

À LA CARTE

STARTERS

Landes white asparagus,
sauce with Sauternes 65 €

Belon oysters glazed Bordeaux style,
wood-fired marrow, herbs croutons 65 €

Apple in a puff pastry with artichoke and celery,
sorrel and mist of cognac XO 55 €

Poached organic egg and Aquitaine caviar,
watercress and smoked eel sauce 75 €

Foie gras with verjuice and small white grape,
cockles and mushroom powder 55 €

La Table de Pavie welcome you
for lunch from 12.00pm to 1.15pm last order
for dinner from 7.30pm to 9.15pm last order
Closed on Sundays and Mondays and on Thursdays at lunch
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.



MAIN COURSES

Lobster jugged « Bordeaux style » 110 €

Sole braised in yellow wine, horseradish sole milk,
aniseed puff pastry and caraway 95 €

Roasted farm poultry,
liver toast and Aquitaine caviar
fillet with basquaise sauce, paella chicken leg 85 €

Rack of lamb,
roasted lamb chop, olives juice
lamb's sweetbread and Belon oyster with sorrel 85 €

Celtuce like a spaghetti,
young leaks and flower fritter 65 €

DESSERTS

Selection of ripened cheeses 23 €

Vanilla baked beet and rhubarb,
meringue and cream cheese veil 23 €

Strawberry macaronade,
farm cream and red wine sugar 23 €

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream 23 €

Royale style coffee and ice cream,
Cognac zabaglione 23 €



MENUS

ARÔMES DE PAVIE 165 €

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

Lobster jugged « Bordeaux style »

Rack of lamb,
rotated lamb chop, olives juice
lamb's sweetbread and Belon oyster with sorrel

Vanilla baked beet and rhubarb,
meringue and cream cheese veil

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

ESPRIT DE PAVIE

Served for lunch only (not on bank holidays)

Starter-Fish or Meat-Dessert 75€

or

Starter-Fish-Meat-Dessert 105€

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

LA TABLE DE PAVIE 215 €

only served at dinner

Landes white asparagus,
sauce with Sauternes

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

Sole braised in yellow wine, horseradish sole milk,
aniseed puff pastry and caraway

Roasted farm poultry,
liver toast and Aquitaine caviar
fillet with basquaise sauce, paella chicken leg

Strawberry macaronade,
farm cream and red wine sugar

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream

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

To accompany your meal,

Our Sommeliers may compose a food & wine pairing:

Selection of Bordeaux, 2 wine glasses : 35 € per person
(1 white wine glass / 1 Saint-Emilion glass)

Tour des Vignobles, 2 wine glasses : 45 € per person

Tour des Vignobles, 3 wine glasses : 69 € per person

Tour des Vignobles, 4 wine glasses : 91 € per person

Tour des Vignobles, 5 wine glasses : 115 € per person

Tour des Vignobles, 6 wine glasses : 138 € per person

Extract from the wine list :

Angélique de Monbousquet 2018, Bordeaux blanc (75cl) / 65 €

Château Pavie 2010, Saint Emilion 1er Grand Cru Classé (75cl) / 905 €

Château Milens 2012, Saint-Emilion Grand Cru (75cl) / 106 €

Louis Roederer Collection 242, Champagne (75cl) / 110 €

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