

À LA CARTE

STARTERS

Apple in a puff pastry with artichoke, and celery, <i>sorrel and mist of cognac XO</i>	55 €
Foie gras with verjuice and small white grape, <i>cockles and mushroom powder</i>	55 €
Scrambled cuttlefish meat, Royal-style liver with red sweet pepper juice, <i>red pepper fritter and ink</i>	55 €
Koji Zoto rice cooked in Graves wine, <i>mimolette and cockles</i>	50 €
Dublin bay prawn, powdered with curry and black lemon, <i>lovage mayonnaise</i>	75 €

La Table de Pavie welcome you from tuesday to saturday
for lunch from 12.00pm to 1.15pm last order
for dinner from 7.30pm to 9.15pm last order
The menu has to be the same for all the guests.

Under the provisions governed by the decree n°2002-1465 in the date of December
17th 2002.
La Table 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.
Thank you for keeping the phones in silent mode.



MAIN COURSES

Line-fished bass from Atlantic, « Saint-Emilion butter », <i>brandade, royale bone marrow and swiss chard with red wine</i>	95 €
Lobster jugged « Bordeaux style »	105 €
Celtuce like a spaghetti, <i>young leaks and flower fritter</i>	65 €
Mixed Grill meat, Solferino sauce, « bugnettes potato with fresh cream », <i>safran mayonnaise for veal sweetbread and lamb kidney</i>	85 €
Roasted pigeon, ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, spinach with nutmeg and mashed with walnut</i>	75 €

DESSERTS

Selection of ripened cheeses	23 €
Vanilla baked beet and rhubarb, <i>meringue and cream cheese veil</i>	23 €
Strawbeery in a zucchini flower, <i>cooked in grape must</i>	23 €
Chocolate puff straws baked on a village pavement, <i>delicate jelly with cognac, barley ice cream</i>	23 €
Caramelized custard cream and smoked chocolate with vine cutting, <i>brown beer mousse</i>	23 €



LES MENUS

ARÔMES DE PAVIE 165 €

Apple in a puff pastry with artichoke and celery,
sorrel and mist of cognac XO

Line-fished bass from Atlantic,
« Saint-Emilion butter »,
brandade, royale bone marrow and swiss chard with red wine

Roasted pigeon, ortolan-style mouthpiece,
breast with bitterness sorrel juice,
spinach with nutmeg and mashed with walnut

Vanilla baked beet and rhubarb,
meringue and cream cheese veil

ESPRIT DE PAVIE 72 €

Served for lunch only (not on bank holiday), 3 courses

The sommelier proposes a selection of 2 glasses of wine - 16 €

LA TABLE DE PAVIE 215 €

servi uniquement au dîner

Apple in a puff pastry with artichoke and celery,
sorrel and mist of cognac XO

Dublin bay prawn, powdered with curry and black lemon,
lovage mayonnaise

Line-fished bass from Atlantic,
« Saint-Emilion butter »,
brandade, royale bone marrow and swiss chard with red wine

Roasted pigeon, ortolan-style mouthpiece,
breast with bitterness sorrel juice,
spinach with nutmeg and mashed with walnut

Vanilla baked beet and rhubarb,
meringue and cream cheese veil

Chocolate puff straws baked on a village pavement,
delicate jelly with cognac, barley ice cream

Pour accompagner votre repas,

nos sommeliers peuvent composer un accord mets & vins :

*Sélection de vins de Bordeaux, 2 verres de vin : 35 € par personne
(1 verre de blanc / 1 verre de Saint-Emilion)*

Tour des Vignobles, 2 verres de vin : 45 € par personne

Tour des Vignobles, 3 verres de vin : 69 € par personne

Tour des Vignobles, 4 verres de vin : 91 € par personne

Tour des Vignobles, 5 verres de vin : 115 € par personne

Tour des Vignobles, 6 verres de vin : 138 € par personne

Extrait de la carte des vins :

Angélique de Monbousquet 2015, Bordeaux blanc (75cl) / 65 €

Château Pavie 2002, Saint Emilion 1er Grand Cru Classé (75cl) / 610 €

Château Beauregard 2011, Pomerol (75cl) / 139 €

Louis Roederer Brut 1er, Champagne (75cl) / 99 €

Château Doisy Védrières 2009, Sauternes (75cl) / 105 €