

À LA CARTE

STARTERS

Landes white asparagus, sauce with Sauternes	70 €
Vegetables walk, Gascon pork	70 €
Poached organic egg and Aquitaine caviar, watercress and smoked eel sauce	75 €
Foie gras with verjuice and small white grape, cockles and mushroom powder	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 €
John Dory with juniper, Capucine flowers and horseradish, spring onions, wood-fired marrow	100 €
Roasted pigeon, Ortolan-style mouthpiece, breast with bitterness sorrel juice, walnuts puree	100 €
Rack of lamb, roasted lamb chop, olives juice lamb's sweetbread and Belon oyster	90 €
Veal sweetbread and eel, watercress, yeast and pommes soufflées	90 €
Celtuce like a spaghetti, young leeks and shiso fritter	65 €

DESSERTS

Selection of ripened cheeses	28 €
Vanilla baked beet and rhubarb, meringue and cream cheese veil	25 €
"Esprit" Bordelaise strawberry soup, farm cream, Pineau des Charentes molasses	25 €
Warm chocolate pie, Maury sauce, Tahitian vanilla ice cream	25 €
Puff straws baked on a village pavement, delicate jelly with cognac, barley ice cream	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*

Van Der Horst dairy farm,
milk texture, cream cheese, alfalfa tea

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

Poached langoustine, vanilla, Esprit de Pavie sauce,
Caviar "Prunier" Oscière from Gironde

Modern friand of lamprey à la Bordelaise,
steamed leeks with smoked eel fat

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

"Esprit" Bordelaise strawberry soup,
farm cream, Pineau des Charentes molasses

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 €