

À LA CARTE

STARTERS

First tomatoes, <i>peaches, rice jelly with basil oil</i>	55 €
Walk in Entre-Deux-Mers, <i>gascon pork</i>	70 €
Apple in a puff pastry with artichoke and celery, <i>sorrel and mist of cognac XO</i>	55 €
Poached organic egg and Aquitaine caviar, <i>watercress and smoked eel sauce</i>	75 €
Foie gras with verjuice and small white grape, <i>cockles and mushroom powder</i>	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 €
Turbot cooked on the bone marrow and vine shoots, <i>roasted green beans, hazelnut butter sauce</i>	100 €
Roasted farm poultry, <i>cold pasta and poultry liver sauce</i> <i>aiguillette in yellow wine</i> <i>potatoes and girolles with apricots, verbena leaf</i>	85 €
Rack of lamb, <i>roasted lamb chop, olives juice</i> <i>lamb's sweetbread and Belon oyster with sorrel</i>	85 €
Celtuce like a spaghetti, <i>young leaks and flower fritter</i>	65 €

DESSERTS

Selection of ripened cheeses	23 €
Vanilla baked beet and rhubarb, <i>meringue and cream cheese veil</i>	23 €
Strawberry macaronade, <i>farm cream and red wine sugar</i>	23 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	23 €
Cherries Jubilée, <i>rice ice cream and meringue</i>	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

First tomatoes,
peaches, rice jelly with basil oil

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

Turbot cooked on the bone marrow and vine shoots,
roasted green beans, hazelnut butter sauce

Artichoke ice cream with coffee powder, oils
Caviar "Prunier" Osciette from Gironde

Roasted farm poultry,
cold pasta and poultry liver sauce, aiguillette in yellow wine,
potatoes and girolles with apricots, verbena leaf

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 €