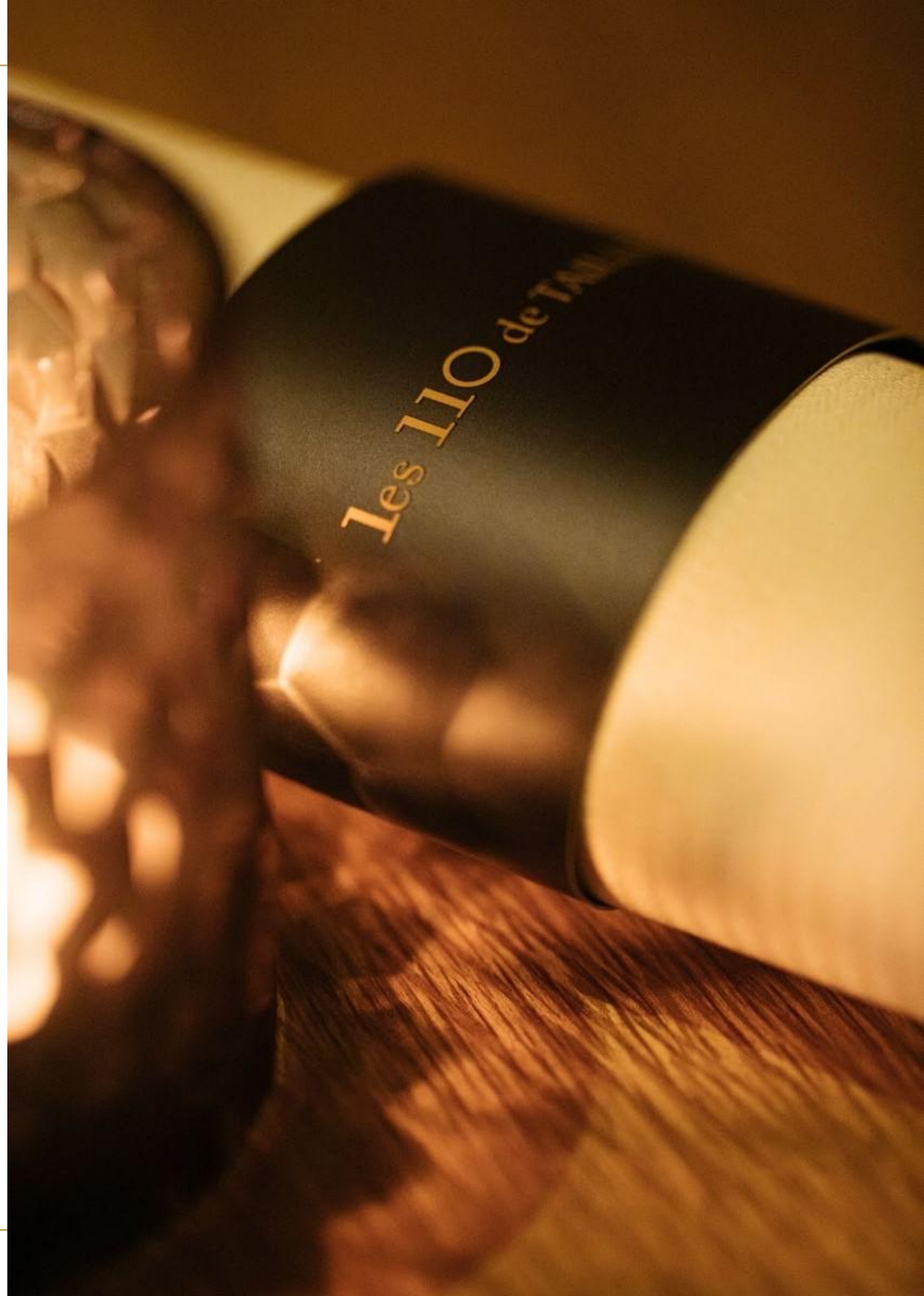
From 12pm to 4pm
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Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting

GROUP MENUS



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| GROUP MENUS |

FAUBOURG MENU*

3 courses | £80 per person

CELERIAC AND APPLE REMOULADE (VE)
Shredded celeriac, grapes and apple in a tangy mustard
and lemon dressing

or

JERUSALEM ARTICHOKE VELOUTÉ WITH SMOKED DUCK
Slow cooked onions, garlic crumble

SADDLE OF LAMB

With black Garlic, Mushrooms & salsify

or

STEAMED LEMON SOLE

With persillade, open dolma of clams, and celeriac puree

or

CAULIFLOWER MEUNIÈRE (VE)

Golden cauliflower with caper-lemon vegan brown butter

YOGURT PARFAIT

Mulled wine poached pear, honey and sesame pasteli

or

CARAMELIZED PINEAPPLE MELBA (V)

Velvety vegan cream.

LAMENNAIS MENU*

4 courses | £90 per person

CELERIAC AND APPLE REMOULADE (VE)
Shredded celeriac, grapes and apple in a tangy dressing

or

JERUSALEM ARTICHOKE VELOUTÉ WITH SMOKED DUCK
Slow cooked onions, garlic crumble

SPELT RISOTTO WITH LANGOUSTINE

Le Comptoir caviar, bisque, garden peas

or

SPELT RISOTTO WITH MUSHROOMS (V/VE)

Wild mushrooms, parmesan

SADDLE OF LAMB

With black Garlic, Mushrooms & salsify

or

STEAMED LEMON SOLE

With persillade, open dolma of clams, and celeriac puree

or

CAULIFLOWER MEUNIÈRE (VE)

Golden cauliflower with caper-lemon vegan brown butter

WHITE CHOCOLATE & YUZU PARFAIT

With Lavender Tea and White Chocolate ice cream

or

CARAMELIZED PINEAPPLE MELBA (V)

Velvety vegan cream.

**V - Vegetarian | VE - Vegan. Please note that we require for the preorders to be returned at least 10 days before the event. Wine selection guided by our sommeliers per event. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*

Custom wine pairing for an astonishing experience

Our team of sommeliers will be delighted to recommend the perfect wines to complement your meal.

- Preorder your wines ahead of the event
- Custom wine pairings made by our sommeliers
- Wine selection tailored to your menu, preferences, and budget

*Prices vary depending on the wines you select.
Wine will be charged based on consumption.*



OPTIONS TO UPGRADE THE EXPERIENCE



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LONDON





The little extras make all the difference

Food & Beverage

- Welcome champagne upon arrival: from £20 per person
- Canapes - 3 pieces: £15
- Canapes - 5 pieces: £25
- Cheese or meat platter to share: £22 (for 3 guests)

Entertainment

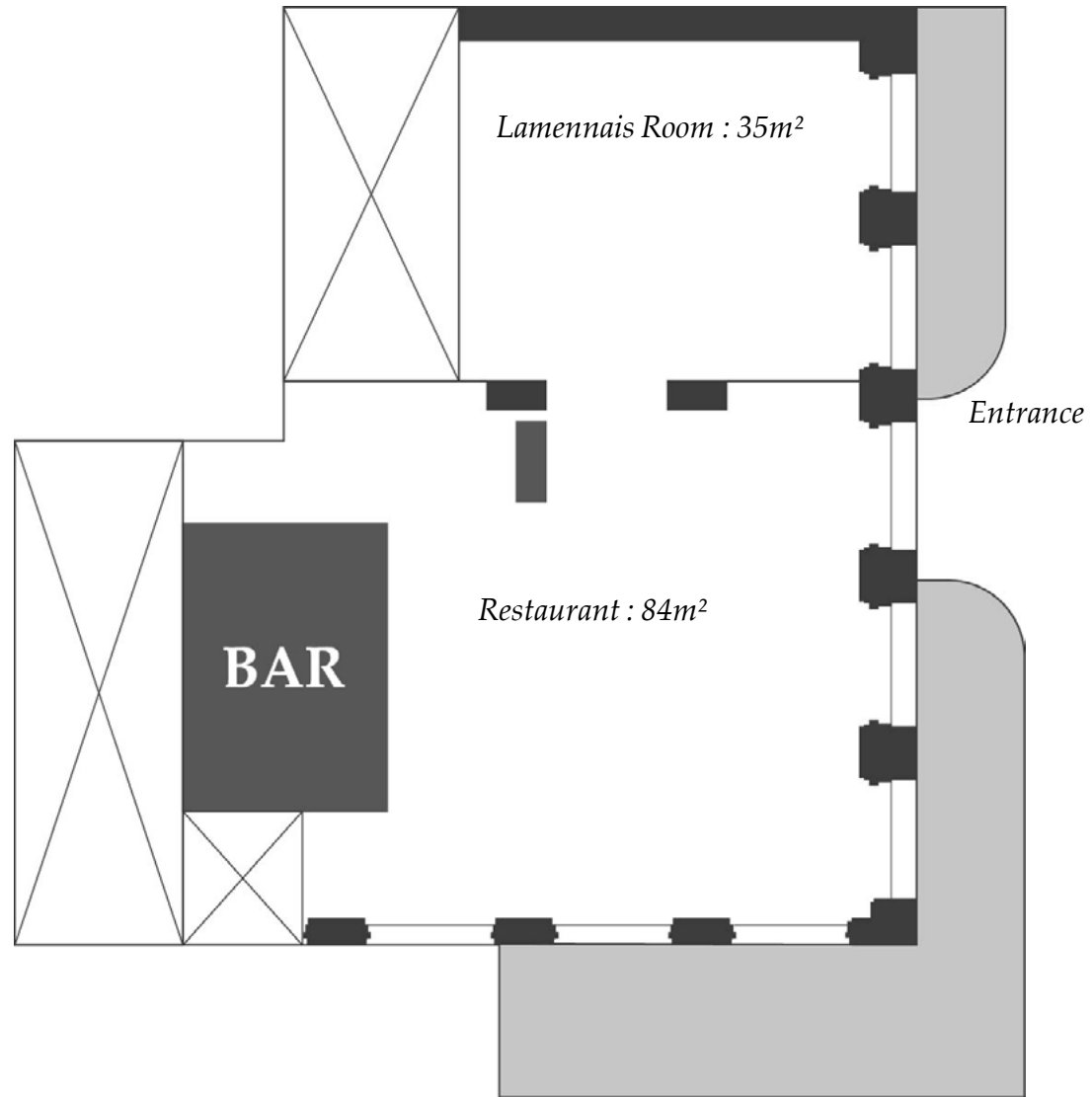
- Wine tasting with our team of Sommeliers
- Caviar tasting with a Caviar Expert

Other






TV screen rental: £500

A discretionary service charge of 12.5% will be added to your bill.

| FLOOR PLAN |



| ROOM CAPACITY |

	Space 	Seats 	U - Shape 	Standing reception 	One table 
Restaurant room	84 m ²	34	28	70	30
Lamennais room	35 m ²	30	21	40-45	6 to 16
Restaurant room + Lamennais room	119 m ²	64	-	110	



GARDINIER

An emblematic collection of Maisons



LE TAILLEVENT**

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75008 Paris

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**LES 110 DE TAILLEVENT
PARIS**

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**LES CAVES DE TAILLEVENT
FAUBOURG SAINT-HONORÉ**

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**LES CAVES DE TAILLEVENT
VICTOR HUGO**

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DROUANT

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DOMAINE LES CRAYÈRES

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YOUR PRIVILEGED CONTACT

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