

# La Table de Pavie

## Menu Terroirs

140 €

Gourmet stroll to discover the producers and South-West products.

### Cepe mushroom from Medoc

Orange and juniper sauce

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### Duck foie gras

Artichoke, smoked duck breast fillet, ewe cheese

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### Octopus and squid

Rock fish juice, aioli, oxalis

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### Pigeon

Peanut from Souston, celtuce, tagète

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### Farandole of cheeses from Aquitaine and elsewhere

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### Basil from Lamothe-Montravel

Lemon preserved, fresh cream cheese, meringue

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### Fig

Melissa, lemon

## Menu served for the all table

### Drinks not included

Lunch service from noon to 1.15pm. Dinner service from 7.30pm up to 9.15pm last order

Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002, the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our "homemade" dishes are prepared in our kitchen from raw food products.

Net prices, service included. The allergen list is available upon request

**We wish to inform you that a formal dress is required in our gastronomic restaurant.**

**For lunch: flip-flop are not accepted.**

**For dinner: smart dress code is required.**

**Sportswear, sport shoes, shorts tee-shirt, polo, and flip-flop are forbidden.**

