

## À LA CARTE

### STARTERS

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 pigeon, Ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, walnuts puree</i>	90 €
Rack of lamb, <i>roasted lamb chop, olives juice lamb's sweetbread and Belon oyster with sorrel</i>	85 €
Veal sweetbread and eel, <i>watercress, yeast and pommes soufflées</i>	85 €
Celtuce like a spaghetti, <i>young leaks and flower fritter</i>	65 €

### DESSERTS

Selection of ripened cheeses	25 €
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 €
Melon, <i>lemon tree leaves espuma, wild fennel</i>	23 €



## MENUS

### ARÔMES DE PAVIE 170 €

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 80€**

**or**

**Starter-Fish-Meat-Dessert 110€**

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

### LA TABLE DE PAVIE 220 €

*only served at dinner*

Walk in Entre-Deux-Mers,  
*gascon pork*

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" Osciète from Gironde*

Veal sweetbread and eel,  
*watercress, yeast and pommes soufflées*

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 €*