

La Table de Pavie

Tasting Menu

205 €

Extraction of Animal broth

Southwest duck foie gras, smoked eel and marrow

Scallops, ham extraction

*Dublin bay prawn, powdered with curry and black lemon, lovage mayonnaise
Brittany lobster, potato with coral butter*

Pigeon, Celtuce and tagete oil

Apple, Izarra 54, fresh herbs

*Caramelized custard cream Madong chocolate,
crunchy buckwheat and dark beer mousse*

In 4 courses 155 €

Cheese in extra 18 €

Drinks not included

Lunch service from 12.00pm up 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.

