



les 110 de TAILLEVENT  
LONDON

**RESTAURANT - PRIVATE ROOM - WINE BAR**

*Your next events with Les 110 de Taillevent*

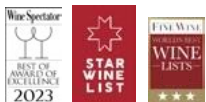


Overlooking Cavendish Square, just a few minutes walk from Oxford Circus, the restaurant Les 110 de Taillevent transports the spirit of Taillevent Paris to London.

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.

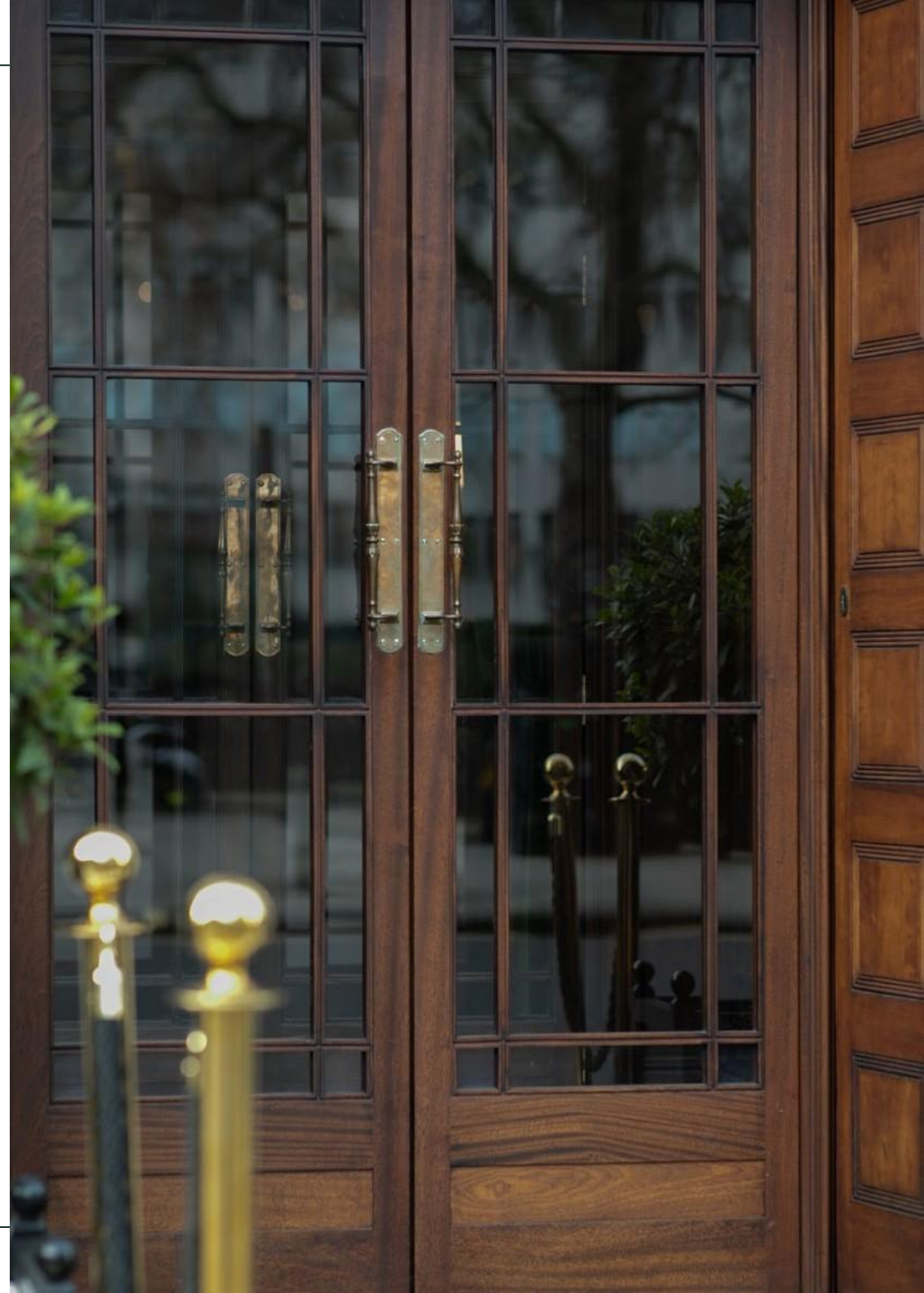


# RESTAURANT SPACES

*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 **£2,000**  
Room hire fee **£500**  
(excluding service charge)



Monday to Saturday  
Lunch & Dinner



30 seated  
40-45 standing



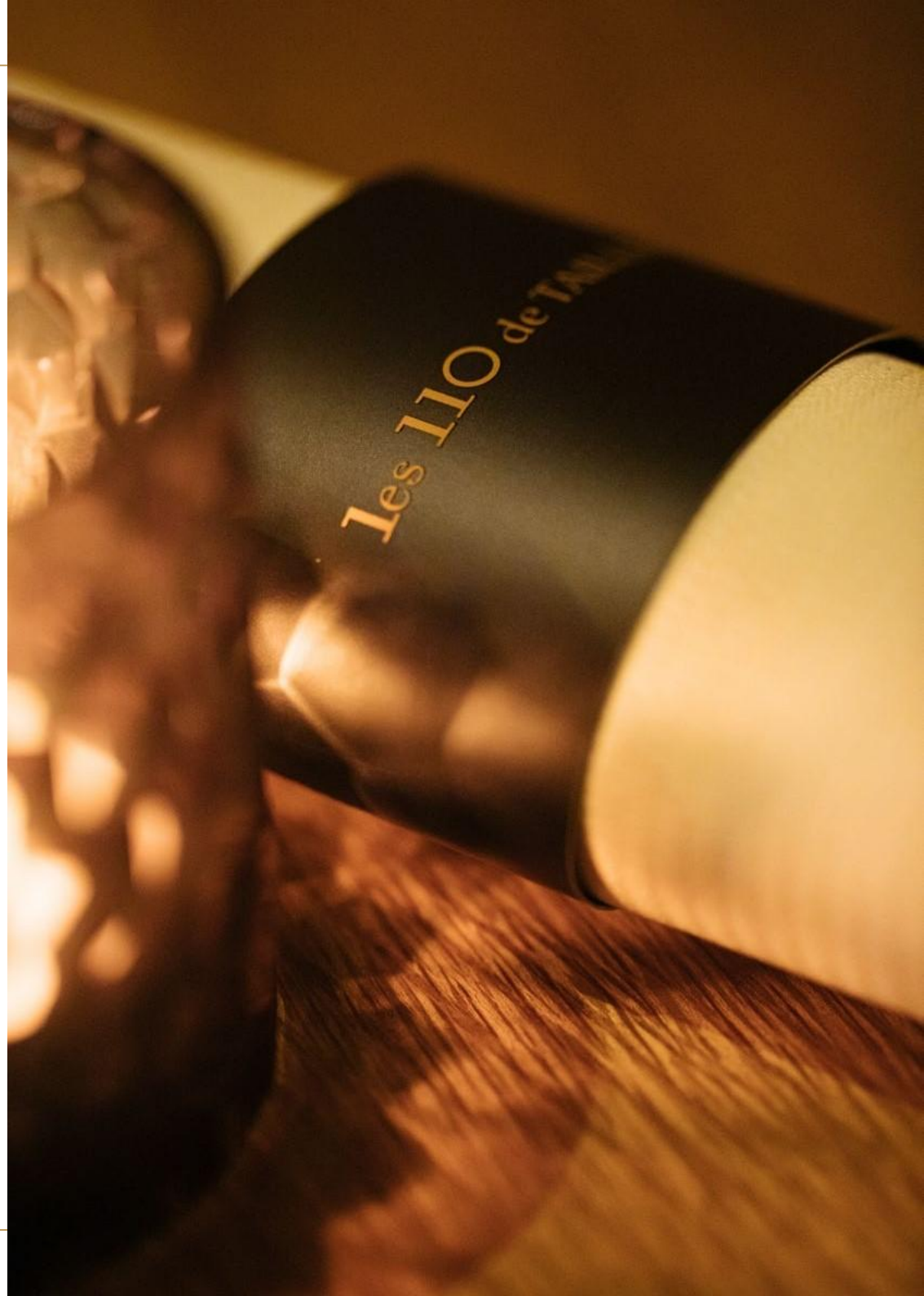
From 12pm to 4pm  
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Meeting | Lunch & Dinner | Drinks Reception | Wine Tasting

# GROUP MENUS



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## | GROUP MENU |

### FAUBOURG MENU

3 courses | £80 per person

#### *Starter*

WHITE CEVENNE ONION SOUP

Cheese beignet (V)

or

CURED GILT HEAD BREAM

Blood orange and togarashi dressing

or

SMOKED BEEF TARTARE

With cornichons, capers and egg yolk

#### *Main course*

ROAST STONEBASS

Leeks and potato fondue with fowey mussels and curry sauce

or

SADDLE OF VENISON

Celeriac and potato terrine, stuffed roscoff onion

or

JERUSALEM ARTICHOKE AGNALOTTI (V)

Beurre noisette

#### *Dessert*

"SIGNATURE" HOT CHOCOLATE MOUSSE

Cocoa sorbet (V)

or

VANILLA CREME BRULEE

Warm madeleines with blood orange and rhubarb

or

SELECTION OF CHEESES

With pear chutney and crackers (3 pieces )

*\*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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## 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

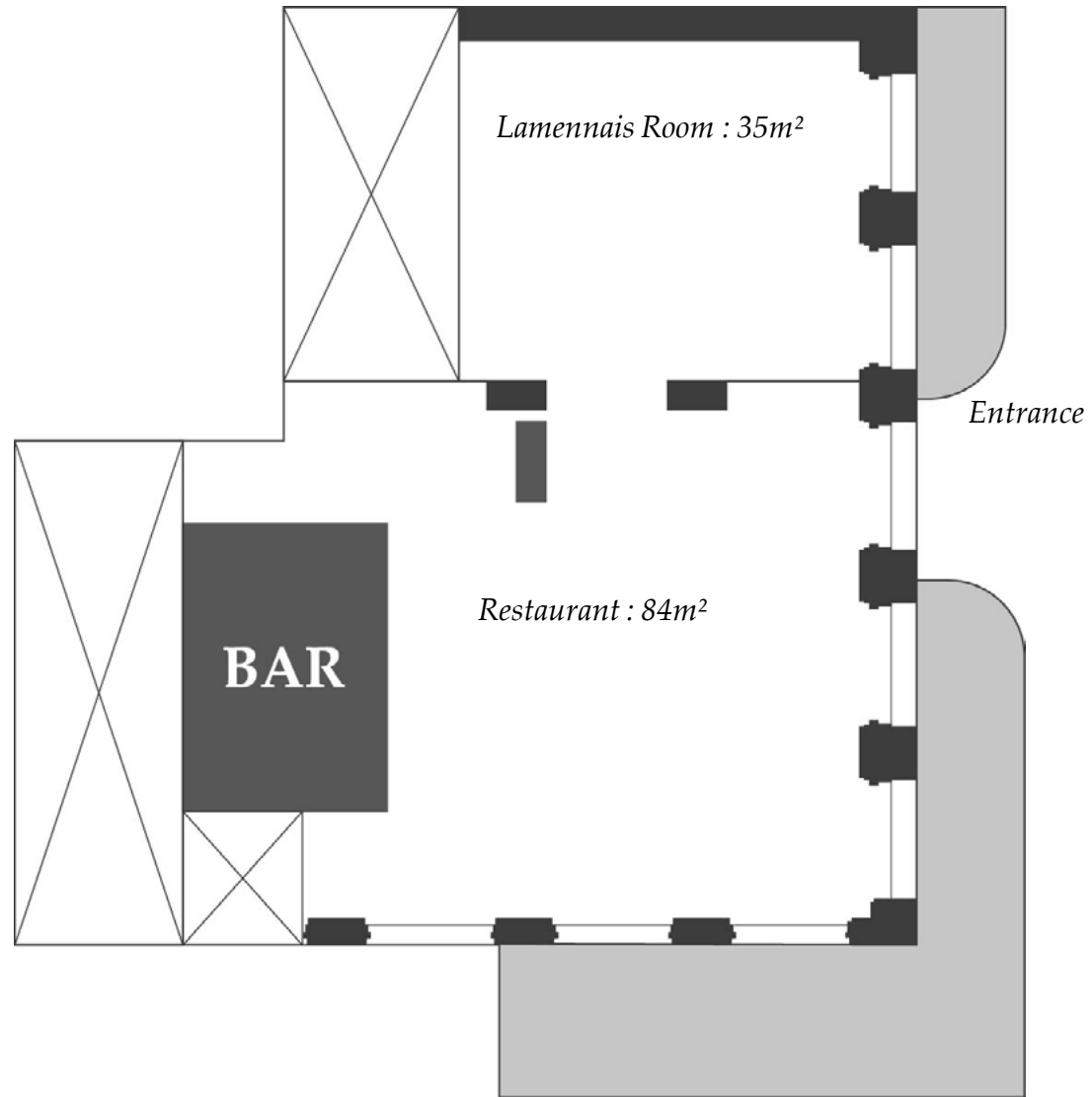
- Wine tasting with our team of Sommeliers
- Caviar tasting with a Caviar Expert

### Other

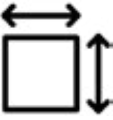
TV screen rental: £500

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

# | FLOOR PLAN |








A dining table  
dimensions: **70x64cm**



The diagram shows a square dining table with a horizontal double-headed arrow above it and a vertical double-headed arrow to its right, indicating its dimensions.

## | ROOM CAPACITY |

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



GARDINIER

An emblematic collection of Maisons



**LE TAILLEVENT\*\***

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# YOUR PRIVILEGED CONTACT

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London



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