

# La Table de Pavie

## Tasting Menu

215 €

*Extraction of Animal broth*

*Southwest duck foie gras, smoked eel and marrow*

*Scallops, ham extraction*

*Cockles and white butter sauce, Aquitaine caviar*

*Pigeon, Celtuce and tagete oil*

*Apple, Izarra 54, fresh herbs*

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

**In 4 courses 160 €**

**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.**

