



les 110 de TAILLEVENT



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In the right bank's Golden Triangle, a captivating journey of taste introduces each cuvée to its culinary soul mate.

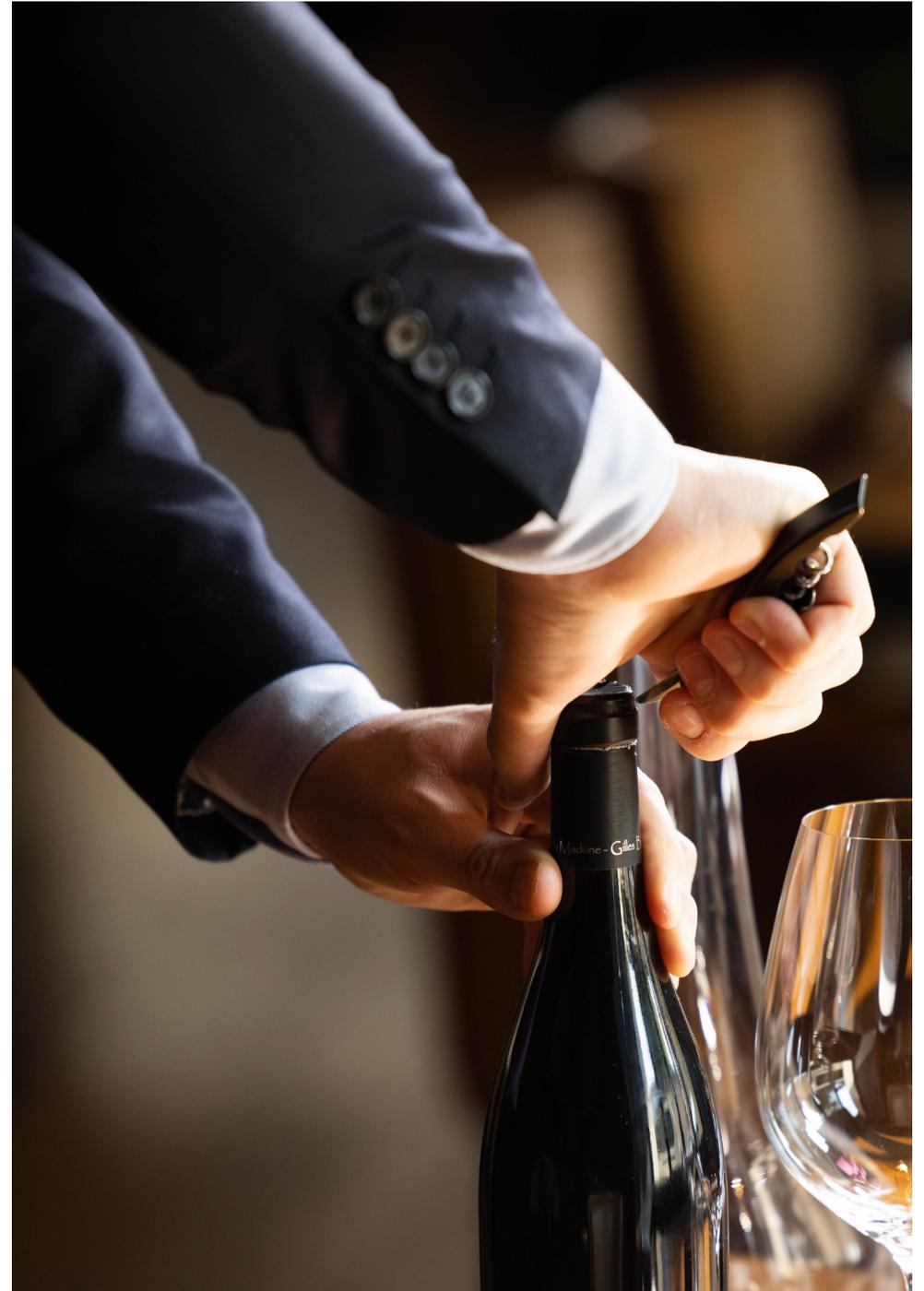
This unique vision, reinventing the art of food & wine pairing, is the Gardinier brother's signature. Here, vintages express themselves at the heart of a sensorial experience, walking a subtle line between winemaking and culinary heritage.

"To put this experience within everyone's reach, we have curated a list of over 100 fine wines by the glass, from France and abroad, from the most accessible to the most exclusive, each one paired with the dishes on our menu."

The Gardinier brothers

In their eternal quest for harmony, the very essence of this venue, they delve deep into countless terroirs, returning with Grands Crus, new discoveries, and tomorrow's hidden gems.

Les 110 de Taillevent, food & wine pairing honed to perfection.



LEGENDARY VENUE OF FOOD & WINE PAIRING



Les 110 de Taillevent embraces the legacy of its mother company, Le Taillevent, crowned with two Michelin stars and famous for its unrivalled wine cellar. Driven by its pioneering spirit, it has been amassing a treasure trove for over eight decades. Today, Les 110 de Taillevent dips into this inventory to create their own incredible wine list. These cellars inspire our sommeliers who perpetuate the in-house tradition of hunting down hidden gems, and setting them next to the most valuable bottles in the Wine Cellar Book.

Listing some 2000 wines, including 200 foreign vintages, the cellar at Les 110 de Taillevent is a bona fide encyclopaedia, reflecting a philosophy of excellence instilled by Le Taillevent.

The selection of wine at Les 110 de Taillevent is as extensive as any Michelin-starred restaurant, but at a more accessible venue. It is paired with authentic French cuisine made with the savoir-faire of Le Taillevent, a landmark of *haute cuisine*.



110 WAYS TO ENJOY EXCELLENCE

At the crossroads of fine dining and fine wine, this venue offers a selection of 110 wines served by the glass. Four distinctive pairings are suggested for each dish, chosen to fit every mood and budget.

Step into the world of wine tasting by perusing our menu where each dish is listed with four wine pairings by the glass, each a perfect counterpart to our elegant bourgeois cuisine.

Revelation: discover the latest finds

Serenity: enjoy a tried-and-true pairing

Daring: let our sommelier surprise you

Optimum: savour vintages at peak maturity

Mystery is also on the menu with Secret pairings that take the art of wine tasting one step further. This blind test in a black glass enhances the flavours, offering a journey through terroirs and time. For the adventurous at heart!

Alas, this experience is over all too soon. That's why each glass has a paper collar bearing the details of the wine you have tasted, an invitation to reconnect with the emotions of the moment by picking up the same bottle at one of the two Parisian addresses of Les Caves de Taillevent.



HEARTFELT CUISINE

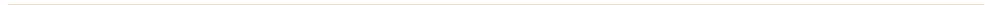


Here, you will find bourgeois cuisine that comes from the heart. The menu features French gastronomy, prepared and served with brio.

Pride of place goes to savoury pastries and pies. The *pâté en croûte*—a jealously guarded secret—is at the top of the list, followed closely by the *vol-au-vent*, the restaurant's signature dish, which comes in seasonal variations. The list continues with delicious *tourtes*, alongside various slow-cooked dishes: comfort food at its very best.

And finally, of course, there are the great French classics. Meticulously prepared, each one highlights the authentic flavours of refined, traditional cuisine.

The menu celebrates the ties that bind Le Taillevent and French art-de-vivre, while updating flavours for today's clientele.





THE DECOR BY PIERRE-YVES ROCHON

*"At Les 110 de Taillevent, wine is not only paired with the meal,
it makes its presence known at every instant"*

- Pierre-Yves Rochon

Every carefully-crafted detail celebrates the art of winemaking and the age-old culture of wine in France.

The dining room features the noble character of white oak, an essential wood for winemaking. It is everywhere, from the parquet floor, to panelling on the walls, and even the ceiling, creating a superbly cosy feel while echoing the allure of wine barrels. The tables are edged with metallic detailing and the large bay windows are inspired by the architecture of traditional wineries.

The well-balanced dining room is divided into intimate sections by walls made of bottles whose transparency is subtly highlighted by touches of light.

White oak generates a warm ambience, enhanced by frescoes depicting vineyard scenes by Thierry Bruet. Enhanced with gold leaf, these murals celebrate the bond between nature and craftsmanship with a touch of elegance.

"It represents nature, the life force, the very essence of wine"

- Pierre-Yves Rochon, Interior Decorator

A LEGENDARY BAR

Prepare yourself for a bespoke taste experience. Here, you order the bottled essence of a terroir, the story of a vintage, the secrets of age-old *savoir-faire*.

Behind a traditional Parisian oak and zinc counter, a seven-metre long display case is a veritable compendium of wine lore. Our sommeliers, guardians of this temple, are on hand to guide experts and novices alike through the intricacies of wine tasting.

As for the spirits, a second stop on your taste odyssey, they offer a well-defined range of flavours. Between top shelf brands and timeless cocktails crafted to celebrate the season, the choice—and pleasure—is all yours.





GARDINIER

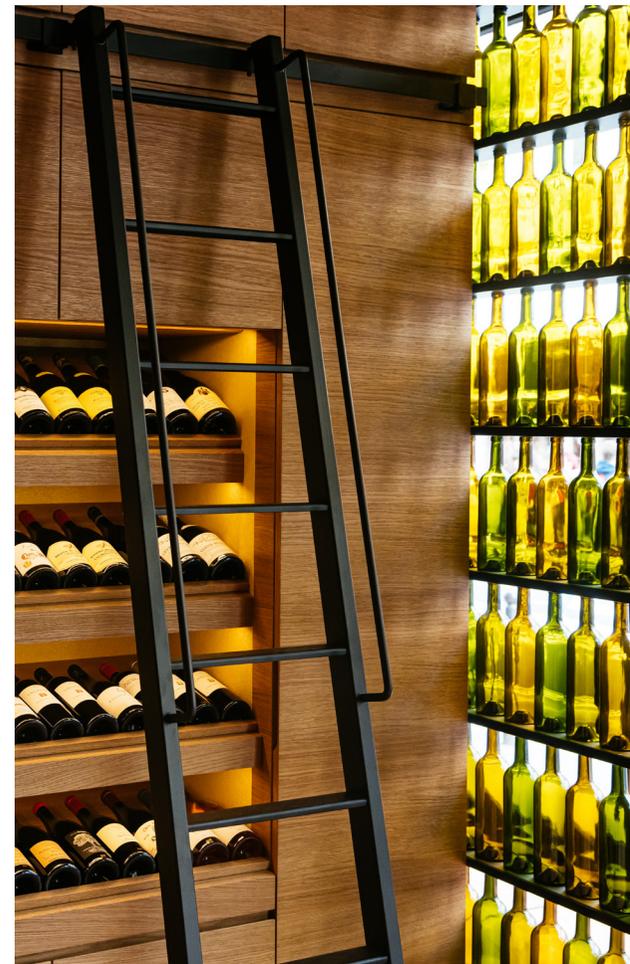
THE GARDINIER GROUP

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.



Lucien Gardinier launches his company specialising in the transformation and distribution of agricultural fertiliser.

1950s - 70s
The medium-sized fertiliser company grows into a multinational operating in Europe and the United States.

1970s
François and Xavier Gardinier acquire Champagne Lanson and Champagne Pommery (sold in the 1980s).


MAISONS TAILLEVENT PARIS
Maisons Taillevent joins the Gardinier Group.


LE COMPTOIR DU CAVIAR PARIS
Le Comptoir du Caviar joins the Gardinier Group.
A new Les 110 de Taillevent restaurant opens in London, in the Marylebone district.

The second Parisian shop, Les Caves de Taillevent Victor Hugo, opens in the 16th arrondissement.



1927

1950

1970

1980

2011

2013

2015

2018

2020

2022



Wine Shops Les Caves de Taillevent opens in Beirut, Lebanon.



Drouant restaurant joins the Gardinier Group.

Les Caves de Taillevent opens a new shop in Tokyo.



Les Expériences de Taillevent company is created.

PRACTICAL INFORMATION LES 110 DE TAILLEVENT



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Restaurant open from Monday to Friday
for lunch (12 p.m. - 2:30 p.m.) and for dinner (7 p.m.-10:30 p.m.).
Saturdays and Sundays for dinner (7 p.m.-10:30 p.m.).

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PRESS CONTACT
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