

La Table de Pavie

A la Carte

From Tuesday to Saturday, lunch and dinner

Belon oyster 00	
Oscietre caviar from Aquitaine	75 €
Dublin bay prawn	
Powdered with curry and black lemon, lovage mayonnaise	75 €
Southwest duck foie gras	
Smoked eel and marrow	55 €
Scallops	
Ham extraction	55 €
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Brittany lobster	
Potato with coral butter	95 €
Pollack fish	
Cockles and white butter sauce	70 €
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Wagyu beef	
Potato, cumin	100 €
Smocky lamb	
Apple, lamb shoulder pie	85 €
Pigeon	
Celtuce and tagète oil	75 €
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Selection of ripened cheeses	18 €
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Apple	
Izarra 54, fresh herbs	23 €
Cherry Amaretto	
Morello, bitter almond	23 €
Gavotte	
Chouchen, caramel sauce	23 €
Caramelized custard cream Madong chocolate	
Crunchy buckwheat and dark beer mousse	23 €

Drinks not included

Lunch service from noon to 1.15pm last order.

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, Hotel de Pavie 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.

