

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 €
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.

