

À LA CARTE

STARTERS

Belon oysters with chorizo, <i>beef jelly with pork</i>	55 €
Koji Zoto rice cooked with wine cuttings, <i>pecorino and white truffle</i>	75 €
Apple in a puff pastry with artichoke and celery, <i>sorrel and mist of cognac XO</i>	55 €
Scallops with Aquitaine caviar, <i>butter with black pepper</i>	75 €
Foie gras with verjuice and small white grape, <i>cockles and mushroom powder</i>	55 €

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

Lobster jugged <i>« Bordeaux style »</i>	105 €
Roasted pigeon, ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, spinach with nutmeg and mashed with walnut</i>	75 €
Sole fish, <i>green cabbage with white truffle</i>	105 €
Hare fillet, <i>roasted apples with bacon</i>	75 €
Celtuce like a spaghetti, <i>young leeks and flower fritter</i>	65 €

DESSERTS

Selection of ripened cheeses	23 €
Apple and pear with licorice, <i>roasted with patchouli, sweet onions cream, quince juice</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 <i>vine cutting, 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

Lobster jugged « Bordeaux style »

Hare fillet,
roasted apples with bacon

Caramelized custard cream and smoked chocolate with
vine cutting,
brown beer mousse

The menu has to be the same for all the guests.

ESPRIT DE PAVIE 72 €

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

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

LA TABLE DE PAVIE 215 €

only served at dinner

Belon oysters with chorizo,
beef jelly with pork

Foie gras with verjuice and small white grape,
cockles and mushroom powder

Sole fish,
green cabbage with white truffle

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

Apple and pear with licorice,
roasted with patchouli, sweet onions cream, quince juice

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

The menu has to be the same for all the guests.

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 €