

## À LA CARTE

### STARTERS

First tomatoes, <i>peaches, rice jelly with basil oil</i>	55 €
Vegetables walk, <i>Gascon pork</i>	70 €
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 €
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>	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 leaks and shiso fritter</i>	65 €

### DESSERTS

Selection of ripened cheeses	28 €
Vanilla baked beet and rhubarb, <i>meringue and cream cheese veil</i>	25 €
"Esprit" Bordelaise strawberry soup, <i>farm cream, Pineau des Charentes molasses</i>	25 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	25 €
Melon, <i>lemon tree leaves espuma, wild fennel</i>	25 €



## MENUS

### ARÔMES DE PAVIE 180 €

First tomatoes,  
*peaches, rice jelly with basil oil*

Lobster juggled « 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 Oscietre 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 €*