



LE TAILLEVENT

Le Taillevent

What a glorious name!

Ten letters that spell out the universal prestige of haute cuisine.

A quintessential destination that has drawn avid gourmets for decades with a dining experience unlike any other.

Today, this institution perpetuates tradition with a nod to modern taste, showcasing and exalting the legacy of its past.

Everything here is sublime: the heartfelt cuisine steeped in emotion, the excellence of its service à la française, and a superlative wine cellar where big name vintages share pride of place with hidden gems.

Le Taillevent, iconic fine dining.





“Even before tasting his cuisine, Giuliano Sperandio won us over as a person. We were impressed with the humanity at the heart of his insights and values.”

The Gardinier brothers

The latest chapter of Le Taillevent, monument of haute cuisine, is being written today by Chef Giuliano Sperandio. His heartfelt approach, steeped in emotion, respects the legacy of this institution while shifting it seamlessly towards modern tastes. Here, intuitive, contemporary cuisine is the standard bearer of time-honoured tradition.

A DEDICATED CHEF WITH BOLD INSIGHTS

Trusting his instinct and innate sensibility, the Chef seizes the moment to exalt the history of Le Taillevent.

"I needed to understand the journey that had brought Le Taillevent from its past into the present, let its history be my guide, before I could usher it into a new era with its magic intact. I had to embrace a whole new world of expression."

This creative process resulted in two four-course tasting menus: 'Héritage du Taillevent' and "Gestes du Taillevent" which have now become the institution's signatures.

"I can see the intrinsic beauty in every moment, whether it be in a look, a smile, or a word. I find it in the unyielding fragility of nature and of the people who work the land and respect it."

He never ceases to marvel at nature's bounty, paying a vibrant tribute to farmers, winemakers and other local producers, celebrating the fruits of their labour day after day. This profound respect for raw products fuels his passion for beauty and quality, a passion he pours into intuitive, expressive cuisine, dictated by the heart and developed with input from his team.

This culinary approach allies the vision of artisans with that of the Chef, creating bona fide magic and a unique, ethereal moment.

"Technique serves as the springboard for my cuisine, allowing it to resonate with my emotions of the moment, the people, the products. Cuisine must be accessible, unfettered, with a dash of the unexpected... and at the centre of all, the human touch."





The menu is a masterpiece. The dishes, executed with precision, feature only the finest products: lobster, squid and bacon of Colonnata, fresh scallops. Subtle flavours devoid of subterfuge.



“LE GESTE” ANOTHER FORM OF EXPRESSION

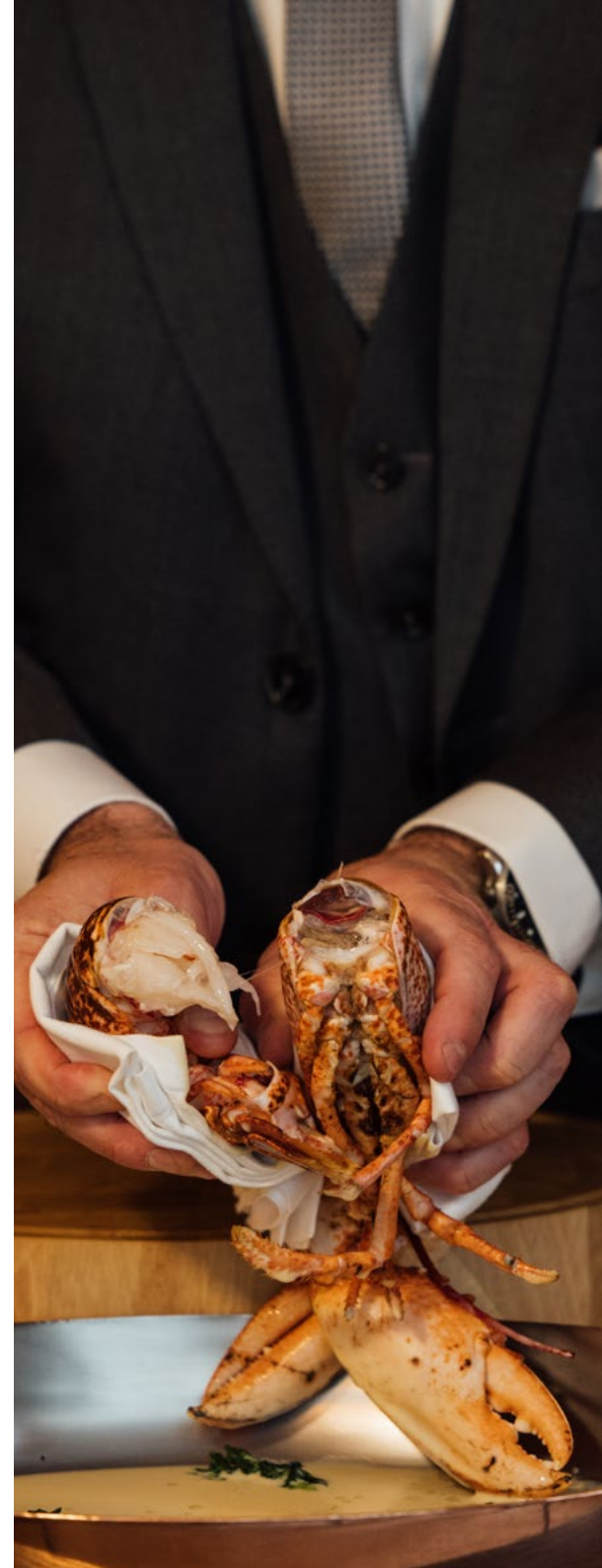
Le Taillevent has elevated service to an art form with *Le Geste*. The first restaurant to have reached into the past to revive this form of service, it has inscribed Le Geste in the annals of great French tradition, and created a menu in its honour.

Le Geste — or skilled gesture — joins the meal in the dining room, enhancing consummate service. This living heritage fascinates amateurs of grande cuisine, whether it is their first experience or a favourite form of dining.

An integral part of a peerless fine dining experience, each Geste adds elegance and refinement to the intricate tableside choreography. One after another, Gestes are performed with skilful precision: dishes are flambéed, meat carved, fish deboned, seasonings added to your plate, bottles of wine opened with a candle. A lively ambiance ensues as each meal takes on a rhythm all its own.

“We want to connect with our guests, highlight the savoir-faire of our dining room staff, at the table, where Le Geste is the very essence of Le Taillevent, an ode to sharing and companionship.”

Giuliano Sperandio.





THOMAS MILLET PAIRING FOOD AND WORDS

Thomas Millet, head sommelier at Le Taillevent, found his way here by the road less travelled.

A series of chance encounters led him to his devouring passion for wine. This avid epicurean, who has nurtured a lifelong enthusiasm for gastronomy, has perfected his approach to wine as a catalyst for exceptional moments.

"I've never had formal sommelier training, but rather developed an instinctive rapport with wine. The watershed moment occurred with Fred Niger at the Domaine de l'Écu. During a wine tasting, I was at a turning point in my life, and he took notice. He stopped our tasting to open a bottle. I can't explain how or why, but that touched me to the very core. Since that moment, my priority is to understand the person opposite me, and what they are looking for – consciously or unconsciously – in that particular instant."

Thomas Millet shares his instinct for people and the moment with Chef Giuliano Sperandio, aligning their energies to uphold Le Taillevent traditions.

Two like-minded advocates of emotion and terroir.

AN UNRIVALLED WINE CELLAR

The wine cellar at Le Taillevent is one of the French capital's best-guarded treasures. Inside this sanctuary dedicated to the art of wine lie nearly 40,000 bottles. Some have been in residence for several decades, patiently waiting to reach their prime, and be served to connoisseurs.

A pioneer in the tradition of prestigious wine cellars, André Vrinat, visionary founder of Le Taillevent, eschewed the supremacy of Bordeaux wines as early as 1946, putting Burgundy wines on equal footing. Over the years, he forged genuine, lasting ties with renowned and loyal winemakers, enabling Le Taillevent, even today, to enjoy rare allocations from iconic vineyards such as François Raveneau, Armand Rousseau and Leflaive. These are the flagships of the wine cellar book which features over 3,800 references.

The sommeliers, faithful gatekeepers of this temple, humbly share their vast stores of knowledge with consideration and respect. Deploying their expertise and practiced sense of taste, they create subtle and bold pairings, catering to individual requests and revealing the quintessence of every bottle.





A REFINED SETTING REPLETE WITH AUTHENTICITY

As you enter the Parisian townhouse of the Duc de Morny, an aristocracy of yesteryear resonates in the very air, through the stone walls, majestic pilasters and delicate capitals. The impressive staircase serves as a portal between periods, leading you up to two dining rooms exhibiting ultimate elegance.

The Trianon dining room features a warm, mineral colour scheme, immersing guests in a soothing atmosphere. The elegantly curved alcoves, built in straw marquetry by the Ateliers Lison de Caunes, parlay with the sun to sculpt delicate shadows, promoting a sense of intimacy at each table. This area exudes a comforting, contemporary ambience, where noble materials, warm tones, and Parisian chic conspire to create a modern and timeless feel. The Lamennais dining room is the restaurant's tour de force. It features majestic oak panelling and gilt-copper frescoes. The light is captured by these works, projecting the glow of the illustrations throughout the sumptuous room.

A poetic version of *Le Viandier*, the very first French language cookbook, showcases the finest French craftsmanship, and was imagined by architect Yann Montfort and artist Solène Eloy.

A BRIEF HISTORY OF LE TAILLEVENT

The renowned name "Le Taillevent" comes from Guillaume Tirel, the official cook to French kings Charles V and Charles VI, and famous for writing *Le Viandier*, the first French cookbook in the 14th century. At court, he was given the honorary title of "*Sire de Taillevent*" due to his reputation for "chopping (*tailler*) faster than the wind (*vent*)". This venerable name of French haute cuisine calls for respect: we must never lose sight of the restaurant's past, even as we turn our eyes towards the future.

The story of Le Taillevent is one of forging an unrivalled reputation, shaped by its founder André Vrinat as of 1946, then by his son Jean-Claude Vrinat as of 1960. Beyond their continual quest for perfection in terms of products and service, they championed the variety and depth of each vineyard, each terroir, upgrading their wine list into an invaluable wine cellar book.

André and Jean-Claude Vrinat enjoy nothing more than to share their love of wine with their clients, whom they welcome as friends, creating an abiding tradition at Le Taillevent: a resolutely legitimate restaurant for like-minded connoisseurs.

From the beginning, this enthusiasm for fine wine and haute cuisine has defined Le Taillevent. When her father passed away, Valérie Vrinat took up the reins with unflagging devotion, convinced that perpetuating her family's work was a worthy endeavour.





In 2011, in a telling show of confidence, Valérie Vrinat sold Le Taillevent to a generation of fellow aficionados of gastronomy and fine wines: Thierry, Stéphane and Laurent Gardinier. United by their long friendship and common values, they keep the prestigious gastronomic legacy alive and ensure the continuity of the Gardinier Group, founded on excellence and a quest for perfection in every detail.

Today, this alliance between the Vrinat family legacy and the passion of the Gardinier brothers pays a vibrant tribute to the culinary arts and wine culture, offering unforgettable fine dining experiences to all epicureans.

As Valérie Vrinat herself says, *“What is so wonderful, is that everything my father and I dreamt of for Le Taillevent is now able to come true.”*



GARDINIER

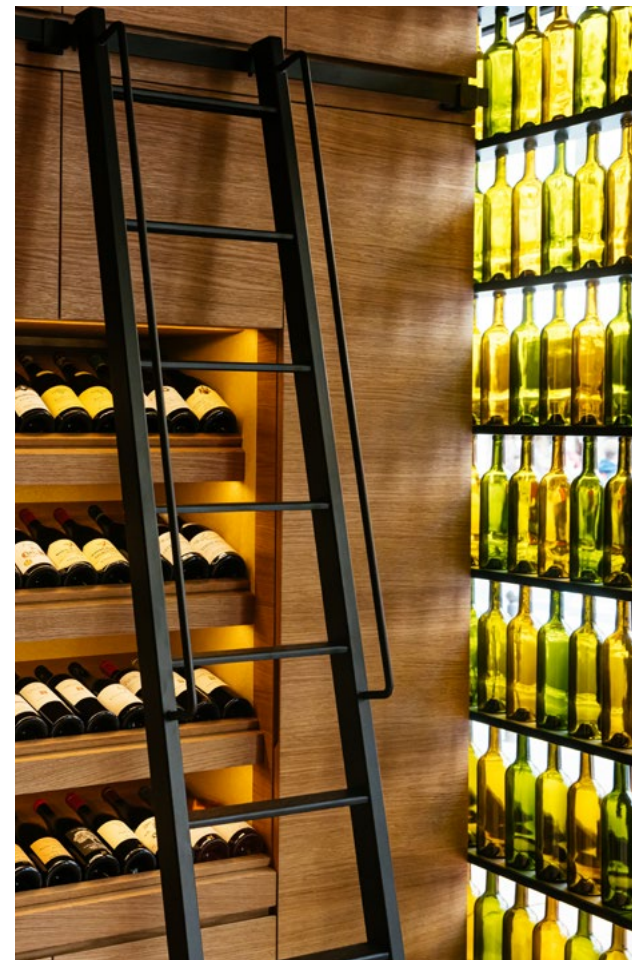
THE GARDINIER GROUP

Nearly a century ago, Gardinier founded its entrepreneurial family business, and has been writing—and editing—its story ever since. Based on a solid triptych of fine dining, wine and hospitality, the group has carved a considerable niche for itself in the art of entertaining. Today, the family's third generation—three brothers Thierry, Stéphane and Laurent—oversee operations in France, England, the United States, Lebanon and Japan.

"Our goal is to showcase, share, cultivate and transmit the living heritage of our Properties and usher them into the 21st century."

Thierry, Stéphane et Laurent Gardinier

Today, the Group boasts a collection of four French properties including six restaurants, six wine and caviar shops across the globe, two e-commerce sites and one hotel. Generating sales of over 55 million euros, it employs 480 people who share the simple, authentic values of respect, perseverance and sensibility, where every client is invited to "Experience Emotion" through unique moments imparted by its properties.



The Gardinier Story

Founded in 1927, the family-run Gardinier Group has continually grown over several generations of entrepreneurs established in Europe and North America.



LE TAILLEVENT PRACTICAL INFORMATION



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Open Monday to Friday 7.15pm to 9pm
Tuesday to Friday 12pm to 1.30pm and 7.15pm to 9pm

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