



LE TAILLEVENT

**OUR PRIVATE ROOMS & VIP TABLES**

*Your next experiences at Le Taillevent\*\**



“

*Unique and intimate spaces, a sensitive and generous cuisine.  
A level of service that embodies the excellence and the magic of French know-  
how. Asumptuous cellar.*

”

# OUR SPACES

*For all event type : lunch, business dinner, press conference,  
wine tasting, birthday..*





### Salon Guimet - Up to 12 people

*It is in this quiet room that the Duke of Morny received the famous Emperor Napoleon III. Named in reference to the Guimet National Museum of Asian Arts and inspired from its decorations, this area promises an outstanding experience.*

*27m<sup>2</sup>*

*Privatization*

*416,67 € excl.VAT – 500 € incl.VAT*



### Salon Saturne - Up to 32 people

*The former bedroom of the Duke of Morny. With its majestic chandelier reminiscent of the famous rings of Saturn, this cozy ambiance living room will enchant your guests. Single table for up to 20 guests.  
39m<sup>2</sup>*

*Privatization*

*583,33 € excl.VAT – 700 € incl.VAT*



### The Chef's Table - Up to 8 people

*The Chef's table: a bubble of privacy in the Trianon Space. Enjoy a truly magical experience in the restaurant's atmosphere behind its straw marquetry screens, out of sight...*

# “PRIVATE ROOMS” MENU

*Lunch, dinner, special events...*



## **BUSINESS LUNCH IN PRIVATE ROOM**

*Reserved exclusively  
for lunch*

**A partir de  
133,71 € excl. VAT – 150 € TTC incl. VATpp**

**Menu of the day, depending on the Chef's market**

**3 courses**

*One glass of wine, mineral water and coffee included*

*Privatization of the private room*

**Served in 1h15**

*Glass of wine from 16,67 € excl. VAT – 20 € incl. VAT  
Single choice of dishes for the entire group for 7 people and more.*

# BUSINESS LUNCH & DINNER IN PRIVATE ROOM

## MENU *ARIANE*

*The Great Love and wife of the God of Wine  
and Celebration, Dionysus.*

**145,45 € excl. VAT - 160 € incl. VAT pp**

**3 courses**

*Imperial prawn, Parisian style  
or*

*Tortelli filled with wild mushrooms*

*Line-caught fish, potatoes  
with seaweed and shellfish  
or*

*Veal cooked "à la ficelle",  
vegetable ragout, truffle jus*

*Pistachio and grapefruit frozen parfait  
or*

*Pavlova with tropical fruits*

## MENU *TRADITION TAILLEVENT*

*A legacy of the property's great recipes,  
twisted in a timeless and elegant harmony*

**172,73 € excl. VAT - 190 € incl. VAT pp**

**3 courses**

*Shellfish pudding,  
lobster sauce*

*"Vol-au-vent",  
with cream and yellow wine sauce*

*Citrus crepes*

## MENU *BACCHANTES*

*Worshippers of the divinity of wine and party.*

**200 € excl. VAT - 220 € incl. VAT pp**

**4 courses**

*Raw scallops, truffle and artichoke*

*Small-boat caught fish, broccoletti, herb cream*

*Royal-style pigeon, stuffed potato*

*Hazelnut Paris-Brest*

*Single choice of menu and dishes for the entire group.  
Those menus are an example, subject to modification within the season.*



### *Casino Royale at Taillevent*

“Tonight, you’ll move from the gaming table...  
to the table at Taillevent.”

A festive casino-chic prelude with blackjack and roulette,  
followed by a gourmet dinner.

Between chance and mastery.

Price upon request.



# “CHEF TABLE”

## MENU

*Lunch, dinner, tailor-made ... in your privacy bubble*



## MENU SAISON

*A tribute to the fleeting  
moment, guided by  
nature's rhythms*

*only for lunch*

**143,64 € HT – 158 € TTC per person**

**3 courses**

*Frogs legs  
meunière butter*

*Ravioli with black trumpet mushrooms,  
calf sweetbread salpicon, suprême sauce with Vin Jaune*

*Day-boat fish,  
celeriac mille-feuille with aged Comté cheese,  
creamy Noilly Prat jus*

*or*

*Meat, poultry, game  
game tartlet with mushrooms,  
stuffed potatoes and autumn truffles*

*Tart Tatin  
caramelised apple, quince and arlette*

*Single choice of menu and dishes for the entire group.  
Those menus are an example, subject to modification within the season.*

## MENU HÉRITAGE

*A contemporary, refined  
interpretation of the Maison's  
classic dishes*

**222,73 € HT – 245 € TTC par personne**  
**4 courses**

*Frogs legs, meunière butter*

*Shellfish sausage, sea urchin sauce*

*Beef Wellington, wine jus*

*Mature cheeses*

*Baba, citrus and herb sorbet*

## MENU TAILLEVENT GESTURES

*A celebration of  
a cherished moment*

**268,18 € HT – 295 € TTC par personne**  
**4 courses**

*Taillevent caviar sélection*

*Lobster flambéed with peated whisky*

*Meat or fish trolley in two courses*

*Mature cheeses*

*Crêpes Suzette*

*Single choice of menu and dishes for the entire group.  
Those menus are an example, subject to modification within the season.*





# THE WINE PACKAGES

*The cellar of the Restaurant,  
jewel of the « Parisian cultural gold triangle »  
is full of treasures...*

An institution in the art of "Food and Wine" Pairing, Le Taillevent\*\* responds to the vocation of bringing together the universes of Vines and Tables. To sublimate your dishes, a unique selection of wines signed by *Thomas Millet, Head Sommelier of Le Taillevent*, and his staff.

### EVIDENCE

*Get off the beaten paths by discovering or rediscovering local and international appellations.*

**37,50 € excl. VAT - 45 € incl. VAT pp - 2 glasses of wine**

**58,33 € excl. VAT - 70 € incl. VAT pp - 3 glasses of wine**

● *Roussette de Savoie, Domaine des 13 Lunes - 2019*  
● *Côteaux du Pont du Gard « Cinsault », Clos des Centenaires - 2017*

*Mineral water, coffee. 2-drink package at lunch only.*

### PRESTIGE

*Enjoy the timeless beauty of emblematic appellations*

**75 € excl. VAT - 90 € incl. VAT pp - 3 glasses of wine**

- *Alsace Grand Cru « Zinnkoepfle », Domaine Agathe Bursin – 2018*
- *Saint-Estèphe, Château Phélan Ségur 2015*

*Mineral Waters, Coffee*

### EXCEPTION

*Marvel at the precious flasks of our rich and historic cellar*

**100 € excl. VAT - 120 € incl. VAT pp - 3 glasses of wine**

● *Paligny-Montrachet « Les Nosroyes », Domaine Genot-Boulangier – 2019*  
● *Morgaux, Château du Tertre - 2011*

*Mineral Waters, Coffee*

### TAILOR-MADE

*Customized selection elaborated just for you, according to your desires by our sommeliers.*

*Mineral Waters, Coffee*

*Those wine selections are an example.*

*\*Single wine agreement for 7 people or more*

# THE OPTIONS

*Make your event unforgettable*





## LES PETITS PLUS!

*Price per person*

### *For the aperitive :*

Champagne glass

20,83€ *excl. VAT* – 25 € *incl. VAT*

3 finger foods

13,63 € *excl. VAT* – 15 € *incl. VAT*

5 finger foods

22,73 € *excl. VAT* – 25 € *incl. VAT*

Tasting of 3 caviars with an expert

86,36 € *excl. VAT* – 95 € *incl. VAT*

Tasting of 3 wines or Champagne with our sommelier

*Starting from 75 € excl. VAT – 90 € incl. VAT*

### *For your lunch or dinner :*

Cheese

27,27 € *excl. VAT* – 30 € *incl. VAT*

Birthday cake - Candles

13,64 € *excl. VAT* – 15 € *incl. VAT*

Digestive

*Starting from 16,67 € excl. VAT – 20 € incl. VAT*



*A souvenir gift for your guests*

A bottle of Champagne from  
the Taillevent Collection Deutz  
31,67 € excl. VAT – 38 € incl. VAT

*A unique atmosphere*

Personalized floral decoration  
Caricaturist animations, jazz trio, violonist,  
mentalist more surprises ...

*Tailor-made quote*

## Our exceptional gifts\*

Create your own tailor-made boxes to suit your taste and budget, from a selection of over 1,000 products!



### INITIATION BOX

*White* – 20,80€ excl. VAT / 26€ incl. VAT  
Mâcon Milly Lamartine Héritiers du Comte Lafon - 2019



### DUO BOX

*Vallée de la Loire* - 35,20€ excl. VAT / 44€ incl. VAT  
Montlouis Touche Mitaine - Rochers des Violettes - 2020  
Saumur Champigny - Domaine Folie Lucé - 2020



### COLLECTOR BOX

*Collector* - 207,84€ excl. VAT / 250€ incl. VAT  
Champagne - Deutz - Brut Rosé  
Champagne - Roederer - Collection 244  
Montlouis sur Loire Remus - Domaine de la taille aux Loups - 2021  
Mâcon Milly Lamartine - Héritiers du Comte Lafon - 2019  
Saint Joseph - Domaine Marsanne - 2018  
Bourgogne - Pinot Noir - Pierre Morey - 2020



### MAGNUM BOX

*Rhône* – 42,40€ excl. VAT / 53€ incl. VAT  
Costières-de-Nîmes - Clos de Centenaires - 2018



### TRILOGY BOX

*Evidence* - 124€ excl. VAT / 155€ incl. VAT  
Bollinger - Spécial Cuvée  
Pessac Léognan - Château Carbonnieux - 2017  
Châteauneuf du Pape - Clos du Mont Olivet - 2020

\* Selections by way of example, non-contractual photos



GARDINIER

An emblematic collection of Maisons



**LES 110 DE TAILLEVENT PARIS**  
195 Rue du Faubourg Saint-Honoré  
75008 Paris  
[les-110-taillevent-paris.com](http://les-110-taillevent-paris.com)



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**LES CAVES DE TAILLEVENT –  
VICTOR HUGO**  
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[lescavesdetaillevent.com](http://lescavesdetaillevent.com)



**DROUANT**  
16 - 18 Place Gaillon  
75002 Paris  
[drouant.com](http://drouant.com)



**DOMAINE LES CRAYÈRES**  
64 Boulevard Henry Vasnier  
51100 Reims  
[lescrayeres.com](http://lescrayeres.com)



**LE COMPTOIR DU CAVIAR**  
Animations de dégustation sur-mesure  
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