

À LA CARTE

STARTERS

Landes white asparagus, <i>sauce with Sauternes</i>	70 €
Vegetables walk, <i>Gascon pork</i>	70 €
Apple in a puff pastry with artichoke and celery, <i>sorrel and mist of cognac XO</i>	65 €
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>	60 €

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, morels stuffed with oysters, <i>buttered puff pastry with Perigord walnuts</i>	100 €
Roasted pigeon, Ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, walnuts puree</i>	100 €
Rack of lamb, <i>roasted lamb chop, olives juice lamb's sweetbread and Belon oyster</i>	90 €
Veal sweetbread and eel, <i>watercress, yeast and pommes soufflées</i>	90 €
Celtuce like a spaghetti, <i>young leeks and shiso fritter</i>	65 €

DESSERTS

Selection of ripened cheeses	28 €
Pear, <i>farmhouse cream, Sauternes sorbet</i>	25 €
Apples, <i>Gin, quince jelly and herbs</i>	25 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	25 €
Chocolate puff straws baked on a village pavement, <i>delicate jelly with cognac, barley ice cream</i>	25 €



MENUS

ARÔMES DE PAVIE 180 €

Landes white asparagus,
sauce with Sauternes

Lobster jugged « Bordeaux style »

Rack of lamb,
*roasted lamb chop, olives juice
lamb's sweetbread and Belon oyster*

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.

ESPRIT DE PAVIE

Served for lunch only (not on bank holidays)

Starter-Fish or Meat-Dessert 85€

or

Starter-Fish-Meat-Dessert 115€

LA TABLE DE PAVIE 230 €

only served at dinner

Vegetables Walk,
Gascon pork

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

Sole braised in yellow wine, morels stuffed with oysters,
buttered puff pastry with Perigord walnuts

Roast langoustine, vanilla, Esprit de Pavie sauce,
Caviar "Prunier" Osciette from Gironde

Roasted pigeon, Ortolan-style mouthpiece,
breast with bitterness sorrel juice, walnuts puree

Apples,
Gin, apples jelly and herbs

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 : 50 € per person

Tour des Vignobles, 3 wine glasses : 78 € per person

Tour des Vignobles, 4 wine glasses : 100 € per person

Tour des Vignobles, 5 wine glasses : 120 € 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 €