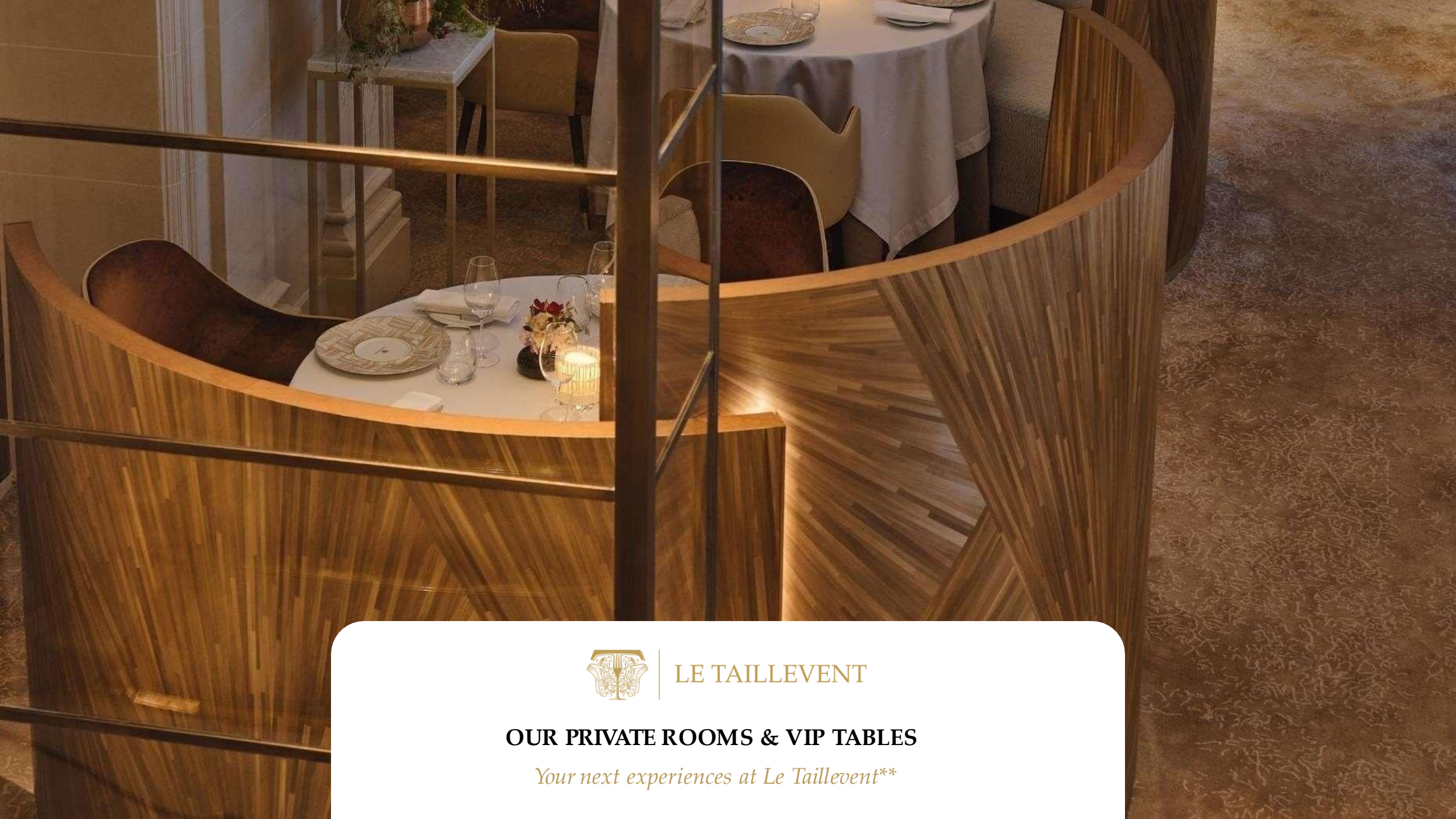




LE TAILLEVENT

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..*

A photograph of the Salon Guimet restaurant interior. A round table is set with white linens, gold-rimmed plates, and glassware. A large, ornate fireplace is visible in the background, and a window with blue curtains is to the right.

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.

27m²

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.
39m²*

*Privatization
583,33 € excl.VAT – 700 € incl.VAT*



“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

*Citrus-marinated salmon,
celeriac cream, clementine vinaigrette*

*Steamed cod,
lemon broccoli, fresh herb sauce
or*

*Roasted yellow chicken,
mushroom pilaf rice, Vin Jaune sauce*

*Caramelized apple galette,
vanilla ice cream*

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

*Duck foie gras,
potato and leek salad*

*Organic salmon,
artichokes Barigoule, Champagne sauce
or*

*Slow-cooked lamb shoulder,
Paimpol beans, olives & preserved lemon*

*Chocolate,
chocolate cream, chocolate ice cream and
chocolate biscuit*

MENU *BACCHANTES*

Worshippers of the divinity of wine and party.

200 € excl. VAT - 220 € incl. VAT pp
4 courses

*Lobster salad, thinly sliced kohlrabi in a sweet-
and-sour dressing*

Pollock, baby vegetables, Vin Jaune sauce

Roasted veal, pepper sauce

*Coffee & hazelnut,
hazelnut biscuit, mascarpone ice cream, coffee
mousse*



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-taillement-paris.com



LES 110 DE TAILLEVENT LONDON
16 Cavendish Square
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FAUBOURG SAINT-HONORÉ**
228 rue du Faubourg Saint-Honoré
75008 Paris
lescavesdetaillement.com



**LES CAVES DE TAILLEVENT –
VICTOR HUGO**
130 rue de la Pompe
75016 paris
lescavesdetaillement.com



DROUANT
16 - 18 Place Gaillon
75002 Paris
drouant.com



DOMAINE LES CRAYÈRES
64 Boulevard Henry Vasnier
51100 Reims
lescrayeres.com



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



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